**Pan de Muerto & Hot Chocolate**

**What You’ll Need:**

**Pan de Muerto** (Serving: 6)
- ¾ cup unsweetened applesauce
- ½ cup mashed bananas
- 2 tsp maple syrup
- 2 tsp aniseed
- 1 tbsp orange zest
- ½ tsp salt
- 2 eggs
- ½ cup water
- 3 cups whole wheat flour
- 1 packet of yeast

**Glaze**
- ½ cup orange juice
- 1 tbsp maple syrup
- Sprinkle of beetroot sugar
- Natural food coloring (varied)

**Hot Chocolate** (Serving: 2)
- 2 cups of non-fat milk
- 2 tbsp unsweetened cocoa powder
- 1 tbsp bittersweet chocolate chips
- 2 tsp sugar
- ¼ tsp cinnamon
- 2 pinches of cayenne pepper
- Garnish Cinnamon stick, star anise, and sprinkle of cinnamon

**How to Make It:**

**Pan de Muerto**

1. In a large bowl, whisk together ½ cup of flour, aniseed, applesauce, bananas, and maple syrup.
2. In a separate bowl, combine water, eggs, and orange zest. Pour into dough mixture, adding an additional ½ cup of flour and whisking to combine.
3. Add another ¼ cup of flour, along with packet of yeast, and combine with a whisk.
4. Add 2 cups of flour, and stir with a wooden spoon (dough will start to thicken).
5. Cover bowl with a dampened towel, and let sit to rise for one hour.
6. Sprinkle flour on your hands, and form 6 balls of dough, setting them on a baking sheet.
7. Save about ¼ of the dough, using the remaining dough to form a cross-cross shape on top of each loaf.
8. Cover with plastic wrap, and let rise for another 45 minutes.
9. Bake for 30 minutes.
10. While cooling, make a glaze by combining maple syrup and orange juice in a small saucepan. Heat the glaze in a saucepan until completely combined and simmering. Use a brusher to glaze the Pan de Muerto, and finish off with a sprinkle of beetroot sugar to serve.

**Hot Chocolate**

1. Place milk, cocoa powder, maple syrup, and bittersweet chocolate in a small saucepan.
2. Heat on medium heat, and whisk together until smooth.
3. Add in cinnamon and cayenne pepper, and whisk again.
4. Continue to heat on medium until the hot chocolate becomes fragrant.
5. Serve with garnishes and enjoy!