



Slow Cooker Hot Chocolate

Ingredients:

- 1l milk
- 300ml double cream
- 200g dark chocolate, chopped
- 100g milk chocolate, chopped
- your own topping choices

You could try adding whipped cream, marshmallows, biscuit chunks, chocolate shavings or syrups!

Method:

1. Pour the milk and double cream into the slow cooker.
2. Add the dark chocolate and milk chocolate, then cover and cook on low for 2 hrs, stirring halfway through cooking.
3. Remove the lid and stir again, then continue to cook for a further 15-20 mins. Ladle into mugs and add your own toppings to finish.