

Choco Fever Dream

Slow Cooker Hot Chocolate

10 min Prep time	**3 h** Cook time	**3 h 10 min** Total time
4 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Main Ingredients

- [ ] 4 cups whole milk
- [ ] 1/2 cup unsweetened cocoa powder
- [ ] 200 g semi-sweet chocolate, chopped
- [ ] 1/4 cup granulated sugar
- [ ] 1 tsp vanilla extract
- [ ] Pinch of sea salt

Optional Toppings

- [ ] Whipped cream
- [ ] Mini marshmallows
- [ ] Ground cinnamon

Instructions

1. Set the slow cooker to low and pour the milk in, letting it warm gently.
2. Whisk in cocoa powder and sugar until fully dissolved, then add the chopped chocolate.
3. Stir occasionally for 2-3 hours, allowing the chocolate to melt and blend into a silky mixture.
4. When the mixture is glossy and thick, stir in vanilla and a pinch of salt.
5. Turn the cooker to warm, ladle the hot chocolate into mugs, and finish with your favorite toppings.

Nutrition per serving

210 kcal	4 g	30 g	8 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the mixture looks a little thick, add a splash of milk to reach your desired consistency.
- For an extra festive touch, sprinkle a dash of peppermint extract or orange zest.
- Use high-quality chocolate; the flavor of the drink hinges on it.