

Chocolate Caliente



Prep Time: 10 minutes

Yield: 1 quart

Serves: 6-8

Ingredients

- 2 cups 2% milk
- 2 cups light cream
- 1½ tbsp. granulated sugar
- ½ tsp. pure vanilla extract
- ½ tsp. cinnamon
- ¼ tsp. cayenne pepper
- ⅛ tsp. plus a pinch of nutmeg
- 1 cup (6 oz.) high quality, 63-65% dark chocolate, such as Guittard
- 1 tablespoon [Gustare Cinnamon-Pear Balsamic](#)

Directions

1. Heat milk, cream, sugar, extract, and spices over medium heat to just below boil, stirring occasionally to prevent burning.
2. Add chocolate and stir to melt completely.
3. Add Cinnamon-Pear balsamic and enjoy!

Note: For an extra-special treat, top your Chocolate Caliente with homemade [Dark Chocolate Balsamic Marshmallows](#)!