



## Summer's Frozen Hot Chocolate

Source: Hot Chocolate: 50 Heavenly Cups of Comfort by Fred Thompson

Yield: 6 Servings

### Ingredients:

- 1 ½ tsp Sweetened Cocoa Powder
- 1 ½ tsp Dutch-Processed Cocoa Powder
- 1 ½ tbs Sugar
- 1 tbs Salted butter, at Room Temperature
- 1 ½ cups Whole Milk
- 2 oz Bittersweet Chocolate, Chopped
- 2 oz Semisweet Chocolate, Chopped
- 2 oz Milk Chocolate, Chopped
- 4 cups Crushed Ice
- Sweetened Whipped Cream for Garnish
- Grated Chocolate for Your Choice for Garnish

### Preparation:

1. Place a double boiler over medium heat. Add cocoa powders, the sugar, and the butter. Whisk until the cocoas and sugar have melted and creamed together with the butter.
2. Add a little of the milk. Add the chocolates, whisking as they melt. Slowly pour in additional milk, reserving 1 cup milk for step 3. Whisk until the mixture is smooth. Remove from heat and let cool to room temperature.
3. In a blender, make 3 servings at a time. Add ½ cup of the chocolate base, ½ cup milk and about 2 cups crushed ice. Blend until smooth, adding more ice or liquid as needed to reach a perfect texture. (Repeat with remaining ingredients or store any unused chocolate base in the refrigerator, covered). Pour frozen hot chocolate into large goblets and top with whipped cream and grated chocolate. Serve immediately with a straw a long spoon.

Indulge & Enjoy