

Choco Fever Dream

Creamy Crockpot Hot Chocolate

10 min Prep time	**4 h** Cook time	**4 h 10 min** Total time
4 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Base

- [ ] 2 cups whole milk (or dairy-free alternative)
- [ ] 1/2 cup unsweetened cocoa powder
- [ ] 1/2 cup granulated sugar
- [ ] 1 tsp vanilla extract
- [ ] Pinch of salt

Optional Enhancements

- [ ] 1/2 tsp ground cinnamon
- [ ] 1/4 tsp ground nutmeg
- [ ] 2 tbsp butter or coconut oil for extra gloss

Instructions

1. Combine milk, cocoa powder, and sugar in the crockpot; whisk until the cocoa is mostly dissolved.
2. Set the crockpot to low and cook for 3-4 hours, stirring every hour to keep the mixture smooth.
3. About 30 minutes before serving, stir in vanilla, salt, and any optional spices or butter.
4. Taste and adjust sweetness if needed, then ladle into mugs and garnish as desired.

Nutrition per serving

210 kcal	5 g	30 g	8 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the cocoa forms a thin skin, simply whisk it back in.
- For a richer taste, use half milk and half heavy cream.
- A splash of peppermint extract adds a festive twist.