

MIRKWOOD DESIGNS presents...

Hot Chocolate Surprise!

This is a fabulous drink that warms you in more ways than one. The secret ingredient is **cayenne pepper**. You will not taste the pepper at all, but it will provide just the slightest hint of spicy heat to your hot chocolate, making this a true tummy warmer!

Ingredients

- 1 ½ teaspoons pure cocoa powder (*Not* sweetened! I use Green & Black's Organic Cocoa Powder, but Hershey's is just fine.)
- 1/8 teaspoon cayenne pepper (the not-so-secret ingredient!)
- 1 tablespoon *plus* ¼ cup cold heavy whipping cream
- 1 tablespoon semi-sweet chocolate chips (about 20 chips – I use Callebaut, but Nestles works well, too).
- ¾ cup milk (I prefer whole milk.)
- 1-2 teaspoons demerara sugar, to taste (or you can use brown sugar, white granulated sugar, or the sugar substitute of your choice)
- Grated chocolate (I use Scharffen Berger Bittersweet, or you can use a sprinkle of the cocoa powder.)

Tools

- Measuring spoons
- Mug
- Small whisk (or fork)
- Microwave oven (or you can use a small saucepan and stovetop)
- Small measuring cup
- Fine grater (to grate chocolate on the top)

Instructions

1. In the bottom of your mug (or in a small saucepan if you're using a stovetop) whisk the cocoa powder, the cayenne pepper, and 1 tablespoon of the heavy whipping cream until the mixture is smooth.
2. Add the chocolate chips and milk and stir to combine. Microwave on high for 1 minute. Remove from microwave and stir. Microwave 1 minute longer. Remove and stir well to make sure the chocolate chips have melted.
(*OR, if using a stovetop:* in a small saucepan heat the mixture on low heat until just simmering and the chips are melted, then pour into your mug.)
3. Stir in the sugar or sweetener, to taste (1 teaspoon at a time).
4. Pour the remaining heavy whipping cream into the measuring cup and use the whisk to whip until slightly thickened. Pour the whipped cream into your mug.
5. Grate the chocolate (or sprinkle some cocoa powder) on top.

Enjoy!

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