



## MEXICAN CHOCOLATE CENOTES



An exciting way to add spice to your dessert menus is by mixing chocolate and chili.

Recipe Yield: 1  
Prep Time: 1 minute  
Total Time: 2 min



### Ingredients

1 Sweet Street Chocolate Molten Cake  
1/4 tsp Light Chili Powder  
1/4 tsp Cayenne Pepper  
1/2 cup Cinnamon Vanilla Foam\*

### Cinnamon Vanilla Foam\*

1 cup Coffee Mate Vanilla Creamer  
1/2 tsp Cinnamon

### Directions

#### step 1

Foam Recipe: Whip vanilla creamer and cinnamon together until medium peak forms (makes 6 orders)

#### step 2

Mix together the cayenne and chili powder and sprinkle atop the molten cake, microwave about 35 sec. Or until the ganache just starts to liquify.

#### step 3

Plate and spoon out 1/2 cp of the cinnamon vanilla foam