

Choco Fever Dream

Pumpkin Spiced Hot Chocolate Recipe

10 min Prep time	**15 min** Cook time	**25 min** Total time
4 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Main Ingredients

- [ ] 2 cups milk (or oat milk)
- [ ] 1/2 cup canned pumpkin puree
- [ ] 2 tbsp unsweetened cocoa powder
- [ ] 2 tbsp brown sugar (or maple syrup)
- [ ] 1/2 tsp ground cinnamon
- [ ] 1/4 tsp ground nutmeg
- [ ] 1/4 tsp ground ginger
- [ ] 1 tsp vanilla extract

Optional Toppings

- [ ] Whipped cream
- [ ] Chocolate shavings
- [ ] Extra pinch of cinnamon

Instructions

1. In a medium saucepan, combine milk, cinnamon, nutmeg, and ginger. Warm over medium heat until just steaming – home.
2. Whisk in cocoa powder and brown sugar, stirring constantly to dissolve and avoid lumps.
3. Add pumpkin puree and vanilla, continue whisking until the mixture is smooth and a deep amber color appears.
4. Remove from heat. Pour into mugs, top with whipped cream and chocolate shavings if desired. You can explore more recipes for variations.
5. Enjoy slowly, letting the warmth spread through your hands and heart.

Nutrition per serving

210 kcal	5 g	32 g	7 g
Calories	Protein	Carbs	Fat

Tips & notes

- Taste before serving; adjust sweetness or spice as needed.
- Warm the mug beforehand to keep the drink hot longer.
- If the drink becomes too thick, thin with a splash of extra milk.