Oaxacan Mocha

Pronounced “wah-hawk-cawn”, this rich, creamy, and slightly spicy version of cocoa is named after a region in the south of Mexico. Makes a rich and indulgent not-too-sweet treat that is also packed with antioxidant goodness.

Ingredients:

- 1.5 oz Chocolate, Dark, roughly chopped
- 1 can Coconut Milk
- 1 cup Strong Brewed Coffee
- ¼ tsp Cinnamon
- ¼ tsp Vanilla Extract
- ⅛ tsp Cayenne Powder
- 1 tsp Honey (if desired)

Instructions:

1. In a medium saucepan over medium heat, combine chopped chocolate and coconut milk. Stir to combine as you bring the milk to a light simmer. DO NOT BOIL.

2. Remove from heat once all the chocolate has melted, and stir in the coffee, cinnamon, vanilla extract, and cayenne powder.

3. Pour into cups and enjoy.

Recipe provided by: Milette Siler, RD, LD, CCMS