

Keep It Together, Keiko Carter by Debbi Michiko Florence
Keiko Carter's Spicy Hot Chocolate Drink

Makes 2 servings

Takes 20 minutes

You Need:

Adult supervision or permission

Medium saucepan

Spice or coffee grinder (or small food processor)

Wooden spoon

Whisk

Tea strainer or small sieve

2 small bowls

2 mugs

5 T cocoa nibs

½ tsp ground allspice

1 cinnamon stick

1/8 tsp black peppercorns

A pinch of powdered cayenne pepper

¼ C dark brown sugar

2 C water



1. Heat a medium saucepan over medium heat. Add cocoa nibs and dry fry for 10 seconds. Then put the nibs into a small bowl and set aside.

2. Put cinnamon stick, peppercorns, cayenne pepper, and allspice into the pan and toast lightly for 5 seconds. Put these ingredients into the grinder and grind until mixture is a fine powder.

3. Pour powder into the bowl with the cocoa nibs. Stir to combine.

4. In 2 batches, grind the cocoa-spice mixture in the grinder to a fine powder. Place into a separate small bowl.

5. In the same saucepan, combine 2 cups of water and the brown sugar over high heat. Stir sugar until it dissolves and continue heating until the mixture boils. Then reduce heat and add the ground cocoa-spice mixture.

6. Whisk well to combine. Turn off heat. Place a tea strainer over 1 mug and slowly pour hot chocolate. You might need to dump contents from strainer a few times until you fill the mug. Repeat for the second mug.

Serve hot and enjoy!