



Long Livo

Hot Chocolate in a Crock Pot – The Best Recipe

10 min

Prep time

4

Servings

2 h

Cook time

Easy

Difficulty

2 h 10 min

Total time

American

Cuisine

Ingredients

Base

- ☐ 2 cups whole milk (or dairy-free alternative)
- ☐ 1/2 cup unsweetened cocoa powder
- ☐ 1/3 cup granulated sugar
- ☐ 1 pinch salt

- ☐ 1 tsp vanilla extract

Optional Toppings

- ☐ Whipped cream
- ☐ Marshmallows
- ☐ Cocoa powder or cinnamon for dusting

Instructions

- 1 Combine cocoa powder, sugar, and salt in the crock pot; whisk together to blend.
- 2 Gradually pour in the milk while stirring to dissolve the dry mixture.
- 3 Set the crock pot to low and let the mixture heat for 1½-2 hours, stirring every 30 minutes.
- 4 When the chocolate is smooth and glossy, stir in vanilla extract and taste for sweetness.
- 5 Serve warm in mugs, topping with whipped cream or marshmallows if desired.

Nutrition per serving

210 kcal

Calories

6 g

Protein

30 g

Carbs

8 g

Fat

Tips & notes

- Stirring prevents a skin from forming on top of the hot chocolate.
- Adjust sweetness after the heat has melded the flavors for the best balance.
- For a richer flavor, substitute part of the milk with heavy cream.