

Choco Fever Dream

Crock Pot Hot Chocolate Recipe

10 min Prep time	**2 h** Cook time	**2 h 10 min** Total time
4 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Main Ingredients

- [ ] 1 cup whole milk (or dairy-free alternative)
- [ ] 1/2 cup heavy cream
- [ ] 2/3 cup dark cocoa powder
- [ ] 1/3 cup brown sugar
- [ ] 1 tsp vanilla extract
- [ ] Pinch of sea salt

Optional Toppings

- [ ] Whipped cream
- [ ] Mini marshmallows
- [ ] Cocoa powder for dusting
- [ ] Caramel drizzle

Instructions

1. Set the crock pot to low and pour the milk and heavy cream into the pot.
2. Whisk in the cocoa powder, brown sugar, and sea salt until the mixture is smooth; you'll notice a faint, comforting aroma.
3. Cover and let it cook for about 1½-2 hours, stirring every 30 minutes to keep the texture silky. creamy crockpot
4. Just before serving, stir in the vanilla extract and taste; adjust sweetness if needed.
5. Ladle the hot chocolate into mugs, top with whipped cream or marshmallows, and enjoy the warm hug of flavor.

Nutrition per serving

210 kcal	4 g	28 g	9 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the mixture becomes too thick, add a splash of milk to loosen it.
- Stirring gently prevents a grainy texture.
- For a spicy kick, add a pinch of cayenne or a dash of chili powder.