

# VEGAN HOT COCOA

*A great option to have in your repertoire for allergen sensitive Scouting members or vegan/vegetarian that are a part of your group. Semi-sweet chocolate and cocoa powder are what gives a rich chocolate flavour, you may have to make this version for everyone!*

Time: approximately 9 mins

Yield: 2 servings

## Ingredients

13.5 oz can light coconut milk (see note below)

2 Tbsps. unsweetened cocoa powder

2 Tbsps. maple syrup

½ tsp. vanilla extract

½ tsp. instant espresso

1 pinch salt

3 Tbsps. semi-sweet dairy-free chocolate chips

Whipped coconut cream, shaved chocolate and mini vegetarian marshmallows to finish

## Method:

1. Over a double boiler, whisk the light coconut milk, cocoa powder, maple syrup, vanilla extract, instant espresso and salt together until completely smooth and frothy. It will only get frothy whisking quickly and after a few minutes. (Hint: use a bowl larger than you think you need and a large piano wire whisk.)
2. Add the mixture to a pot over medium heat and then add the chocolate chips. Once it begins to bubble, whisk continuously for about 4 minutes until well heated and slightly thickened, but do not let it come to a boil again!
3. Remove and pour into mugs and add whipped coconut cream, shaved chocolate and marshmallows.

## Special Note:

I recommend Thai Kitchen brand for the light coconut milk. There are many brands out there that I have tried and I have had most success with this product. Regular coconut milk or cream of coconut ARE NOT THE SAME THING!!! (Rant over.)

You could also substitute a Barista-style oat milk, look for a brand that can be used for hot drinks otherwise it will split and no one will drink it.



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