



PEPPERMINT COCONUT HOT CHOCOLATE

Made by pyureorganic.com

Prep Time: 5 minutes

Cook Time: 5 minutes

Total Time: 10 minutes

Serves: 2

Ingredients:

- 2 1/2 tbsp. [Pyure Brands Sugar Free Chocolate Drink Mix](http://pyureorganic.com)
- 4 cups unsweetened coconut milk
- 3/4 tsp peppermint extract
- 1/2 cup whipped coconut cream
- 2 tbsp. keto-friendly shaved chocolate
- 2 small sprigs fresh mint

Instructions:

1. In small saucepan set over medium-low heat, whisk together Chocolate Drink Mix and coconut milk. Cook, stirring, for 3 to 5 minutes or until heated and steaming; stir in peppermint extract.

2. Divide between 2 mugs. Top with dollop of coconut cream. Garnish each serving with chocolate and sprig of mint.

Tips:

- Alternatively, garnish each serving with a light dusting of Chocolate Drink Mix.
- For whipped coconut cream, chill a can of coconut milk overnight in the fridge. Scoop out the hardened cream on top of the coconut milk into a chilled mixing bowl; beat with electric mixer on high speed for 2 to 3 minutes or until light and fluffy. Refrigerate until ready to use. Sweeten with Pyure Organic Powdered Confectioners Stevia Sweetener or All-Purpose Stevia Blend.

Nutrition Facts

Per 1/2 recipe

Calories: 180

Fat: 14g

Saturated Fat: 11g

Cholesterol: 0g

Sodium: 80mg

Carbohydrate: 16g

Fiber: 3g

Sugars: 3g

Erythritol: 5g

Protein: 4g

Net carbs per serving = 8g