

Classic Champurrado

December 1, 2022



RECIPE SAVED

Active Time 25 minutes **Total Time** 25 minutes

Ingredients

4 servings

½ cup (50 g) white masa harina, plus more if needed

1 cinnamon stick

3½ oz. (100 g) piloncillo or ½ cup plus 1 Tbsp. dark brown sugar

3¼ oz. (90 g) stone-ground chocolate rounds (such as Taza, Ibarra, Abuelita, or Rancho Gordo)

⅛ tsp. vanilla extract

Step 1

Combine **½ cup (50 g) white masa harina** and ½ cup warm water in a small mixing bowl; knead until no longer sticky and a smooth ball forms,

about 1 minute. If dough is too sticky, sprinkle with more masa harina little by little until smooth; if too dry, add more water little by little. You should have about 150 g of masa dough when complete. Let masa dough rest at least 2 minutes.

Step 2

Meanwhile, add **1 cinnamon stick, 3½ oz. (100 g) piloncillo or ½ cup plus 1 Tbsp. dark brown sugar, ¾ oz. (90 g) stone-ground chocolate rounds, ⅛ tsp. vanilla extract**, and 2 cups water to a medium pot. Bring to a simmer over medium heat and cook, stirring occasionally, until sugar and chocolate have fully dissolved, about 5 minutes; remove from heat.

Step 3

Blend masa dough and 1 cup water in a blender until milky and smooth, about 45 seconds. Pour through a fine-mesh strainer into chocolate mixture, add an additional 1 cup water, and stir to combine.

Step 4

Bring masa and chocolate mixture to a boil over medium-high heat. Reduce heat to medium and continue to cook, stirring constantly and lowering heat if needed so it doesn't burn, until mixture goes from milky brown to darker brown and becomes creamy and thicker than hot chocolate, 7–10 minutes. Serve hot.

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