

Carob Hot Cocoa with Coconut Whipped Cream



Yield: 2-4 Servings

Prep time: 15 minutes

Cook time: 5 minutes

For the cocoa:

- 4 cups Almond Milk or favorite nut milk of choice
- 4 tbsp roasted carob powder
- ½ tsp vanilla powder
- Pinch of Himalayan pink salt
- 2 tbsp honey, or 1-2 packets stevia
- Dash of cayenne pepper or ground cinnamon

For the whipped cream (optional)

- 1 (13.5oz) can full-fat coconut milk, refrigerated overnight
- 1 ½ tbsp honey
- 1 ½ tsp pure vanilla extract

Instructions:

1 To make the whipped cream, if using, carefully open the can of refrigerated coconut milk. Keeping the can level, scrape out the thick, waxy top layer of coconut cream, and place in a medium bowl. Save the leftover coconut water from the can for another use. (We like to use it in our green smoothies.) Using a mixer on high speed, whip the coconut cream for 3 minutes or until it becomes light and fluffy. Add the honey and vanilla, and beat for 2 minutes more. Transfer to an airtight container, and refrigerate until ready to use.

2 To make the cocoa, in a medium saucepan, warm the almond milk, carob powder, vanilla powder, and salt over medium-high heat, whisking to break up any clumps. Keep stirring until hot, about 1 to 2 minutes, making sure not to let it boil. Add honey or stevia (if using), stir again, and pour into mugs. Top with the coconut whipped cream, if using, and a dash of cayenne or cinnamon.



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