



## Hot chocolate with Kinderschokolade

Menge	Zutaten
<b>100 ml</b>	cream
<b>1 Packg</b>	vanilla sugar
<b>100 gr</b>	Kinderschokolade bars
<b>400 ml</b>	milk
<b>1 TL</b>	honey
<b>2 Prisen</b>	grounded cinnamon or ginger bread spice christmas cups

### Preparation:

1

Beat cream with vanilla sugar until stiff.  
Cut a bar of chocolate into fine slices.  
Coarsely chop the remaining children's chocolate and warm with the milk while stirring until the children's chocolate has completely dissolved.  
Add honey and cinnamon and mix.

2

Fill milk mixture with children's chocolate in cups or cups.  
Arrange cream as a bonnet on top, sprinkle with children's chocolate graters, sprinkle with cinnamon and serve as desired.

*Wenn euch mein Rezept und Bilder gefallen haben, würde ich mich über eure Bewertung und Kommentare sehr freuen.*



### Lucina's Tipps:



For adults, you can also add a dash of amaretto, rum or children's chocolate liqueur.



*I wish good luck.*

*Your Lucina Cucina*