

INGREDIENTS:

- 2 Cups Dairy Free Milk (Oat, Almond, etc.)
- 1 Eating Evolved Cashew Milk Chocolate Bar (2.5 oz)
- 2 Tbsp Maple Syrup
- 1/2 tsp Cinnamon
- 1/8 tsp Sea Salt

OPTIONAL:

- 1.5 oz Bourbon
- Dairy Free Whipped Cream

DIRECTIONS:

1. Bring milk, maple syrup, cinnamon, and sea salt to a simmer.
2. Reduce to low heat and add chocolate.
3. Stir until completely melted & serve.

(OPTIONAL) If using bourbon, add after removing hot chocolate from heat.

Mexican Hot Chocolate

Salted Caramel Apple Buñuelo Bake

SERVINGS:
8 SERVINGS

COOK TIME:
45 MIN

INGREDIENTS:

- 1 Bag Siete Grain Free Mini Buñuelos
- 6 Small or 4 Large Tart Apples (Granny Smith apples work best)
- 2 Cups Coconut Cream, unsweetened
- 1/2 Cup Maple Syrup
- 1/2 tsp Flaky Sea Salt, such as Maldon (plus 1/4 tsp for garnish)
- 1/2 tsp Vanilla Extract
- 3 Tbsp Coconut Oil
- 1/4 Cups Pumpkin Seeds
- 1/4 Cups Walnuts

DARK CHOCOLATE GANACHE:

- 1/2 Cup Dark Chocolate Chips
- 1/2 Cup Coconut Milk
- Pinch Sea Salt

DIRECTIONS:

1. Preheat the oven to 350 F.
2. In a medium skillet add 2 cups of coconut cream, Maldon salt, vanilla extract, and maple syrup. Set to medium heat. Simmer for 10-15 mins until the color turns golden.
3. Cut apples into large slices and arrange them in a skillet, covering the whole skillet's surface.
4. Cook on medium heat for 10 mins.
5. Place cinnamon crisps in a plastic bag and crush chips lightly. Keeping some large coarse pieces.
6. Chop nuts and seeds coarsely and combine with cinnamon crisps in a bowl.
7. Add coconut oil and mix thoroughly.
8. Add crisps/nut topping over cooked apples and bake for 10 mins.
9. Heat 1/2 Cup coconut milk until hot and pour over dark chocolate chips and stir until chips are completely melted. Sprinkle with sea salt.
10. Once apples are out of the oven, drizzle with chocolate ganache and add a pinch of flaky salt. Let dessert sit for 10-15 mins before serving.