

Haute Chocolate - Pumpkin Spice

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*4 cups half-and-half
2 bars (3-1/2 ounce ea)
chopped 70% cacao dark
chocolate
2 ounces chopped milk
chocolate
dash salt
3/4 cup canned pumpkin
2 teaspoons pumpkin pie
spice*

In a saucepan, heat the half-and-half over medium heat until bubbles form around the sides of the pan (do not boil). Remove from the heat.

Whisk in the cacao, milk chocolate and salt.

Whisk in the pumpkin and pumpkin pie spice until smooth.

Return to the heat. Cook and stir until heated through.

Pour into mugs. Top with sweetened whipped cream, if desired.

Per Serving (excluding unknown items): 75 Calories; 1g Fat (10.1% calories from fat); 2g Protein; 17g Carbohydrate; 6g Dietary Fiber; 0mg Cholesterol; 11mg Sodium. Exchanges: 0 Grain(Starch); 3 Vegetable; 0 Fat.