



Long Livo

Pumpkin Spiced Hot Chocolate Recipe

10 min

Prep time

4

Servings

15 min

Cook time

Easy

Difficulty

25 min

Total time

American

Cuisine

Ingredients

Main Ingredients

- ☐ 2 cups milk (or oat milk)
- ☐ 1/2 cup canned pumpkin puree
- ☐ 2 tbsp unsweetened cocoa powder
- ☐ 2 tbsp brown sugar (or maple syrup)
- ☐ 1/2 tsp ground cinnamon

- ☐ 1/4 tsp ground nutmeg
- ☐ 1/4 tsp ground ginger
- ☐ 1 tsp vanilla extract

Optional Toppings

- ☐ Whipped cream
- ☐ Chocolate shavings
- ☐ Extra pinch of cinnamon

Instructions

- 1** In a medium saucepan, combine milk, cinnamon, nutmeg, and ginger. Warm over medium heat until just steaming – home.
- 2** Whisk in cocoa powder and brown sugar, stirring constantly to dissolve and avoid lumps.
- 3** Add pumpkin puree and vanilla, continue whisking until the mixture is smooth and a deep amber color appears.
- 4** Remove from heat. Pour into mugs, top with whipped cream and chocolate shavings if desired. You can explore more recipes for variations.
- 5** Enjoy slowly, letting the warmth spread through your hands and heart.

Nutrition per serving

210 kcal

Calories

5 g

Protein

32 g

Carbs

7 g

Fat

Tips & notes

- Taste before serving; adjust sweetness or spice as needed.
- Warm the mug beforehand to keep the drink hot longer.
- If the drink becomes too thick, thin with a splash of extra milk.