

HEALTHIER HOT CHOCOLATE

Drinks & Teas

This adaptogenic hot chocolate gives you a healthier take on a comfort classic.

INGREDIENTS

- 4 oz 70% cacao dark chocolate
- 4 cups unsweetened almond or hemp milk
- 1 tablespoon almond butter
- 2 teaspoons **maca powder**
- 1 teaspoon **Wisconsin Ginseng Powder**
- 2 teaspoons maple syrup

DIRECTIONS

1. Warm preferred milk in medium pot over low heat.
2. Add chocolate and stir frequently until melted.
3. Transfer into the blender. Add remaining ingredients.
4. Blend until smooth, adding more warmed milk for desired consistency.
5. Add any favorite toppings. Example: chocolate shavings and a cherry.

