



Long Livo

Slow Cooker Hot Chocolate

10 min

Prep time

4

Servings

3 h

Cook time

Easy

Difficulty

3 h 10 min

Total time

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

Calories

4 g

Protein

30 g

Carbs

8 g

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.