

MEXICAN HOT COCOA



makes 1 serving

INGREDIENTS

- 1/4 tsp cayenne pepper
- 1/2 tsp fresh cinnamon
- 1/4 tsp chili powder
- 1/2 tsp fresh nutmeg
- 10 oz water boiling
- 1/4 cup hot chocolate mix
- 2 oz evaporated milk
- sea salt to garnish
- top with whipped cream
(optional)

DIRECTIONS

1. **Boil the water:** Bring water to a boil in a small pot or kettle.
2. **Make the spice slurry:** In a mug, combine the cayenne, cinnamon, chili powder, nutmeg, and hot chocolate mix. Add a splash of the boiling water and stir into a smooth, thick paste with no dry lumps.
3. **Add the hot water:** Pour in the remaining hot water and stir well until the slurry is fully dissolved into a smooth mixture.
4. **Add the milk:** Stir in evaporated milk until fully combined.
5. **Garnish and serve:** Top with whipped cream and finish with a sprinkle of sea salt. Serve hot.

@abiyayres