

MATCHA HOT CHOCOLATE



Prep Time: About 5 minutes

Servings: 1

INGREDIENTS

- 1.5 Cups milk of your choice
- 1/3 Cup cacao powder or pure hot chocolate powder
- 1/4 Cup chocolate chips
- 1 Tablespoon maple syrup or honey
- 1 teaspoon Sencha Naturals Everyday Organic Matcha Powder

Matcha Whipped Cream:

- 1/2 Cup your favorite whipped cream
- 1 teaspoon Sencha Naturals Everyday Organic Matcha Powder

Toppings: Mini Marshmallows, Candy cane

DIRECTIONS

1. In a stovetop saucepan, heat the milk on medium heat and add in the cacao, chocolate chips, maple syrup, and teaspoon of matcha powder. Stir thoroughly until no clumps form. Pour into a mug.
2. Blend the whipped cream with matcha powder and top the hot cocoa with it. Garnish with marshmallows and candy cane, and enjoy!
3. **Powders:** For best results, use a hand sifter or small sieve to sift the cocoa and matcha powders into the boiling milk, to avoid clumping.