

Love Drunk Drinking Chocolate

This is a super thick drinking chocolate. You can adjust the thickness according to your taste by adding more or less water or adding half-and-half instead of cream.



- 2 tablespoons coconut oil
- 3 ounces dark chocolate (your favorite chocolate bar, 70% or higher)
- ½ cup heavy whipping cream, coconut cream, or nondairy creamer
- Pinch of salt
- Pinch of cinnamon or cayenne (optional)

- 1 In a heavy-bottomed saucepan, melt the coconut oil and chocolate on low heat, whisking periodically until it is well combined and smooth.
- 2 Add ¼ cup of water, ½ cup of creamer, and a pinch of salt.
- 3 Stir the mixture until combined and even. If at any point the chocolate is sticking to the bottom of the pan, remove the pan from the heat immediately and keep whisking.
- 4 For some added flavor or spice, try adding a pinch of cinnamon or cayenne.

Yield: A generous cup