

Frozen Hot Chocolate à la Erin

Ingredients

- 1 cup of the milk or alternative milk of your choice (I am an extra creamy oat milk girl, myself)
- 2 packets of your favorite hot chocolate mix (or if you're a fancy pants you can make your own with powdered milk, cocoa powder, sugar, and salt)
- ½ cup to 1 cup of ice (depending on your preferred slush level!)
- Optional: half and half or heavy whipping cream, vanilla extract, chocolate syrup

How-To!

1. Pour both packets of hot chocolate mix (or the equivalent if you've gone homemade fancy pants) into either a plastic blending cup (team immersion blender!) or into a blender
2. Add in your milk of choice
3. Choose your preferred slush level! Use ½ cup of ice if you like more easy sipping, or 1 cup if you're more of a frappuccino fan. If you're on Team Immersion Blender, we recommend crushing the ice a bit before blending (ice, ziploc, whack onto counter or floor), to ensure you don't burn out the motor of your beloved.
4. This part is optional based solely on your Desired Decadence Level: pour a little heavy whipping cream or half and half into a whipping safe bowl, add some vanilla extract, and froth it up using either a milk frother or handheld beaters. You could go for a simple froth, or a full whipped cream. Whatever makes your dreams come true.
5. Optional Desired Decadence Part II: line your chosen vessel with chocolate syrup
6. Decant into your chosen sipping vessel, top with your foam if you made it, plop in an environmentally safe straw, and voila. You're in *Serendipity*, baby.