

Cacao Spiced Elixir

ORA Cacao with a Community Market twist



INGREDIENTS

- 25–30 discs Oaxacan Spice
 Ceremonial Cacao
- 3/4 cup coconut milk (oat or cashew milk work beautifully too)
- ¼ tsp Host Defense Staments 7
 Mushroom Powder
- ½ cup hot water
- 1 Tsp Kiranjot Turmeric Wellness
 Chai Paste
- 1-2 Tsp raw honey or maple syrup, to taste

DIRECTIONS

- 1. Bring 1/2 cup hot water and 3/4 cup coconut milk to a simmer; not a boil!
- 2. Add 1 Tsp Kiranjot's Turmeric
 Wellness Chai Paste
- 3. Add 1/4 Tsp Hot Defense

 Stamets 7 Mushroom Powder
- 4. Add 1-2 Tsp raw honey or maple syrup, to taste
- 5. Enjoy!

