



COMING SOON

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CHOCOLATE ATOLE INGRIDIENT LIST:

- Yield 4 cups
- 3 cup water
- 1 cup milk
- 8 oz chocolate oaxaqueno
- ½ cup brown sugar
- 1 t salt
- 1 cup water extra
- 1 cup nixtamal masa



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MAKING ATOLE STEP BY STEP

- In a saucepan add the water, the cinnamon, and the sugar or brown sugar, heat until it begins to boil
- When the sugar is completely dissolved reduce the heat and add the chocolate, stirring constantly
- Meanwhile in a bowl, pour the remaining water and the dough, mix with a whisk or by hand until the dough is completely dissolved
- Add the dough mixture slowly while stirring constantly until it comes to a boil
- Reduce the heat and allow it to cook for 6 to 8 minutes or until the desired consistency is obtained and when you taste it, it does not taste like raw dough
- Serve in a clay cup and enjoy with bread or some delicious tamales

