

Dairy-Free Whipped Cream (optional)

Directions:

Add the chocolate chips to a mini food processor or coffee grinder to make shavings. *OR use Baking Cocoa, which is actually easier I found.* In a saucepan, add the almond milk and chocolate shavings and bring to a boil. Add more chocolate if you prefer it to be more “chocolaty.” Also stir in the pure maple syrup here. Stir until well blended. Remove from heat.

Serve in mugs and top with Dairy-Free Whipped Cream.