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## Almond Cinnamon Hot Cocoa ♦♦

A delicious and comforting hot cocoa recipe infused with almond and cinnamon flavors. Perfect for cozy evenings or chilly winter days.

**Recipe Type:** Vegetarian

**Prep Time:** 5 mins

**Cook Time:** 10 mins

**Total Time:** 15 mins

**Recipe Yield:** 400 grams

**Number of Servings:** 2

**Serving Size:** 200 g

### Ingredients

|        |                 |
|--------|-----------------|
| 2 c    | almond milk     |
| 2 tbsp | Cocoa Powder    |
| 2 tbsp | Maple syrup     |
| 1 tsp  | Cinnamon        |
| 1 tsp  | Vanilla Extract |
| 2 tbsp | whipped cream   |

2 tbsp almonds

## Directions

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### Step 1

Stove

In a saucepan, heat almond milk over medium heat until hot but not boiling.

**Prep Time:** 2 mins

**Cook Time:** 5 mins

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### Step 2

In a separate bowl, whisk together cocoa powder, maple syrup, cinnamon, and vanilla extract.

**Prep Time:** 2 mins

**Cook Time:** 0 mins

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### Step 3

Stirring

Slowly pour the cocoa mixture into the hot almond milk, whisking constantly until well combined.

**Prep Time:** 1 mins

**Cook Time:** 2 mins

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## Step 4

Pour the hot cocoa into mugs and top with whipped cream and crushed almonds.

**Prep Time:** 0 mins

**Cook Time:** 0 mins

## Nutrition Facts

**Calories:** 120 kcal

**Fat:** 3 g

**Protein:** 3 g

**Carbohydrates:** 20 g

## Nutrition Facts

### Proteins

| Nutrient | Value | % Daily Intake (Males) | % Daily Intake (Females) |
|----------|-------|------------------------|--------------------------|
| Protein  | 3 g   | 17.65%                 | 17.65%                   |

### Carbohydrates

| Nutrient      | Value | % Daily Intake (Males) | % Daily Intake (Females) |
|---------------|-------|------------------------|--------------------------|
| Carbohydrates | 20 g  | 36.36%                 | 40%                      |
| Fibers        | 3 g   | 7.89%                  | 12%                      |
| Sugars        | 14 g  | N/A                    | N/A                      |
| Lactose       | 0 g   | N/A                    | N/A                      |

## Fats

| Nutrient            | Value | % Daily Intake (Males) | % Daily Intake (Females) |
|---------------------|-------|------------------------|--------------------------|
| Monounsaturated Fat | 1 g   | N/A                    | N/A                      |
| Saturated Fat       | 0 g   | 0%                     | 0%                       |
| Fat                 | 3 g   | 10.71%                 | 12%                      |
| Cholesterol         | 0 mg  | N/A                    | N/A                      |

## Vitamins

| Nutrient    | Value | % Daily Intake (Males) | % Daily Intake (Females) |
|-------------|-------|------------------------|--------------------------|
| Vitamin A   | 0 iu  | 0%                     | 0%                       |
| Vitamin C   | 0 mg  | 0%                     | 0%                       |
| Vitamin B6  | 2 mg  | 153.85%                | 153.85%                  |
| Vitamin B12 | 0 mcg | 0%                     | 0%                       |
| Vitamin E   | 20 mg | 133.33%                | 133.33%                  |

| Nutrient  | Value | % Daily Intake (Males) | % Daily Intake (Females) |
|-----------|-------|------------------------|--------------------------|
| Vitamin D | 0 mcg | 0%                     | 0%                       |

## Minerals

| Nutrient  | Value | % Daily Intake (Males) | % Daily Intake (Females) |
|-----------|-------|------------------------|--------------------------|
| Sodium    | 80 mg | 3.48%                  | 3.48%                    |
| Calcium   | 30 mg | 3%                     | 3%                       |
| Iron      | 10 mg | 125%                   | 55.56%                   |
| Potassium | 2 mg  | 0.06%                  | 0.08%                    |
| Zinc      | 2 mg  | 18.18%                 | 25%                      |
| Selenium  | 0 mcg | 0%                     | 0%                       |

## Recipe Attributes

### Seasonality

Winter

### Events

Christmas

### Meal Type

Breakfast

Brunch

Supper

### Nutritional Content

Low Calorie

High Protein

Low Fat

Low Carb

High Fiber

Low Sodium

## Kitchen Tools

Slow Cooker

## Course

Appetizers

Drinks

Sauces & Dressings

## Cultural

Chinese New Year

## Demographics

Kids Friendly

Senior Friendly

Teen Friendly

Diabetic Friendly

Heart Healthy

## Diet

Mediterranean Diet

## Difficulty Level

Medium

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