



## *Coconut Cream Hot Chocolate*

SERVINGS: 2-3

TOTAL TIME: 5 MINS

### INGREDIENTS

- 400g can full-fat coconut milk
- 200g can sweetened condensed milk
- 60g high-quality dark chocolate, chopped
- 1 tablespoon cocoa powder
- 1/2 teaspoons vanilla extract
- 1/2 teaspoon coconut extract
- Pinch salt
- 2 tablespoon unsweetened flaked or shredded coconut
- frosting to rim the mugs
- whipped cream or coconut whipped cream for topping
- marshmallows for topping

### DIRECTIONS

1. Add coconut milk, condensed milk and extracts to your slow cooker, whisking to combine. Stir in salt, cocoa powder and chocolate, whisking again. Cover and cook on low for 2 hours. You want to stir and whisk every 15 minutes or so, making sure the chocolate melts nicely and is thoroughly distributed throughout the mixture.
2. Before serving, add coconut to a small saucepan and heat over low heat, stirring with a wooden spoon. Toast for 5-6 minutes until golden.
3. To serve, rim the edges of a mug with some frosting or glaze or something sticky, then dip the rims in the toasted coconut flakes pressing gently to adhere. Pour hot chocolate in the mugs and garnish with whipped cream and marshmallows.