

# 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.

# 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

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.

# 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.

# 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