

Choco Fever Dream

Slow Cooker Hot Cocoa – Easy Warm Dessert

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

Ingredients

Main Ingredients

- [ ] 4 cups whole milk (or dairy-free alternative)
- [ ] 200 g dark chocolate, chopped
- [ ] 2 tbsp unsweetened cocoa powder
- [ ] 3 tbsp sugar (adjust to taste)
- [ ] 1 tsp vanilla extract
- [ ] Pinch of sea salt

Optional Toppings

- [ ] Whipped cream
- [ ] Mini marshmallows
- [ ] Cinnamon sprinkle

Instructions

1. Pour the milk into the slow cooker and set on low.
2. In a small bowl, whisk cocoa powder with ½ cup of the warm milk to form a smooth paste; this prevents lumps.
3. Add the cocoa paste, chopped chocolate, sugar, and salt to the slow cooker; stir gently.
4. Cover and let melt for 1 hour, stirring once every 15 minutes.
5. After the chocolate is fully melted, stir in vanilla extract and give one final gentle stir.
6. Serve hot in mugs, topping with whipped cream, marshmallows, or a dash of cinnamon as desired.

Nutrition per serving

210 kcal	6 g	28 g	9 g
Calories	Protein	Carbs	Fat

Tips & notes

- If you prefer a richer drink, replace half the milk with heavy cream.
- For a spicier twist, add a pinch of cayenne or a small piece of fresh ginger during cooking.
- Stirring too often can make the cocoa slightly thinner; occasional stirring keeps it smooth without over-aerating.