



truwhip

Creamy Hot Chocolate

Serves: 2 | Prep Time: 10 min

What You'll Do

-In a medium size saucepan, whisk all ingredients except the vanilla. (You can also heat in the microwave in 30-second increments, stirring after each-until hot). Then stir in the vanilla & whisk to combine the ingredients to dissolve cocoa.

-In a double boiler melt $\frac{1}{4}$ cup of nondairy chocolate and 1 TSP of coconut oil. Stir until smooth. Pour melted chocolate in a medium size glass bowl. Dip the rim of the mug in the chocolate & then, in a separate bowl, dip chocolate coated rim into crushed candy canes.

-Pour the hot chocolate in the mugs & top with Truwhip Original Whipped Topping.

-Serve & enjoy

What You'll Need

- $\frac{2}{3}$ cup of unsweetened almond milk
- 3 tablespoons of Dutch cocoa
- $\frac{1}{3}$ cup of coconut milk
- 2 tablespoons of coconut sugar
- $\frac{1}{2}$ teaspoon of vanilla extract
- Pinch of salt
- Truwhip Original Whipped Topping

Rim of Glass:

- $\frac{1}{4}$ cup of nondairy dark chocolate (optional)
- 1 tablespoon of coconut oil
- Crushed candy cane (optional)

