



# SPICED GOLDEN MILK



Servings: 2 | Original recipe from: [therealfooddietitians.com](https://therealfooddietitians.com)

## INGREDIENTS

16 oz. unsweetened vanilla coconut milk  
1 Tbsp. plus 1 tsp. cocoa powder  
3/4 tsp. ground turmeric  
1/4 tsp. ground ginger  
1 tsp. ground cinnamon  
Tiny pinch of black pepper & ground nutmeg  
2 tsp. honey or maple syrup  
2-3 tsp. coconut oil

In a medium saucepan, warm coconut milk just to the point of a light simmer. Add cocoa, turmeric, ginger, cinnamon, pepper, nutmeg, honey or maple syrup, and coconut oil. Whisk vigorously or use a handheld immersion blender to combine.

Top with optional non-dairy whipped topping and a sprinkling of grated dark chocolate, if desired.

