



Spicy Chocolate Cream Mocktails

Give Your Drink a Sweet Twist

1 cup vanilla ice cream
1/2 cup evaporated milk or coconut cream
1-1/2 teaspoons pumpkin pie spice
1/2 cup fat free milk
2 Tablespoons unsweetened cocoa
2 Tablespoons sugar syrup*

Serving Garnish: fresh strawberries; Chocolate Crème Filled Wafer Rolls

- Place ice cream in blender, mix to soften slightly.
- Add next five ingredients and blend until smooth and frothy. Taste and add additional sugar syrup if desired.
- Chill in the refrigerator before serving; it will form into layers that twirl when you spoon them into glasses. If you let them sit, they will form into layers again.

To Serve: Spoon into 3 large or 4 smaller glasses; garnish each glass with a fresh strawberry and insert a wafer roll just before serving. (If you put them in too soon, they will become soft.)

About the Recipe: Spicy Chocolate Cream Mocktails are decadent, non-alcoholic drinks with velvety chocolate and a gentle kick of warming spice. Creamy vanilla ice cream, rich cocoa, and a blend of pumpkin pie spice delivers smooth, frothy sweetness. Chill to experience a playful twirl of creamy layers, Garnish with fresh strawberries and chocolate wafer rolls. It's a celebration in a glass!

***How to prepare simple sugar syrup for cocktails: Very Easy to Do.**

½ cup water; ½ cup granulated sugar

In a small saucepan, combine water and sugar. Bring to boil over medium heat. Reduce heat; simmer, uncovered until sugar is dissolved, about 3 to 5 minutes; stir occasionally. Remove from heat, cool to room temperature. Keep to add additional sweetness to any drink you are preparing.