

# Mexican Hot Chocolate

## Ingredients

---

2 c Milk  
2 T Cocoa Powder  
2 T Brown Sugar  
1/2 t Ground Cinnamon  
1/4 t Vanilla Extract  
1/8 t Chili Powder  
1/8 t Cayenne Pepper  
1 oz Bittersweet Chocolate  
(chopped)

## Instructions

---

1. In a medium saucepan over medium-low, add milk, cocoa powder, sugar, cinnamon, chili powder, and cayenne pepper. Whisk together until well mixed.  
2. Add the bittersweet chocolate and heat until the chocolate has completely melted and the mixture is hot, but not boiling. Take the pot off heat and add vanilla, whisk well.  
3. Divide hot chocolate into 2 mugs and serve with marshmallows, chocolate shavings and a cinnamon stick.