

ALEX'S BOOZY HOT CHOCOLATE

My family loves this post-dinner treat over the holidays! It's a delicious way to keep the holiday festivities going strong.

PREP TIME: 15 minutes

COOK TIME: 15 minutes

SERVINGS: 2

INGREDIENTS

- 2 ½ c. milk of your choice
- ¼ c. sugar
- 2 tbsp. cocoa powder
- 1 tsp. pure vanilla extract
- 1 tsp. cinnamon
- 6 oz. milk chocolate chips
- 1 c. Rumchata

Toppings

- Whipped cream
- Cinnamon sugar

DIRECTIONS

1. Bring milk to a simmer in small saucepan over medium heat. Whisk in sugar and cocoa powder and stir until no lumps remain.
2. Stir in chocolate chips and vanilla and cook, stirring occasionally, until the chocolate is completely melted.
3. Stir in Rumchata, then turn off heat.
4. Pour hot chocolate into each glass, then top with whipped cream, a sprinkle of cinnamon sugar, and a cinnamon stick.