



THE J.M. SMUCKER Co

Mexican Hot Mocha Chocolate

Makes: About 3 3/4 cups (925 mL)

Prep Time Cook Time Serves Difficulty

10 mins N/A N/A N/A

Ingredients

- 1 1/2 cups (375 mL) **Carnation®** Regular or 2% Evaporated Milk
2% Evaporated Partly Skimmed Milk
- 1 cup (250 mL) strong brewed coffee
- 3 oz (90 g) finely chopped semisweet chocolate
- 2 tbsp (30 mL) granulated sugar or honey
- 1/4 tsp (1 mL) ground cinnamon
- 1 tsp (5 mL) vanilla extract
- **Garnish:**
- ground cinnamon or cocoa

Directions

Step 1:

In a heavy saucepan, combine evaporated milk, coffee, chopped chocolate, sugar and cinnamon. Bring gradually to a simmer over medium heat, stirring with whisk to melt chocolate, until mixture is steaming.

Step 2:

Remove from heat. Stir in vanilla. Froth chocolate using an immersion blender or very carefully, process in batches in blender with lid securely on. Serve in mugs, sprinkled with cinnamon or cocoa.

For Mexican chocolate with a kick, stir in 1/8 tsp (0.5 mL) cayenne pepper or hot pepper flakes (or more), to taste.

Serve chocolate stir sticks with hot chocolate.

Images

