

Slow Cooker Hot Chocolate

Slow cooker hot chocolate is the perfect kid-friendly beverage after a day of outdoor fun. It's creamy, rich texture and warm, comforting flavour make it a great way to unwind and refuel after playing in the snow or enjoying a chilly adventure. The best part? It's easy to prepare in advance and can be served in large batches, ensuring everyone gets a cozy cup to enjoy

What you need:

- 2 litres whole fat milk (3.25% fat)
- 1 cup heavy cream or whipping cream
- 14 oz can of sweetened condensed milk
- 1 teaspoon vanilla
- 2 cups semi-sweet chocolate chips
- Whipped cream and/or marshmallows



What to do:

1. Pour milk, heavy cream, condensed milk, vanilla and chocolate chips into the slow cooker. Whisk to combine.
2. Place the cover on the slow cooker and set the slow cooker on the low setting for a minimum of 2 hours.
3. Hot chocolate can be left on low heat for as long as you need.
4. Whisk before serving.
5. Top with freshly whipped cream or mini marshmallows.
6. You can transfer any left-over hot chocolate to a large mason jar and store in the fridge for 3-5 days. To warm it up again, simply pour it back into the slow cooker on the low setting for 30 minutes.



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