

Aztec Hot Chocolate

Ingredients:

- 1/2 cup organic dark cocoa powder
- 3/4 cup sugar (or agave, honey, any healthy sweetener)
- 1/2 teaspoon vanilla powder (I use regular vanilla liquid)
- 1/2 teaspoon ancho chile powder (I use cayenne pepper powder)
- 1/4 teaspoon chipotle powder
- 1/2 teaspoon cinnamon



Combine ingredients in a bowl
Mix 2-3 tablespoons into 1 cup hot water or milk.

Recipe courtesy of the Kitchen Window cooking school.

Giving tip: Pair with cinnamon sticks or a BPA-free travel mug.

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