



RASPBERRY PEPPERMINT HOT CHOCOLATE



SERVES: PREP TIME: COOK TIME:
 2 | 5M | 10M

DAIRY FREE GLUTEN FREE VEGAN VEGETARIAN

INGREDIENTS:

½ Cup Crofter's Organic Premium Seedless Raspberry Fruit Spread

2 Tbsp Cocoa Powder

3 Cups + 1 Tbsp Unsweetened Cashew Milk (Divided)

1 Tsp Vanilla Extract

1 Tsp Peppermint Extract

½ Cup 70% Dark Chocolate Chunks

Fresh Raspberries

DIRECTIONS:

1. In a small mixing bowl combine the cocoa powder with the 1 tbsp of unsweetened cashew milk. Mix together until a smooth paste forms. Set the cocoa powder paste aside for later.
2. Add the remaining 3 cups unsweetened cashew milk to a medium sized sauce pot and bring to a simmer over low to medium heat. Next, add the Crofter's Organic Premium Seedless Raspberry Fruit Spread, vanilla extract, peppermint extract, and the cocoa powder paste to the warmed cashew milk. Stir together using a whisk until smooth. Add in the dark chocolate chunks and continue to whisk until smooth.
3. Bring the hot chocolate to a low boil and then remove from the heat. Serve warm and pour over a few fresh raspberries. Enjoy!