**Creamy Spiced Hot Cocoa**

An easy, comforting drink perfect to warm our bones during these colder days.

**Ingredients**
- 3 cups of evaporated milk
- 6 cloves
- 2 tablespoons of corn starch
- 1/2 cup of sugar
- 2 sticks of cinnamon
- 4 slices of fresh ginger root
- 1/2 cup of chopped unsweetened chocolate, or cocoa powder
- 1 1/2 cups of water

**Instructions**
1. Mix all the ingredients, heat over low heat and simmer stirring until it starts to thicken a bit (about 10 mins, from the time it breaks a boil). Sieve and serve.

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**Non Dairy Cocoa**

Spiced, aromatic, comforting, and light beverage, perfect for those cool mornings and nights. Love in a cup.

**Ingredients**
- 2 qt of water
- 4 cinnamon sticks
- 1 teaspoon of cloves
- A pinch of nutmeg
- A pinch of salt
- 2 baking chocolate bars or 2 cups of cocoa powder (unsweetened)
- 1 cup of sugar

**Instructions**
1. Mix water, cinnamon, cloves, nutmeg and salt.
2. Bring to a boil over medium heat and simmer until 1/3 of the liquid has evaporated.
3. Add chocolate (or cocoa) and stir until the chocolate has dissolved.
4. Add sugar to taste.
5. Sieve to remove solids and serve hot.

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**Roasted Corn Cocoa**

Thick, warm, comforting, it is the perfect drink for weekend breakfast, or to cuddle up to on a cold day.

**Ingredients**
- 3 cups of water
- 1/3 cup of brown sugar
- 3 cinnamon sticks
- 1 teaspoon of clove powder
- 6 cups of whole milk
- 1/2 cup of Gofio (Sugary Corn Powder)
- 1/4 teaspoon of freshly-grated nutmeg

**Instructions**
1. Mix water, sugar, cinnamon and clove powder in a 3 qt-pot [3 lt].
2. Cook over low heat until water has reduced to half.
3. Add milk and gofio. Once the mixture breaks the boil, cook stirring until it thickens a bit (5-7 mins).
4. Remove from the heat, pour into another pot and stir for a minute to cool it down.
5. Serve and sprinkle with nutmeg powder.

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**Dominican Peanut ‘Cocoa’**

This warm, thick drink was a popular tradition in my own family, and very much worth a try. Mornings got better!

**Ingredients**
- 1 1/2 cups of unsalted toasted peanuts
- 2 quarts [2 lt] of skim milk
- A pinch of salt
- 1 cup of sugar, or to taste
- 2 cinnamon sticks
- 6 cloves
- 1 teaspoon of ground nutmeg (optional)

**Instructions**
1. Blend the toasted peanuts, milk, and salt. Add sugar to taste.
2. Pour into a pot.
3. Add cinnamon sticks and cloves.
4. Boil for 10 minutes over low heat.
5. Remove the cinnamon sticks and cloves.
6. Sprinkle the nutmeg on top after serving.