





## MEXICAN HOT CHOCOLATE

3 tablespoons hot chocolate mix

1 tablespoon chocolate syrup

1/2 teaspoon ground cinnamon

1 pinch chili powder

1/4 cup milk

3/4 cup boiling water

In a large mug, mix the hot chocolate mix, chocolate syrup, cinnamon, and chili powder.

Pour in the milk. Add the boiling water and stir.

## CANDY CANE HOT CHOCOLATE

3/4 cup hot chocolate mix 8 peppermint candy canes, (4 crushed, 4 whole) 1 cup whipped cream

In a saucepan over medium heat, mix the hot chocoloate mix with hot water. Whisk in the crushed peppermint candies until melted and smooth. Pour into four mugs, and garnish with whipped cream. Serve each with a candy cane stirring stick.

## PEANUT BUTTER HOT CHOCOLATE

3 tablespoons hot chocolate mix 2 teaspoons creamy peanut butter

In a mug, add hot water and mix till well blended and smooth. Stir in 1 or 2 teaspoons peanut butter. Yes, it's that easy!

## PUMPKIN SPICE HOT CHOCOLATE

6 tablespoons hot chocolate mix

1 1/2 teaspoons pumpkin puree

1/4 teaspoon pumpkin pie spice

1/4 cup whipped cream

1 pinch ground cinnamon

In a saucepan over medium heat, blend the hot chocolate mix with hot water until smooth.

Stir in pumpkin puree and pumpkin pie spice until fully incorporated. Pour hot chocolate into 2 mugs. Top with whipped cream and sprinkle cinnamon or nutmeg on top.



