

Zucchini Bread Recipes

# Crockpot Hot Chocolate

A slow-cooked, velvety hot chocolate perfect for chilly evenings, ready with just a few ingredients and a splash of love.

| | | |
|---|---|---|
| **10 min**<br>Prep time | **2 h**<br>Cook time | **2 h 10 min**<br>Total time |
| **4**<br>Servings | **Easy**<br>Difficulty | **American**<br>Cuisine |

## Ingredients

### Main Ingredients

- [ ] 8 oz (225 g) dark chocolate, finely chopped
- [ ] 4 cups whole milk (or oat milk)
- [ ] 2 tbsp granulated sugar
- [ ] 1 tsp vanilla extract
- [ ] Pinch of sea salt

### Optional Toppings

- [ ] Mini marshmallows
- [ ] Whipped cream
- [ ] Cinnamon dusting
- [ ] Chocolate shavings

## Instructions

1. Place the chopped dark chocolate, milk, and sugar into the crockpot.
2. Set the crockpot to low and let the mixture heat for about 1 hour, stirring once halfway through.
3. After the first hour, add vanilla extract and a pinch of salt; continue to swirl gently.
4. Let it cook for another hour, checking occasionally to ensure a smooth texture.
5. Taste and adjust sweetness if needed; add more sugar or a drizzle of maple syrup.
6. Serve warm in mugs, topping with marshmallows, whipped cream, or a dash of cinnamon as desired.

### Nutrition per serving

| 250 kcal | 6 g | 28 g | 14 g |
|---|---|---|---|
| Calories | Protein | Carbs | Fat |

### Tips & notes

- Stirring occasionally prevents a skin from forming on top.
- If the chocolate is too thick, add a splash more milk.
- For an extra indulgent touch, swirl in a tablespoon of peanut butter before serving.