



Chocolate Atole

Gluten-Free

Ingredients

- ¼ cup MASECA® corn masa flour
- 3 cups of water
- 2 cups of milk
- 1.75 ounces of dark chocolate
- 2 cinnamon sticks
- 1 star of anise
- ½ cup of ground piloncillo
- 1 teaspoon salt

Preparation

1. In a large pot, bring the water to a boil along with the cinnamon sticks and star anise.
2. Remove from heat and let cool for 30 minutes. Then, remove the cinnamon and star anise, and return the pot to the stove over low heat.
3. Gradually add the MASECA® corn masa flour, stirring constantly and gently until it is completely dissolved.
4. Add milk, piloncillo, chocolate, and salt. Continue stirring until all ingredients are fully integrated and dissolved.
5. Serve hot and garnish with a bit of cream or powdered chocolate, if desired

6 servings