

# Holiday Hot Chocolate

Inspired by [hummusapien.com](http://hummusapien.com)

## Classic Hot Chocolate (Serves 4)

### Instructions:

1. Remove the pits from the dates and place the fruit in a small bowl. Cover the dates with hot water and set aside to soak for 10 minutes, or until soft.
2. Drain the water from the dates. Place the dates in a blender with coconut milk, cocoa powder, and salt. Blend until completely smooth and creamy.
3. Pour the mixture into a small saucepan. Heat over medium low for about 3 minutes, or until hot. Remove from heat and stir in the vanilla extract.
4. Serve in a mug and enjoy with whatever toppings you prefer. Cinnamon, cayenne pepper, or crushed peppermint are all great options!

### Ingredients:

- 10 Medjool dates
- 4 cups of coconut milk (any other type of milk you prefer will also work)
- 4 tbsp of cocoa or cacao powder
- 2 pinches of sea salt or pink Himalayan salt
- 1 tsp of vanilla extract

## Pumpkin Hot Chocolate (Serves 4)

### Instructions:

1. In a small or medium pot, whisk together the pumpkin purée, maple syrup, cocoa powder, pumpkin pie spice, and salt. It should form a thick paste.
2. Turn the heat to medium low and whisk in the milk. Add chocolate chips or cacao nibs, if desired. Heat, stirring often, until the mixture is hot and starts to simmer. Do not boil! Remove from heat and stir in the vanilla extract.
3. Pour into a mug and enjoy!

### Ingredients:

- ½ cup of pumpkin purée
- 4 tbsp of pure maple syrup
- ½ cup of cocoa or cacao powder
- 1 tsp of pumpkin pie spice
- 2 pinches of sea salt or pink Himalayan salt
- 4 cups of coconut milk (any other type of milk you prefer will also work)
- 2 tbsp of chocolate chips or cacao nibs
- 1 tsp of vanilla extract