

# Healthy Chocolate Milk

As much as I hate to admit it, my hubby and one kiddo will only drink milk if it's chocolate. Check out this guilt-free chocolate milk recipe! If you don't have an immersion blender, simply put all ingredients into a large bowl and whisk well.

## *Ingredients:*

- 1/2 gallon Six S Dairy Raw Milk
- 2 - 4 tablespoons of Organic Raw Cacao Powder
- 1/4 cup Pure Maple Syrup
- 1 teaspoon Organic Vanilla Extract
- A dash of Redmonds Real Salt

## *Steps:*

- Pour about 2 cups of milk out of your jar of milk so that you don't overflow when you're mixing, reserving it to use later.
- Add the cacao powder, maple syrup, vanilla extract, and salt to your jar of milk.
- Using an immersion blender, mix all ingredients well.
- Add the remaining milk back into the jar, replace lid, and give it a shake.
- Enjoy!