



Spiced Magic Hot Chocolate

INGREDIENTS

- 1 3 oz. bar Dr. Bronner's Magic All-One Chocolate Salted Dark, chopped finely or grated
- 4 cups organic unsweetened canned coconut milk
- $\frac{3}{4}$ tsp organic ground cinnamon
- $\frac{3}{4}$ tsp organic ground cloves
- $\frac{3}{4}$ tsp organic ground cardamom
- $\frac{3}{4}$ tsp organic ground star anise
- 2 tsp agave nectar or to taste
- Coconut whipped cream (optional)

DIRECTIONS

1. Grate or finely chop chocolate.
2. In a small saucepan, add milk and spices.
3. Heat on low/medium until milk becomes steamy, but do not boil.
4. Once heated, remove from heat, add chocolate and agave, and stir until chocolate is melted.
5. Pour into cups, and garnish with coconut whipped cream and/or sprinkle with any of the spices used.
6. Drink the magic!