

Choco Fever Dream

Healthy Hot Chocolate – Quick & Easy

5 min Prep time	**5 min** Cook time	**10 min** Total time
2 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Main Ingredients

- [ ] 2 tbsp unsweetened dark cocoa powder
- [ ] 2 cups unsweetened almond milk
- [ ] 1 tbsp honey (or maple syrup for vegan)
- [ ] 1/4 tsp ground cinnamon
- [ ] 1/2 tsp vanilla extract
- [ ] Pinch of sea salt

Instructions

1. In a small saucepan, whisk together cocoa powder, cinnamon, sea salt, and a splash of almond milk to form a smooth paste.
2. Gradually stir in the remaining almond milk, keeping the mixture moving to avoid lumps.
3. Heat over medium-low, stirring constantly, until the drink is steaming and glossy – about 3–4 minutes. creamy crockpot tip: if you prefer a slower method, let it warm gently on low heat.
4. Remove from heat, stir in honey and vanilla, then pour into mugs. Sprinkle a tiny dash of extra cocoa on top if desired.
5. Enjoy immediately, feeling the warmth spread through your hands and heart.

Nutrition per serving

120 kcal	3 g	22 g	3 g
Calories	Protein	Carbs	Fat

Tips & notes

- For a richer texture, use a splash of coconut cream instead of extra almond milk.
- If you like a hint of spice, add a pinch of cayenne pepper.
- Adjust sweetness to taste; start with less honey and add more if needed.