



HOT CHOCOLATE CHAI

Gluten-free • Vegan • Soy-free

Makes 1 serving

Ingredients

1 cup unsweetened almond milk

¼ tsp. organic vanilla extract

¼ tsp. ground cardamom

¼ tsp. ground cinnamon

1 tbsp. raw cacao powder

2 tsp. coconut sugar (or to taste)

A pinch of Himalayan salt & black pepper (optional for spicier chai)

Directions

1. Place all ingredients in a small saucepan.
2. Stir continuously on medium heat until bubbles begin to form and all ingredients are blended uniformly.
3. Pour into your favorite mug and enjoy!



GLUTEN-FREE



VEGAN



MADE WITH
LOVE



ORGANIC



RAW-VEGAN