Dairy-Free Cinnamon Hot Chocolate

Cook Time: 0 min prep Time: 0 min total Time: 0 min servings: 0
Ingredients:

- 1 cup oat milk (or milk of choice)
- 1 tablespoon coconut sugar
- 1 cinnamon stick
- 2 tablespoons cocoa powder

Instructions:

1. Warm up the milk with the cinnamon and sugar. Then turn off the heat and let cool down for the milk to take the flavor of the cinnamon.
2. When you want to make the hot chocolate place the cocoa powder in a small saucepan and add a few tablespoons of the cinnamon milk and whisk well to make sure the cocoa powder is dissolved properly. Add the rest of the milk (without the cinnamon stick) and whisk properly.
3. Heat the mixture over a medium low heat until it starts to simmer.
4. If you have a frother go for it, then pour into cups and sprinkle with some cocoa powder or cinnamon.