



Coco's Pan de Muerto & Hot Chocolate



..... **Prep Time:** 1 hr • **Cook Time:** 30 min

What You'll Need:

Pan de Muerto Serves 6

- ¼ cup unsweetened applesauce
- ½ cup mashed bananas
- 2 tsp maple syrup
- 2 tsp aniseed
- 1 tbsp orange zest
- ½ tsp salt
- 2 eggs
- ½ cup water

- 3 cups whole wheat flour
- 1 packet of yeast

Pan de Muerto Glaze

- ½ cup orange juice
- 1 tbsp maple syrup
- Sprinkle of beetroot sugar
- Natural food coloring (varied)

Hot Chocolate Serves 2

- 2 cups non-fat milk
- 2 tbsp unsweetened cocoa powder
- 1 tbsp bittersweet chocolate chips
- 2 tsp sugar
- ¼ tsp cinnamon
- 2 pinches of cayenne pepper
- Garnish: cinnamon stick, star anise and sprinkle of cinnamon

How to Make It:

1. In a large bowl, whisk together ⅓ cup of flour, aniseed, applesauce, bananas and maple syrup.
2. In a separate bowl, combine water, eggs and orange zest. Pour into dough mixture, adding an additional ⅓ cup of flour. Whisk to combine.
3. Add another ⅓ cup of flour, along with yeast. Whisk to combine.
4. Add 2 cups of flour and stir with a wooden spoon. Dough will start to thicken.
5. Cover bowl with a dampened towel and let sit for one hour. Dough will begin to rise.
6. Sprinkle flour on your hands and form 6 balls of dough. Set them on a baking sheet.
7. Save about ⅕ of the dough. Use the remaining dough to form a crisscross shape on top of each loaf.
8. Cover with plastic wrap and let rise for another 45 minutes.
9. Bake at 350 degrees for 30 minutes.
10. To prepare glaze, combine maple syrup and orange juice in a small saucepan. Heat until completely combined and simmering.
11. Use a brush to glaze the Pan de Muerto, and finish with a sprinkle of beetroot sugar.
12. To prepare hot chocolate, place milk, cocoa powder, maple syrup, and bittersweet chocolate in a small saucepan.
13. Heat on medium. Whisk together until smooth.
14. Add cinnamon and cayenne pepper. Whisk again.
15. Continue to heat on medium until the hot chocolate becomes fragrant.
16. Serve with garnishes and enjoy!

