



FINCH + FENNEL

Mulled Hot Chocolate

INGREDIENTS:

4 c Whole Milk

¼ cup F+F Small Batch Vermont Maple Syrup

3 Tbsp F+F Mulling Spice Blend

Cheesecloth as needed

¼ c Unsweetened Cocoa Powder (60% cocoa)

DIRECTIONS:

1. Bring 4 cups of milk to a low simmer, in a sauce pan over medium-low heat on the stove top.
2. Add in the F+F Small Batch Vermont Maple Syrup & whisk until dissolved. Remove the sauce pan from heat.
3. Create a sachet by cutting a 5-6 inch square of double-layered cheesecloth. Fill with 3 Tbsp of F+F Mulling Spice Blend. Bring together the 4 corners of the cheesecloth sachet & tie with bakers' string, so that the spices are fully contained.
4. Add mulling spice sachet to milk mixture & let it sit for 20 minutes.
5. Remove the mulling spice sachet & rewarm the milk slowly, whisking in cocoa powder.
6. Once fully incorporated, pour into mugs & serve.



Enjoy!

