

Bite Spoon

Best Hot Chocolate in a Crock Pot

10 min Prep time	**4 h** Cook time	**4 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)
- [ ] 2 tbsp honey or sugar
- [ ] 1 tsp vanilla extract
- [ ] Pinch of sea salt
- [ ] Marshmallows for topping (optional)

Instructions

1. Set the crock pot to low and pour the milk in; let it warm gently for about 10 minutes.
2. Add the chocolate chips, honey, and sea salt; stir lightly until the chocolate begins to melt.
3. Cover and let the mixture simmer for 3½ to 4 hours, stirring every hour to keep it silky.
4. Stir in the vanilla extract, taste and adjust sweetness, then ladle into mugs and top with marshmallows if desired.

Nutrition per serving

210 kcal	5 g	28 g	9 g
Calories	Protein	Carbs	Fat

Tips & notes

- For extra depth, stir in a splash of coffee or a pinch of espresso powder during the last 30 minutes.
- If the mixture thickens too much, whisk in a little extra milk before serving.
- Leftovers taste wonderful reheated on low heat; add a dash of milk to restore liquidity.