Frozen Hot Chocolate**

Each group will choose 1 of 4 flavour variations they want to make. Team leader will notify teacher of recipe choices during "demo" class.

Basic Recipe

1 cup milk, divided* 1/2 cup semi-sweet chocolate chips
2-3 cups ice (start with 2, add more if needed)

***Milk Choices**:

2% milk lactose-free milk oat milk

Flavour Variations:

- ✓ **Chocola-ccino:** Add 1-2 tsp espresso powder.
- ✓ **Magic mint:** Add 1/2 tsp peppermint extract.
- ✓ **Mexican Spice:** Add 1/4 tsp cinnamon, 1/8 tsp nutmeg, pinch cayenne pepper (optional).
- ✓ **Malted Milk:** Add 2 Tbsp malted milk powder, such as Ovaltine.

Directions:

1. In a large liquid measure (or microwave safe bowl), melt chocolate chips in 30-second intervals. Stir well with a fork after each 30 seconds until mixture is smooth.
2. Slowly stir in 1/2 cup cold milk, cocoa powder and sugar into melted chocolate. Mix well.
   Allow mixture to cool to room temperature (can place in fridge to speed up process).
3. In a blender, add the remaining 1/2 cup of milk, chocolate mixture and ice. Blend on high speed until smooth and slushy. Add more ice if needed.
4. Pour into cups with a straw and top with whipped cream and topping of your choice (chocolate sauce, cocoa powder, chocolate curls, sprinkles, etc.)

***Recipe adapted from https://www.browneyedbaker.com/frozen-hot-chocolate-recipe/*