Merry Hot Chocolate Cherry



tart your cold mornings with a luxurious, warm twist on a classic favorite! Transform our dark, rich chocolate smoothie into a comforting hot beverage and indulge in the velvety embrace of mood-boosting organic cacao, the purest form of chocolate, now made even more inviting in its warm form.

This steamy delight blends the lusciousness of tart and juicy cherries with a whisper of sweet Ceylon cinnamon, creating a symphony of flavors. As you sip this comforting, hot concoction, let the chocolatey richness wrap around you, turning a simple drink into an indulgent, healthful treat.

Makes 2 Servings

PREP TIME: 5 minutes • COOK TIME: 0 minute



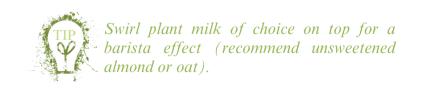
- Tools Needed: high speed blender with 64oz minimum carafe (800+ watts power)
- 1. Follow package preparation instructions, but use room temperature water and don't add ice. Then, microwave as needed for preferred warm/hot temperature. NOTE: can add additional water for a thinner beverage, plant milk for a thinner texture & richer flavor, or combination of both for preferred texture, flavor or to create more servings.

Healthy toppings: Ceylon cinnamon or cinnamon stick, date pieces, cherries, strawberries, mint sprig, no sugar added chocolate chips, no sugar added dark chocolate shavings, cacao nibs, cacao powder, crushed nuts.

Unhealthy toppings: vegan whipped cream, vegan mini marshmallows, crushed peppermints, or peppermint stick/candy cane.

Sweet Antioxidant Power

Energy-boosting raw organic cacao nibs are the most whole form of "chocolate," with the most antioxidants (more than cocoa powder, or dark chocolate) and phytonutrients. For even more antioxidant power, we added Ceylon cinnamon to create a complex, craveworthy Mexican chocolate flavor providing pure pleasure — without any added sugar!





Have Feedback? Scan the QR code with your phone camera.