



Ice cold November rain calls for some really rich, creamy hot chocolate laced with my favorite warm spice, cardamom <3 <3



### Ingredients

1 cup of whole milk

¼ teaspoon of cinnamon

1 cup of heavy cream

1 teaspoon pure vanilla extract

5 tablespoons of milk chocolate, grated

6 cardamom pods

### Method

First thing, on an ungreased pan, toast your cardamom pods on medium heat until they are just fragrant. Set aside.

Heat the, cardamom seeds, milk and the cream in a sufuria on medium-low heat and bring to boil to just below the simmering point. Remove it from the heat and add your chocolate.

When the chocolate is melted, add the sugar, vanilla extract and whisk vigorously. Reheat gently so that everything cohesively melds and then serve immediately. If you fancy, garnish with some whipped cream then serve.



**SERVE WITH:** on it's own boo!! But if you like, throw in some biscuits or cake!

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This recipe was brought to you by Kaluhi's Kitchen from: <http://www.kaluhiskitchen.com/iliki-hot-chocolate/>