



to make a cup: heat one cup milk of choice in a small sauce pan. Once steaming, whisk in 2 tablespoons hot cocoa mix. Heat 1 minute, or until thickened slightly.

*ingredients: cocoa powder, palm sugar, dark chocolate (cacao beans, evaporated sugar, cocoa butter, sunflower lecithin) tapioca starch, vanilla extract, sea salt*



to make a cup: heat one cup milk of choice in a small sauce pan. Once steaming, whisk in 2 tablespoons hot cocoa mix. Heat 1 minute, or until thickened slightly.

*ingredients: cocoa powder, palm sugar, dark chocolate (cacao beans, evaporated sugar, cocoa butter, sunflower lecithin) tapioca starch, vanilla extract, sea salt*



to make a cup: heat one cup milk of choice in a small sauce pan. Once steaming, whisk in 2 tablespoons hot cocoa mix. Heat 1 minute, or until thickened slightly.

*ingredients: cocoa powder, palm sugar, dark chocolate (cacao beans, evaporated sugar, cocoa butter, sunflower lecithin) tapioca starch, vanilla extract, sea salt*



to make a cup: heat one cup milk of choice in a small sauce pan. Once steaming, whisk in 2 tablespoons hot cocoa mix. Heat 1 minute, or until thickened slightly.

*ingredients: cocoa powder, palm sugar, dark chocolate (cacao beans, evaporated sugar, cocoa butter, sunflower lecithin) tapioca starch, vanilla extract, sea salt*



to make a cup: heat one cup milk of choice in a small sauce pan. Once steaming, whisk in 2 tablespoons hot cocoa mix. Heat 1 minute, or until thickened slightly.

*ingredients: cocoa powder, palm sugar, dark chocolate (cacao beans, evaporated sugar, cocoa butter, sunflower lecithin) tapioca starch, vanilla extract, sea salt*



to make a cup: heat one cup milk of choice in a small sauce pan. Once steaming, whisk in 2 tablespoons hot cocoa mix. Heat 1 minute, or until thickened slightly.

*ingredients: cocoa powder, palm sugar, dark chocolate (cacao beans, evaporated sugar, cocoa butter, sunflower lecithin) tapioca starch, vanilla extract, sea salt*