

Coconut Hot Cocoa



PREP TIME:
5 MINUTES

COOK TIME:
N/A

TOTAL TIME:
5 MINUTES

Author: Christi Davis

Recipe type: Gluten Free / Dairy Free / Vegan

Yield: 2 Servings

Ingredients:

- 16 oz. Coconut Milk (*I used So Delicious Organic Coconut Milk*)
- ½ Teaspoon Pure Vanilla Extract
- 7 Teaspoons Unsweetened Organic Cocoa Powder
- 4 Teaspoons Pure Maple Syrup
- 2 Pinches Himalayan Sea Salt
- **Optional Toppers:** [Coconut Whipped Cream](#), mini chocolate chips (*recommend Enjoy Life Mini Semi-Sweet*), sprinkle with cinnamon or cocoa powder

Instructions:

1. In a medium size pot, warm up the coconut milk. Add the cocoa powder, vanilla, and maple syrup.
2. Add 2 pinches of salt to bring out flavor.
3. Stir with whisk until blended and no lumps.
4. Warm about 5-7 minutes on medium heat to desired temperature. Pour into two mugs.
5. Top with coconut whipped cream, mini chocolate chips and pinch of cocoa powder.

***Try and use all organic ingredients if possible.**