

Sparkly Peppermint Cacao Mocha

If you're anything like me, I love a good cup of coffee in the morning. Every once in a while I'll get a wire hair and want to switch my usual cup of Joe with something festive and fun. I really love the white peppermint mocha at 's, the one they serve this time year, but really don't want to spend \$5 every time I crave one. I like to try making things myself, and splurge occasionally on the "real deal" when out shopping for gifts.

So, here is what I came up with, and if I may say so myself, it is scrumptious. This is my newest crystal infused ingestible concoction of deliciousness. I include links to where you can find the ingredients in case you need them, and even a place to find really fun mugs, too!

1 - cup hot water

1 - tbsp Organic Cacao Powder

1 - Scoop CafeCeps (*an amazing cortycep infused coffee with so many great benefits!*)

2/3 - drops Diamond & Ruby Tinctures (*so very festive, and regal *)

2/3 - drops Organic Peppermint extract

2/3 - drops Organic Vanilla extract

1 - tbsp Organic Cane Sugar (*you may also use 1-3 drops stevia for a sugar free option*)

4 - tbsp Coconut Creamer (*or whatever milk/creamer you desire*)

Heat water up to boiling - or if you have a tea kettle - until it whistles atcha ;) In the meantime fill your favorite **mug** with the remaining ingredients. When water is ready just pour it right into your cup and stir.

And Whaaaalaaah! Easy Peasy!

You can always add actual peppermint candy canes or chocolate syrup if you want to but this is keeping it somewhat simple and healthy. For a kids version of this you can always leave out the coffee and add a 1/2 tbsp extra cacao if you would like, maybe even some marshmallows for fun! I'd love to hear what you think of this on my FaceBook page. Feel free to share with your friends and family!