



Maple Hot Chocolate

Recipe by Ken Haedrich, Maple Syrup Cookbook

1 c. milk, preferably whole

2 oz. (2 squares) semisweet or bittersweet chocolate

1 tsp. pure NY maple syrup

Whipped cream or marshmallow crème, optional



Heat the milk and chocolate in the top of a double boiler over simmering water until the chocolate is melted and well-incorporated; do not boil.

Remove from the heat; stir in the maple syrup. Pour into a mug or two small cups and top with whipped cream, if desired.