

# Cleo's Easy Frozen Hot Chocolate

Text and photos (c) by Alice Alfonsi who writes [The Coffeehouse Mysteries](#) as [Cleo Coyle](#) with her husband, Marc Cerasini.

*Frozen Hot Chocolate is a wonderful summer drink or dessert, especially for chocolate lovers. This quick and easy version is a great way to use up your hot cocoa mix before winter rolls back around. Don't let it go stale. Get your chocolatey chill on now. I've even included ideas on adding liqueurs for your happy hour. Enjoy! ~ Cleo*

**Serves 2**

## Ingredients:

2 one-ounce packets of hot chocolate mix (regular or sugar-free)\*  
2 cups milk (*skim or whole*)\*  
1 ounce chocolate, finely chopped or grated (optional)  
Whipped cream or ice cream (optional)

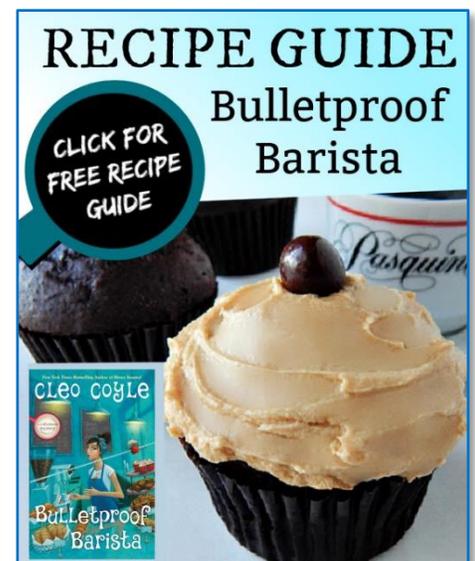
*See ideas below for optional adult versions\*\**

*\* If using loose powder instead of packets, see my directions on how to proceed. If your brand of hot cocoa calls for water instead of milk, use water instead.*

*\*\* For optional adult versions, here are some ideas: Try splashing in Kahlua for a chocolate-coffee refresher. Creme de cacao will boost the chocolate flavor, use creme de menthe if you're a chocolate-mint lover, or try Baileys for an Irish creme whiskey kick.*

**Step 1 – Make "Hot" Chocolate Milk:** Whisk 1 packet of hot chocolate mix into 1 cup cold milk (*or water if your brand calls for water instead of milk*). If using loose powder instead of packets, then measure out enough powder to make the equivalent of one 6- to 8-ounce serving.

**Note:** No need to heat the milk as some recipes direct. Simply whisk the milk & hot chocolate mix for 30 to 60 seconds until the powder is dissolved. Be sure to use a whisk, not a spoon or fork. You're finished when the liquid resembles smooth chocolate milk with no sign of powder or granules.



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## Step 2 – Make “Hot Chocolate” Ice Cubes:

Pour the chocolate milk mixture into an ice cube tray. Chill in your freezer until solidly frozen.

**Note:** If the chocolate cubes stick to the ice tray when you try to remove them, simply set the bottom of the tray in a warm water bath for a minute and use a knife to carefully pry them loose.

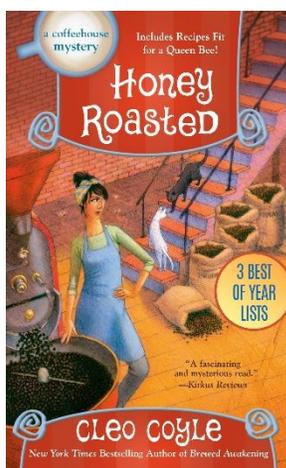
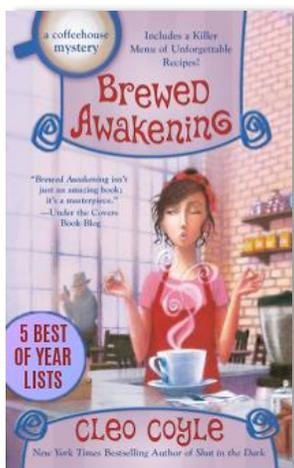
**Step 3 – Repeat and Blend:** Repeat Step 1, using your second packet of hot chocolate (or enough loose powder) to create another cup of chocolate milk. Place this milk in your blender with the "hot chocolate" ice cubes. Pulse the blender to chop the frozen cubes into fine particles.



You can create a slushy drink with icy chips (like a frozen margarita) or you can run the blender full speed until the mixture is completely liquefied yet still cold and frothy. If adding a splash of alcohol for an adult version, do so now. And finally if you like...

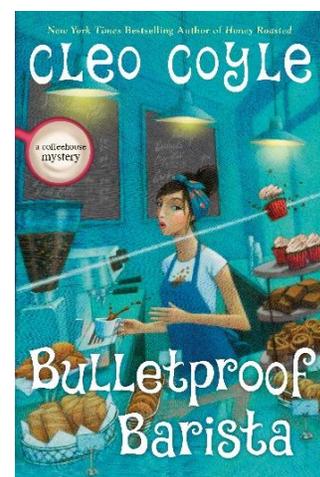
**Step 4 – Optional Choco-fication:** Add most of the finely chopped (or grated) chocolate to the slushy mixture in the blender (holding back a little for garnish) and pulse the blender once or twice to mix. Divide between two cups or mugs. Finish with whipped cream for a drink or ice cream for a dessert and (if you like) top with a final sprinkling of grated chocolate. May you...

*Eat with joy! ~ Cleo*



The [Coffeehouse Mysteries](#) are bestselling culinary mysteries, set in a landmark Greenwich Village coffeehouse. Each includes the added bonus of recipes.

To learn more and see more recipes, visit Cleo Coyle's online coffeehouse at [www.CoffeehouseMystery.com](http://www.CoffeehouseMystery.com) And her recipe blog at [www.CleoCoyleRecipes.com](http://www.CleoCoyleRecipes.com)



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