

Vegan Mexican Hot Chocolate

Yield: 2 min
Total Time: 10 min

Recipe from: <https://www.recipeschoose.com/recipes/vegan-mexican-hot-chocolate-recipe>

Ingredients:

- 2 cups non dairy milk I used 1/2 full fat coconut milk 1/2 vanilla almond milk
- 3 tablespoons cocoa powder or more for intense chocolate flavor
- 3 tablespoons sugar agave, or honey if not vegan, depending on your taste
- 1/2 teaspoon canela I recommend Vietnamese as it's sweeter
- 1/4 teaspoon nutmeg each, and cayenne, omit cayenne if you don't like spice
- 1/2 teaspoon pure vanilla extract
- 1 pinch sea salt
- 1/2 can full fat coconut milk
- 1/4 cup powdered sugar
- 1/2 teaspoon vanilla extract

Nutrition:

1. Calories: 500 calories
2. Carbohydrate: 53 grams
3. Fat: 30 grams
4. Fiber: 5 grams
5. Protein: 11 grams
6. SaturatedFat: 22 grams
7. Sodium: 290 milligrams
8. Sugar: 44 grams

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