Mexican Hot Chocolate

6 (12 ounce) cans evaporated
4 teaspoons ground cinnamon
1 tablespoon vanilla extract
1 teaspoon ground nutmeg
Pinch cayenne pepper
2 (12 ounce) bags semisweet chocolate chips
Cocoa powder, for serving

For stovetop: In a large pot over medium heat, whisk together milk, cinnamon, vanilla extract, and nutmeg and cayenne pepper. Add chocolate chips. Stir until chocolate is melted. Cover and turn heat to low for 5 minutes.

For Slow Cooker: in a 4-quart slow cooker, whisk together milk, cinnamon, vanilla extract, and nutmeg, and cayenne pepper. Add chocolate chips. Cover and cook on Low setting for 2 to 3 hours, stirring every 15 to 20 minutes.

Serve with a dusting of cocoa powder.

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