

Frozen Hot Chocolate**

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

Basic Recipe for 2

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

Basic Recipe for 3

2 cups milk, divided*
3/4 cup semi-sweet chocolate chips
3 cups ice (add more if needed)

Flavour Variations:

- **Chocola-ccino:** Add 1 or 2 tsp espresso powder.
- **Magic Mint:** Add 1/2 tsp peppermint extract.
- **Mexican Spice:** Add 1/2 tsp cinnamon, 1/4 tsp nutmeg, pinch cayenne pepper (optional).
- **Malted Milk:** Add 3 Tbsp malted milk powder, such as Ovaltine.
- **Creamy Vanilla:** Add 1 tsp vanilla extract.

Directions:

1. In a large liquid measure, melt chocolate chips in 30-second intervals. Stir well with a fork after each 30 seconds until mixture is smooth.
2. Slowly stir in **HALF** the cold milk and flavour option into melted chocolate. Mix well with a fork. Allow mixture to cool to room temperature (can place in fridge to speed up process).
3. In a blender, add the rest of the 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 drink promptly (will melt quickly).