



# Magic Mexican Hot Chocolate

## INGREDIENTS

1/4 cup Baking Cocoa	1 t Vanilla Extract
2 T Brown Sugar	10 Dashes Chocolate Bitters
1 cup Boiling Water	1 1/2 oz Magic Rabbit® Whiskey
1/4 t Ground Cinnamon	Whipped Cream
3 cups Whole Milk	Cinnamon Sticks

## RECIPE INSTRUCTIONS

1. In a saucepan over medium heat, mix cocoa, brown sugar, and boiling water.
2. Bring back to a boil. reduce heat and stir for 2 to 2 1/2 minutes.
3. Stir in cinnamon and simmer for five minutes. (Don't boil.)
4. Whisk in the vanilla extract and chocolate bitters.
5. To add the Magic, add Magic Rabbit Whiskey to the mug then pour in the chocolate mixture.
6. Top with whipped cream.
7. Use the cinnamon stick to stir.