



## Aztec Hot Chocolate Yogurt

1. Whisk together all ingredients over medium low heat
2. Once combined, increase to medium heat
3. Cook until it simmers, or starts to thicken
4. Pour into a glass dish. Place a plastic wrap over the top to prevent a film from forming
5. Add hot chocolate pudding to your favorite yogurt at 2:5 ratio



Red Pepper 301

Ingredients as Prepared	Ounces	Percent
Whole Milk	9.88	69.48
Sugar	3.17	22.33
Cocoa Powder	0.71	4.96
Cornstarch	0.35	2.48
Salt	0.04	0.25
SNI Ground Red Pepper 301	0.07	0.50
Total	14.22	100