



Posted on 11 October 2012
by ewfood

Hot Cinnamon Chocolate

Ingredients

2 1/4 cups full cream milk

1 cup cream

1 cup dark chocolate - chopped fine

2 1/4 cup white chocolate - chopped fine

2 tbsp cinnamon - ground fine

Servings

4

Person

Preparation

- 1 To start off with, bring the milk to the boil.
- 2 Once done, pour the milk over the chopped dark chocolate.
- 3 Stir the milk and chocolate into a smooth mixture.
- 4 After that add the cinnamon.
- 5 Now for the white chocolate part - bring the cream to a boil.
- 6 Then pour the cream over the white chocolate.
- 7 Stir this into a smooth mixture.
- 8 To prepare the delicious hot and sweet drink - pour the dark chocolate in glasses.
- 9 Follow that by pouring in the white chocolate.
- 10 Serve right away - piping hot!
- 11 Beat served with some wafer biscuits.

Cooks Note

Serves 4 - 6
