

Choco Fever Dream

Hot Chocolate – Easy & Cozy Recipe

5 min Prep time	**10 min** Cook time	**15 min** Total time
2 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Main Ingredients

- [ ] 2 tbsp unsweetened cocoa powder
- [ ] 2 cups whole milk
- [ ] 2 tbsp granulated sugar
- [ ] 1/2 tsp vanilla extract
- [ ] Pinch of salt
- [ ] Whipped cream for topping (optional)

Instructions

1. In a small saucepan, combine cocoa powder, sugar, and salt; whisk to blend.
2. Gradually add about 1/4 cup of milk, stirring to form a smooth paste without lumps.
3. Place the saucepan over medium-low heat, slowly whisk in the remaining milk, bringing the mixture to a gentle simmer.
4. Remove from heat, stir in vanilla extract, pour into mugs, and crown with whipped cream if you like.

Nutrition per serving

180 kcal	6 g	28 g	6 g
Calories	Protein	Carbs	Fat

Tips & notes

- Keep the heat low; boiling can cause a grainy texture.
- Taste before serving and adjust sweetness as needed.
- For a richer drink, substitute half the milk with heavy cream.