**Fall Hot Chocolate**

By chef Jen

**Ingredients:**

1 ½ cups skim or plain, unsweetened almond or soy milk
½ cup canned pumpkin puree
1 ½ tsp vanilla bean paste or pure vanilla extract*
Dash ground cinnamon
Dash ground ginger
4 oz finely chopped dark chocolate

**Preparation:**

In a small saucepan, whisk and heat milk, pumpkin puree, vanilla and spices to a simmer. Remove from heat and whisk in chocolate until melted and well combined. Serve immediately.

Serving size: 2 mugs worth.

*if using vanilla flavored milk/nondairy milk, decrease to ½ tsp