Spiced Hot Chocolate

This thick and creamy hot chocolate packed with all the warm spices is all you need to cozy up in winters! This recipe is super easy to make and takes only 15 minutes. I would recommend using whole spices for the best flavor but you can use ground spices too if you don't have whole spices on hand. It's not necessary to use all spices given in this recipe. Feel free to use any warm spices of your choice. Let's get started :

Servings : 3

Ingredients :
For hot chocolate :
- Milk - 500ml
- Heavy cream - 160ml
- Cocoa powder - 3 tbsp
- Brown sugar - 3-4 tbsp
- Dark chocolate - 100g
- Cinnamon - 1 stick (1 tsp ground cinnamon)
- Cardamom - 4 pods (1/2 tsp of ground cardamom)
- Cloves - 3 cloves (1/8 tsp of ground cloves)

- Nutmeg - 1/4 tsp (grated)
- Orange zest - 1 tsp (optional)
- Vanilla extract - 1 tsp (optional)

Instructions :

1. Chop the dark chocolate roughly.
2. Add the milk, cream, cocoa powder, brown sugar, spices, orange zest and vanilla to a saucepan and place it over low heat. Whisk continuously to get rid of the cocoa lumps. Let the mixture come to a simmer.
3. Add in the chopped chocolate and keep whisking so that the chocolate melts and doesn't burn.
4. Once the chocolate is melted completely and the mixture looks a bit thick, turn off the heat and let it sit for 2 minutes so that the flavors infuse.
5. Fill your favorite mugs with this delicious hot chocolate, top with marshmallows if you like and ENJOY!