

Low Carb Champurrado

♥ lowcarblove.com/blog/low-carb-champurrado

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Cinnamon Water:

Ingredients:

- 4-5 cups water
- 2 cinnamon sticks

Champurrado:

Ingredients:

- 2 cups unsweetened almond milk or coconut milk
- 1/2 tbsp + 1 tsp molasses optional or use brown sugar sub
- 3/4 cup sweetener
- 3/4 cup almond flour
- 2 tbsp cocoa powder

- 2 tbsp corn flour
- 2 tsp vanilla extract
- Pinch of salt
- 1/4 cup Choc Zero dark chocolate chips (discount code: LOWCARBLOVE)

Directions:

1. Make your cinnamon water. Add your water and cinnamon sticks to a pot and boil for 3-5 mins.
 2. In a small stockpot, add your cinnamon water, almond milk, cocoa powder, almond flour, corn flour, chocolate chips and sweetener into the pot.
 3. Mix until everything is combined, constantly stirring to ensure that nothing is sticking to the bottom.
 4. Add your champurrado into your blender and blend until smooth!
 5. Now, just add this back into your pot and heat your desired temperature. Enjoy!
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