

# Pumpkin Spice White Hot Cocoa

1/2 cup pumpkin puree, canned  
1 pinch cloves, ground  
1/2 tsp pumpkin pie spice  
1 pinch sea salt  
1/2 tsp vanilla  
2 oz white chocolate  
1 1/2 cups whole milk

- In a small saucepan over medium heat, combine milk, pumpkin, and spices. Cook stirring constantly until just simmering.
- Remove from heat and add chocolate (reserve some chocolate for garnish) and stir or whisk until melted.
- Just before serving, top each mug with a generous mound of whipped cream, a few shavings of white chocolate, and a sprinkle of pumpkin pie spice or cinnamon.

