

Coconut Hot Chocolate

From David Nuno

Ingredients:

2 Cans - GOYA Coconut Milk

¾ Cup – GOYA Brown Sugar Cane (Panela), finely chopped

1/8 Tsp – Salt

2 Tbsp – Unsweet Cocoa Powder

¼ Cup – Bitter Sweet Chocolate, finely chopped

½ Tsp – Vanilla Extract

Whipped Cream

Coconut Flakes

Instructions:

Step 1 - Add coconut milk, brown sugar cane and salt to medium saucepan over medium heat. Whisk until sugar dissolves and milk comes to simmer, about 5 minutes.

Step 2 - Reduce heat to medium low. Whisk in cocoa powder and bittersweet chocolate. Cook, whisking constantly, until cocoa powder and chocolate dissolve and mixture is smooth and thick, about 5 minutes more. Whisk in vanilla extract.

Step 3 - Divide hot chocolate evenly among serving mugs. Top with whipped cream and shredded coconut, if desired.