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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