

# Easy Hot Chocolate

1 serving

1 Tb raw organic cacao powder

Pinch sea salt

¼ tsp cinnamon

Pinch cayenne pepper (optional)

8-12 ounces hot water

7-12 drops vanilla liquid stevia or 1 tsp. raw honey

¼ cup nut milk (almond, hemp, coconut)

- Place cacao powder, sea salt, cinnamon, and optional cayenne in a large cup
- Pour in hot water, mix thoroughly with a small whisk or fork to dissolve the cacao powder
- Add stevia or raw honey and nut milk.
- Whisk again until frothy
- Alternately put all ingredients into a blender and blend until frothy