



Cinn-a-Yummy Cozy Cocoa

By Erin Fletter

Prep Time 5 / Cook Time 2 / Serves 1 - 2

Fun-Da-Mentals Kitchen Skills

measure: to calculate the specific amount of an ingredient required using a measuring tool (like measuring cups or spoons).

pour: to cause liquid, granules, or powder to stream from one container into another.

microwave: to heat or cook food or liquid quickly in a microwave oven, which uses high-frequency electromagnetic waves to generate heat in the food's water molecules.

Equipment

- ☐ Microwave
- ☐ Microwave-safe mug
- ☐ Potheadler
- ☐ Can opener
- ☐ Measuring spoons
- ☐ Metal spoon or mini whisk
- ☐ Liquid measuring cup

Ingredients

Cinn-a-Yummy Cozy Cocoa

- ☐ 1 T maple syrup
- ☐ 1 tsp cocoa powder ****(for CHOCOLATE ALLERGY sub carob powder)****
- ☐ 1/4 to 1/2 tsp cinnamon (chef's choice!)

☐ 1/8 tsp pure vanilla extract ******(for GLUTEN ALLERGY use certified gluten-free pure vanilla extract, not imitation vanilla flavor—check label)******

☐ 1/2 C water

☐ 1/4 C room temp coconut cream ******(for COCONUT ALLERGY sub heavy cream or full-fat plain or vanilla yogurt or dairy-free/nut-free yogurt)******

Food Allergen Substitutions

Cinn-a-Yummy Cozy Cocoa

Coconut: Sub heavy cream, full-fat yogurt, or dairy-free/nut-free yogurt for coconut cream.

Gluten/Wheat: Substitute gluten-free flour blend with xanthan gum. Use certified gluten-free pure vanilla extract, not imitation vanilla flavor.

Chocolate: Substitute carob powder for cocoa powder.

Instructions

Cinn-a-Yummy Cozy Cocoa

measure + whisk

Measure and whisk together **1 tablespoon maple syrup, 1 teaspoon cocoa powder, 1/4 to 1/2 teaspoon cinnamon** (kid chefs choose amount!), and **1/8 teaspoon vanilla extract** in a clean microwavable mug. Keep whisking until the mixture is smooth and all lumps are gone.

measure + pour + whisk

Measure and pour **1/2 cup water** and **1/4 cup coconut cream** into your mug and whisk again.

microwave + rest

Microwave for 1 minute. Let rest for 10 seconds and microwave for a final 30 seconds. Use a potholder to remove the mug from the microwave. Blow on it before sipping carefully! It will be hot!

Featured Ingredient: Cinnamon!

Hi! I'm Cinnamon!

"Did you know that I'm a spice that comes from the inner bark of certain trees?! You can add me to both sweet and savory foods. Recipes generally call for ground cinnamon, but you can also use cinnamon sticks, dried strips of my bark that curl into a tube shape, to flavor apple cider, stews, curries, and more. Just don't forget to remove the stick before serving! And, what's more, I can make your kitchen and home smell wonderful!"

History

Some people say the best kind of cinnamon, referred to as the "true cinnamon" and called Ceylon, is native to an island southeast of India called Sri Lanka. It has a more subtle flavor than other types. The most common cinnamon in use today, though, is derived from Cassia, which originated in China.

Cinnamon is an ancient spice. It was imported to Egypt in about 2000 BCE. The ancient Egyptians used cinnamon together with myrrh to embalm the dead. They considered cinnamon to be more valuable than gold!

Anatomy & Etymology

Cinnamon is the inner bark of some tree species of the genus *Cinnamomum*. Cinnamon trees can grow about 60 feet tall.

Cinnamon farmers begin to harvest cinnamon when the tree reaches two years old. They cut the tree back so that shoots form from the stump. After one more year, the farmers strip the outer bark from the shoots and set the peels out to dry in the sun.

When the bark dries, it curls into "quills," which are the sticks that are cut and sold as cinnamon sticks. They can also be ground into powdered cinnamon, which is how much of the cinnamon we see is sold in stores. So, what do a porcupine and a cinnamon tree have in common? They both grow quills!

The word "cinnamon" comes from late Middle English derived from the Old French form, "cinnamome," from the Greek "kinnamon." The Greek was borrowed from a Phoenician word, which was similar to the related Hebrew word "qinnāmōn."

How to Pick, Buy, & Eat

Cinnamon is harvested twice a year, immediately after the rainy season. The humidity in the air makes the bark peel more easily.

The bark is typically peeled by hand by skilled peelers.

The quality of cinnamon is judged by the thickness of the bark, the appearance of the quills (broken or whole), the aroma, and the flavor.

Cinnamon is a spice used to add flavor to a variety of dishes. For example, it may be added to desserts, chocolate, toast (in cinnamon sugar), fruit (especially apples), roasted veggies, soups, tea, and hot cocoa. It's also good in savory dishes like Bavarian pot roast, Moroccan chicken, and Indian curry.

Nutrition

It is best to eat cinnamon in small doses in its ground form, sprinkling it on top of food or adding a small teaspoon to food. Eating too much cinnamon could cause adverse health effects.

Cinnamon has one of the most recognizable scents. Its pungent, spicy smell is due to the chemical called "cinnamaldehyde." This chemical is considered an antioxidant that has some anti-inflammatory and antibacterial properties.

Cinnamon is believed to regulate the sugar in our blood and possibly lower cholesterol; however, study findings aren't clear.

Cinnamon oil can keep mosquitoes away! It kills mosquito larvae and probably repels adult mosquitoes, too.