

# CINNAMON WHITE HOT CHOCOLATE

By: Simply Creative Chef Rob Scott

6 cups vanilla-flavored unsweetened almond milk (ie: Almond Breeze)  
1 teaspoon ground cinnamon  
¼ teaspoon ground nutmeg  
12 oz. white chocolate cut into ¼ inch pieces  
1 tablespoon Agave

- Whisk together almond milk, cinnamon and nutmeg in a 5 quart sauce pan
- Bring to just below a boil over medium high heat
- Remove pan from heat and add white chocolate pieces and Agave
- Stir constantly until the chocolate has melted and the mixture is smooth...approximately 2 minutes
- Keep warm over low heat until ready to serve

\*\*Pour the hot chocolate into mugs and stir with marshmallow stirrers

Serves 5