

Mexican Iced Chocolate

Adult Help Needed. Serves 4.

Chocolate has a long history in Mexico, dating all the way back to the Aztecs! Today, children enjoy chocolate drinks similar to this one. Whip up a batch, and see what you think. If you're brave, add the cayenne pepper for an extra spicy kick!

Ingredients

- 4 c. milk
- 1 ½ c. chocolate chips
- 2 tsp. vanilla extract
- ½ tsp. ground cinnamon
- dash of ground cayenne pepper (optional)
- 4 cinnamon sticks
- ice cubes
- whipped cream (optional)

Directions

- 1 Combine the first five ingredients in a saucepan over low heat and stir constantly until the chocolate chips are melted.
- 2 Remove from heat and cool the mixture completely.
- 3 Fill four cups with ice cubes and then pour the chocolate into each cup.
- 4 Place a cinnamon stick in each cup.
- 5 Place a dollop of whipped cream on top of the chocolate mixture in each cup. Enjoy!

