

HOT CHOCOLATE

INGREDIENTS

- 8 cups milk
 - 3 disks of Mexican chocolate
 - 3 oz. of Scharffen Berger dark chocolate
 - 1/4 tsp. cinnamon
 - 1 vanilla bean pod, split lengthwise
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PREPARATION

To make: Chop the chocolates coarsely. Scrape the seeds from the vanilla bean, and add the seeds and bean to the milk. Warm the milk, chopped chocolate, vanilla bean seeds and pod in a pot over medium heat. While warming, constantly whisk the milk. Do not let it boil over. Keep whisking until the chocolate is melted and the mixture begins to produce steam. Remove vanilla bean pod and serve in mugs. Garnish with chocolate and cinnamon.

Serves 8.

Recipe created by Parties That Cook® www.PartiesThatCook.com

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