

A cozy winter scene featuring two mugs of hot chocolate. The mugs are dark blue with a speckled texture and are filled with a rich, dark liquid, topped with a generous amount of white whipped cream. A dark chocolate sauce is drizzled over the cream and down the sides of the mugs. The mugs are placed on a dark wooden tray, which is set on a light-colored wooden cutting board. Scattered around the mugs on the tray are several golden acorns and a pile of chopped nuts. In the background, there are warm, glowing lights, including a string of small white lights and a larger, glowing white geometric structure. The overall atmosphere is warm and inviting.

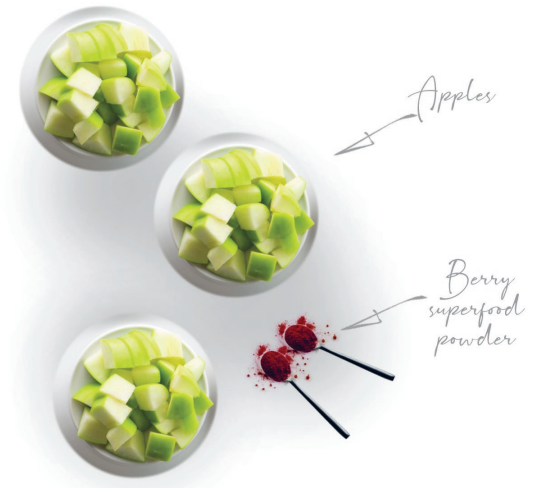
Cozy drinks

you need to try this winter



Hot apple

Hot apple juice with extra berry superfood powder make you feel cozy and beautiful during cold winter days



Instructions

1. Wash apples, then cut all apples to fit your juicer. Press all apples through juicer.
2. Juice poor in small pan and over medium heat let apple juice cook.
3. Poor in glass half of the juice and mix with berry powder till it take nice red color
4. Then poor the rest of apple juice in your glass
5. Enjoy

Vegan // 3 serving







Hot chocolate

This creamy hot chocolate is full of antioxidant and with adaptogen mushroom Reishi help with anti-aging.



Instructions:

1. In small saucepan pour milk, chocolate, cinnamon, reishi powder and heat over medium heat, whisk frequently till chocolate melt and milk is warm.
2. Serve immediately
3. Enjoy

Topping:

For topping, you can use cream (dairy-free) and sprinkle some nuts on top.

Vegan // 2 serving



Matcha latte

*If you need some extra energy kick during this cold days,
try matcha green tea latte.*



Instructions:

1. Add matcha green tea powder with erythritol in cup.
2. Poor hot water in cup, be careful water shouldn't be boiling.
3. Warm the milk in a small saucepan or in your milk frother.
4. Poor milk with froth in matcha cup.
5. Enjoy

Topping:

*You can make it more fancy with some cream (dairy-free)
and extra matcha green tea powder on top.*

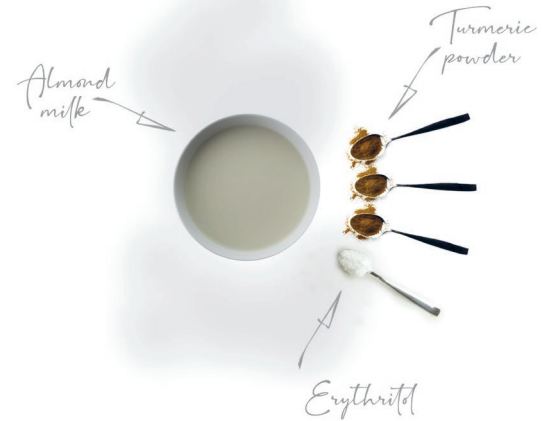
Vegan // 2 serving





Turmeric latte

Turmeric latte or Golden Milk is the most powerful drink we need in cold months. Turmeric boost your immune system and help with your digestion.



Instructions:

1. In small saucepan add milk, turmeric powder, sweetener of your choose erythritol or honey.
2. Over medium heat let cook this milk get gold color and it's warm.
4. Enjoy

Topping:

For topping, you can get creative and make some extra froth milk to create the latte look and sprinkle extra turmeric or cinnamon on top.

Vegan // 3 serving



Chai tea

Chai tea is like traveling in the Orient. With this magic smell of cinnamon, cardamon and warm black tea you can enjoy peace of Orient every time at home.



Instructions:

1. Pure hot water in your mug add tea bag and let set for 8 min.
2. Add non-dairy whipping cream
3. Sprinkle cinnamon and cardamom on top
4. Enjoy

Tips:

Try to buy bio chai tea. My favorite is from Lebensbaum they're smelling and tasting amazing.

Vegan // 2 serving



You are

your home