

## Hot Drink Mixes

### Cocoa Powder, Dutch Process, Fair Trade, Certified Organic

Dutch Process (10-12% Cocoa Butter)  
 Item #2774

“Dutch Processed” indicates that the cocoa was treated with a mild alkalizing agent (such as baking soda).

Uses: Perfect for brownies, cakes, cookies, and other desserts.



### Hot Cocoa Mix, Fair Trade, Certified Organic

Item #2777

Ingredients:

- Organic Fair Trade Cane Sugar
- Organic Fair Trade Dutch Chocolate
- Organic Non-fat Dry Milk
- Vanilla Flavoring
- (Gum Arabic, Organic Vanilla Bean Extractives)



### Cider Mate – Mulling Spice, Certified Organic

Item #2919

Ingredients:

- Cinnamon, Organic
- Orange Peel, Organic
- Allspice, Organic
- Cloves, Organic
- Ginger, Organic



## Taste that Makes a Difference



Our two Fair Trade Cocoa Products are sourced from the Yacao Co-op in the Dominican Republic. Comprised of about 630 families, each owning an average of 3.5 hectares (about 9 acres), this co-op is situated in a region of the Dominican Republic called Villa Altagracia and Yamasa. This hilly and almost impassable region is characterized by poverty and migration. To these families, harvesting cocoa beans is the only opportunity to earn a living. The other crops they cultivate, such as plantains, manioc, different fruits and vegetables are purely for subsistence.

## Cocoa Con Chile

Cooks in South and Central America are fond of adding chilies to hot chocolate, while in Mexico cinnamon is traditional. Mexican cooks also use a special stirrer called a molinillo to fluff hot chocolate before serving; you can get similar results with a whisk.

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| 2 tablespoons cocoa powder<br>(or carob powder)        | a pinch of sea salt                     |
| 2 tablespoons sugar                                    | ¼ cup water                             |
| a pinch or two of cayenne or<br>other ground red chili | 1 cup milk                              |
| OR ¼ teaspoon<br>cinnamon powder                       | 1 cup half and half                     |
|  | whipped cream for topping<br>(optional) |

Whisk together in a saucepan the cocoa or carob, sugar, chili powder or cinnamon, salt, and water. Cook over low heat, stirring constantly until heated through. Whisk in the milk and half and half and continue cooking over low heat until hot. Pour into cups and top with whipped cream and another pinch of cayenne, if you like. Makes about 2 servings.

