



# KETO HOT CHOCOLATE

## INGREDIENTS

- 3 Tbsp Unsweetened Cocoa
- 2 tsp keto-friendly monk fruit sweetener
- 1/3 cup heavy cream (coconut cream)
- 3-4 drops of vanilla essence
- 1/2 cup of water

**SERVINGS: 1**

**PREP TIME: 2 MINS**

**COOK TIME: 5 MINS**

## DIRECTIONS

- Take a small sauce-pan and put it to medium-low flame.
- Whisk together the cocoa and sweetener and a small amount of water until smooth.
- Add the rest of the water, and vanilla essence and bring it to boil for 30 secs.
- Whisk the heavy cream after turning off the flame.
- Sprinkle cocoa powder all over and serve.