



Long Livo

Crock Pot Hot Chocolate Recipe

10 min

Prep time

4

Servings

2 h

Cook time

Easy

Difficulty

2 h 10 min

Total time

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

Calories

4 g

Protein

28 g

Carbs

9 g

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.