



Gingerbread Date Hot Cocoa

Ingredients

1 tablespoon ground ginger
2 teaspoons ground cinnamon
2 teaspoons ground allspice
1/4 teaspoon freshly grated nutmeg
1/2 teaspoon ground cardamom
1/4 teaspoon freshly ground black pepper
1/4 teaspoon ground cloves
2 cups milk of your choice
2 1/2 tablespoons unsweetened cocoa powder
1/4 cup California Date sugar
Pinch of salt
Marshmallow cream (optional)

Directions

- 1) Make the gingerbread spice mix by combining the ginger, cinnamon, allspice, nutmeg, cardamom, black pepper, and cloves into a bowl.
- 2) Add 2 cups of milk of your choice into a pot over medium heat.
- 3) Add the cocoa powder, date sugar, 2 teaspoons of your gingerbread spice mix, and a pinch of salt into the pot of milk.
- 4) Mix all of the ingredients into the milk until they fully dissolve.
- 5) Leave the hot cocoa on the heat until it reaches a slight boil, stirring occasionally.
- 6) Pour the hot cocoa into your favorite mug and add a spoonful of marshmallow cream.
- 7) Allow the marshmallow cream to melt off the spoon and float to the top forming a melted marshmallow layer on top of the hot cocoa.
- 8) Serve immediately and enjoy!