

Vegan Peppermint Drinking Chocolate

Link for credit: <https://minimalistbaker.com/vegan-peppermint-drinking-chocolate/>

Ingredients

- 2 cups non-dairy milk (I like 1/2 full-fat coconut + 1/2 unsweetened almond milk)
- 1 3.2-ounce (or close) quality non-dairy dark chocolate bar (chopped)
- 1-2 Tbsp raw sugar (depending on preferred sweetness)
- 1/8-1/4 tsp quality peppermint extract
- [Coconut whipped cream](#)* (optional, for topping)
- Crushed peppermint (optional, for topping)

Directions

1. Add milk to a small saucepan over medium-low heat and stir occasionally until warm – about 5 minutes. You don't want it to boil, just get hot enough to melt the chocolate.
2. Once hot, add the chocolate and sugar and whisk to melt. Do so vigorously to ensure everything gets combined. Once it has reached your desired temperature, sample a bit to determine if it is sweet enough for your liking. I added another 1 1/2 tsp sugar at this point (as original recipe is written; adjust if altering batch size).
3. Remove from heat and add peppermint extract, starting with only lesser end of range (1/8 tsp as original recipe is written) since it can be very strong and overpowering. Once it is to your liking, transfer to small serving glasses and top with a dollop of coconut whipped cream and a sprinkle of crushed peppermint candies or candy canes.
4. Store leftovers covered in the fridge for several days. Move to the freezer for longer-term storage.

*Coconut whipped cream

- 1 14-ounce can coconut cream or full fat coconut milk* (Savoy Coconut Cream, Aroy-D Coconut Milk, and Nature's Charm Coconut Whipping Cream work best!)
- 1/4-3/4 cup icing/powdered sugar (use organic to ensure vegan friendliness)
- 1/2 tsp vanilla extract (optional)

Directions

1. Chill your coconut cream or coconut milk in the refrigerator overnight (see notes for top brands!), being sure not to shake or tip the can to encourage separation of the cream and liquid. See notes for more insight/troubleshooting.
2. The next day, chill a large mixing bowl 10 minutes before whipping.
3. Remove the coconut cream or milk from the fridge without tipping or shaking and remove the lid. Scrape out the top, thickened cream and leave the liquid behind (reserve for use in smoothies).

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Note: if your coconut milk didn't harden, you probably just got a dud can without the right fat content. In that case, you can try to salvage it with a bit of tapioca flour – 1 to 4 Tbsp (amount as original recipe is written, adjust if altering batch size) – during the whipping process. That has worked for me several times.

4. Place hardened cream in your chilled mixing bowl. Beat for 30 seconds with a mixer until creamy. Then add vanilla (optional) and powdered sugar (or stevia) and mix until creamy and smooth – about 1 minute. Taste and adjust sweetness as needed.
5. Use immediately or refrigerate – it will harden and set in the fridge the longer it is chilled. It will keep for up to 1-2 weeks!