

# Spiced Hot Chocolate

## Ingredients

- 2 cups whole milk
- 1 cup heavy cream
- $\frac{1}{3}$  cup sugar
- 1 cinnamon stick
- $\frac{1}{2}$  vanilla bean, split lengthwise
- 3 oz. bittersweet chocolate (at least 70% cacao), chopped

## Preparation

Combine milk, cream, sugar, and cinnamon stick in a medium saucepan; scrape in seeds from vanilla bean and add pod. Bring to a simmer; remove from heat, cover, and let steep 15 minutes.

Remove cinnamon stick and vanilla pod; discard. Add chocolate and heat over medium-high heat, whisking constantly, until chocolate is melted and mixture is smooth, about 5 minutes. Remove hot chocolate from heat and add serve hot.

**DO AHEAD:** Hot chocolate can be made 1 day ahead. Let cool; cover and chill. Reheat and serve.