



Long Livo

Crockpot Hot Chocolate

A velvety, slow-cooked hot chocolate that fills the kitchen with warmth and sweet aroma.

10 min

Prep time

2 h

Cook time

2 h 10 min

Total time

4

Servings

Easy

Difficulty

American

Cuisine

Ingredients

Main Ingredients

- ☐ 2 cups whole milk
- ☐ 1 cup dark chocolate chips (70% cacao)
- ☐ 3 tbsp sugar (adjust to taste)
- ☐ 1 tsp vanilla extract

- ☐ Pinch of sea salt

Optional Toppings

- ☐ Whipped cream
- ☐ Marshmallows
- ☐ Cinnamon sprinkle

Instructions

- 1 Pour the milk into the crockpot, then add the chocolate chips and sugar.
- 2 Set the crockpot to low and let the mixture melt for about 2 hours, stirring gently every 30 minutes.
- 3 When the chocolate is fully melted and the drink is smooth, stir in the vanilla and a pinch of salt.
- 4 Turn off the heat, ladle the hot chocolate into mugs, and top with whipped cream, marshmallows, or a dash of cinnamon if desired.

Nutrition per serving

210 kcal

Calories

4 g

Protein

28 g

Carbs

9 g

Fat

Tips & notes

- If the chocolate clumps, keep stirring gently; heat will smooth it out.
- For extra richness, substitute part of the milk with heavy cream.
- Taste before serving; adjust sweetness or add a tiny pinch more salt for balance.