

Hot Chocolate



- a coffee maker or french press,
- 1 pkg Crio Bru (any flavor),
- hot water.
- coconut milk or coconut cream (optional)
- agave (optional)

To prepare Crio Bru in a coffee maker: 2 Tbsp per 6 oz of cold, filtered water. Use a gold tone filter only (no paper filter). Select the slow setting or 1-4 cup setting if possible.

To prepare Crio Bru in a French press: 2 Tbsp. per 6 oz. of boiling water, stir, steep 8-12 minutes, stir, press.

You may add coconut milk or almond milk as well as honey or agave to taste, if desired.