

## Vanilla Chai Hot Chocolate With Cozy Spices and Creamy Texture

Vanilla Chai Hot Chocolate: A Warm Embrace in a Mug



**TIME**  
**10 min**

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**SOURCE**  
**ChefManiac**

### INGREDIENTS

- 2 cups milk (or any milk alternative)
- 2 tablespoons cocoa powder
- 2 tablespoons sugar (adjust to taste)
- 1 teaspoon vanilla extract
- 1 chai tea bag (or 1 tablespoon loose chai tea)
- 1/2 teaspoon ground cinnamon
- 1/4 teaspoon ground ginger
- 1/4 teaspoon ground cardamom
- Whipped cream (for topping)
- Chocolate shavings (for garnish)

### DIRECTIONS

1. In a small saucepan, heat the milk over medium heat until it's warm but not boiling.
2. Add the cocoa powder and sugar, whisking until fully combined and smooth.
3. Stir in the chai tea bag and spices, allowing it to steep for about 5 minutes.
4. Remove the tea bag and add the vanilla extract, stirring well.
5. Pour the hot chocolate into mugs, top with whipped cream, and sprinkle with chocolate shavings.

**More recipes:** [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/vanilla-chai-hot-chocolate-with-cozy-spices-and-creamy-texture/>