

# MAFABOAI



Prep Time: **15mins**



Serves: **4**

## Method:

1. Place milk & cinnamon in a medium saucepan.
2. Bring to simmer over medium heat - make sure milk doesn't boil - until cinnamon is fragrant.
3. Add chocolate, vanilla, sugar, salt & chilli, whisking frequently until mixture is smooth & creamy.
4. Serve with some whipped cream & dust with some cocoa powder.

## Ingredients:

- 3 cups whole milk
- 3 tbsp. crushed cinnamon
- 6 ounces semi-sweet chocolate, finely chopped
- 3 tbsp. granulated sugar
- ¾ tsp. vanilla extract
- pinch of salt
- ¼ tsp. ground chilli or cayenne pepper
- whipped cream



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