

Haute Chocolate - Snickerdoodle

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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
1 teaspoon vanilla extract
1 teaspoon cinnamon
3/4 teaspoon ground ginger
1/2 teaspoon cardamom
1/4 teaspoon nutmeg
1/4 teaspoon allspice*

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 vanilla extract, cinnamon, ground ginger, cardamom, nutmeg, and allspice 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): 30 Calories; trace Fat (15.6% calories from fat); trace Protein; 5g Carbohydrate; 2g Dietary Fiber; 0mg Cholesterol; 2mg Sodium. Exchanges: 1/2 Grain(Starch); 0 Fat.