

DAIRY-FREE HOT CHOCOLATE RECIPE CARD

BY IMERIKAMARIE.COM

INSTRUCTIONS:

PRINT ON STANDARD SIZED 8.5 X 11" CARDSTOCK OR PAPER AND TRIM AT BORDERS.

dairy-free hot chocolate

servings 1 | cook 5 minutes | ready in 6 minutes

INGREDIENTS

- IBARRA MEXICAN CHOCOLATE (2 WEDGES)
- 1 CUP OF NON-DAIRY MILK (UNSWEETENED)
- DASH OF CINNAMON (OPTIONAL)
- DASH OF VANILLA EXTRACT (OPTIONAL)

INSTRUCTIONS

01

START BY HEATING UP YOUR CHOICE OF NON-DAIRY MILK & 2 WEDGES OF IBARRA CHOCOLATE (2 WEDGES= 1 CUP) (1 TABLET= 4 CUPS) IN A MEDIUM SAUCEPAN OVER MEDIUM-HIGH HEAT.

02

MIX CONSTANTLY WITH A WIRE WHISK UNTIL MIXTURE IS FROTHY AND STARTS TO BOIL. TOWARDS THE END, ADD A DASH OF CINNAMON AND VANILLA EXTRACT FOR EXTRA FLAVOR.

03

ONCE ALL THE CHOCOLATE CHUNKS ARE MIXED IN WITH THE NON-DAIRY MILK, IT'S DONE! SERVE AND ENJOY.

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