

Zucchini Bread Recipes

Crock Pot Hot Chocolate – Best Cozy Drink

10 min Prep time	**3 h** Cook time	**3 h 10 min** Total time
4 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Main Ingredients

- [ ] 1/2 cup unsweetened cocoa powder
- [ ] 1/4 cup granulated sugar
- [ ] 1 pinch salt
- [ ] 4 cups whole milk
- [ ] 1/2 cup heavy cream (optional)
- [ ] 1 cinnamon stick
- [ ] 1 tsp vanilla extract

Optional Toppings

- [ ] Whipped cream
- [ ] Marshmallows
- [ ] Cocoa powder for dusting

Instructions

1. In a small bowl, whisk together cocoa powder, sugar, and salt to break up any lumps.



2. Pour 1 cup of milk into the crock pot, add the dry mixture, and stir until smooth. Then add the remaining milk and the cinnamon stick.



3. Set the crock pot to low and cook for 2-3 hours, stirring once halfway through, until the mixture is fragrant and slightly thickened.



4. Just before serving, stir in vanilla and, if using, the heavy cream for extra silkiness.



5 Ladle into mugs, top with whipped cream or marshmallows, and sprinkle a light dusting of cocoa. For a fun twist, try a spoonful of the hot cocoa recipe as a garnish.



Nutrition per serving

210 kcal	8 g	28 g	9 g
Calories	Protein	Carbs	Fat

Tips & notes

- Keep the lid on throughout cooking to retain heat and moisture.
- If the mixture becomes too thick, stir in a splash more milk.
- For a festive version, add a pinch of orange zest right before serving.