**Spanish Hot Chocolate**

Serves 4

4 cups whole milk

3 tbsp. brown sugar

8 oz. dark chocolate (chips or bars)

1 tsp. vanilla extract

¼ tsp. ground cinnamon

Tiniest pinch cayenne pepper

Place milk and sugar in a medium saucepan and bring to a simmer.

Off the heat, stir in the chocolate, vanilla, cinnamon, and cayenne pepper with a wooden spoon and allow to steep for 3 minutes.

Reheat hot chocolate over low heat until it simmers.