

Sugar-free Hot Cocoa

A classic cold-weather treat, without the added sugar.



INGREDIENTS:

2 cups unsweetened almond milk, or non-fat milk

3 tablespoons sugar alternative

4 tablespoons unsweetened cocoa powder

1/2 teaspoon vanilla extract

Flaky sea salt, for serving

Sugar-free marshmallows, for serving

DIRECTIONS:

1. In a medium saucepan, combine milk, sugar alternative, and a pinch of salt.
2. Cook over low heat; whisk until the sugar dissolves, about 3 minutes.
3. Add the unsweetened cocoa powder. Whisk until incorporated.
4. Remove hot chocolate from heat; add in vanilla extract.
5. Pour hot chocolate into mugs and top with sugar-free marshmallows and flaky sea salt, if desired.

Source: sugarfreediva.com



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