



# Festive chai hot chocolate

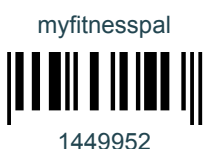
## Serves 4

4 cups almond milk  
4 tbsp. cocoa powder  
1 tsp. vanilla extract  
3 tbsp. maple syrup  
⅛ tsp. ground cardamom  
⅛ tsp. ground allspice  
⅛ tsp. ground nutmeg  
¼ tsp. ground cloves  
½ tsp. ground cinnamon  
½ tsp. ground ginger

## What you need to do

1. Place all the ingredients in a medium-sized pot over medium-high heat. Bring to a rolling boil and whisk until all the ingredients are blended smoothly.
2. Reduce the heat and gently simmer for 3 minutes.
3. Pour into cups and serve immediately.

◆ **Serving suggestion:** whipped coconut cream, cocoa powder (not included in nutritional breakdown).



GF	DF	LC	V	Q	N
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Prep	Cook	Kcal	Fats(g)	Carbs(g)	Protein(g)	Fibre(g)
5 mins	5 mins	91	3	13	2	3

\*Nutrition per serve

