



Champurrado



Prep + cook time: 35 minutes



Servings: 12

Ingredients

- 1½ cups water
- 1 cinnamon stick
- 4-6 whole cloves
- 1 pod star anise
- 4¼ cups milk
- 2 bars of Mexican chocolate (Abuelita brand is available at most grocery stores)
- ¾ cup coarse ground maize flour (Maseca brand can be found at most grocery stores)
- 1 pinch crushed piloncillo or more to taste. (Piloncillo is brown sugar cone available at most Mexican grocery stores)



Champurrado is a warm, thick, Mexican chocolate drink.

Instructions

1. Bring water, cinnamon stick, clove, and star anise to a boil in a saucepan; remove from heat and allow spices to steep, about 10 minutes. Strain.
2. Heat milk, chocolate, and maize flour in another saucepan over medium heat, whisking until chocolate is dissolved and liquid is thickened, about 10 minutes. Remove from heat and add piloncillo; let rest until sugar is dissolved, about 5 minutes more. Pour cinnamon water into chocolate mixture and stir to combine.