**CHOCOLATE MEXICANO – MEXICAN HOT CHOCOLATE**

 **1 RECIPE PER UNIT**

Stores that sell Mexican foods usually carry a special form of chocolate used to make this delicious chocolate drink. It comes in cakes or tablets and contains sugar and cinnamon. If you cannot get this special chocolate use the following recipe.

**Ingredients:**

1½ squares (1½ oz) sweet or semi-sweet cooking chocolate

500 mL milk

3 mL cinnamon

15-25 mL sugar

**Directions:**

1. Using a fine grater, grate the squares of chocolate.
2. Combine all ingredients in a medium pot and cook over low heat. Stir constantly until chocolate is melted and mixture is blended.
3. With a wire whisk, beat chocolate milk mixture to froth just before serving.
4. Serve in a mug.

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