

# Slow Cooker Gingerbread Hot Chocolate

Yield: 6 min  
Total Time: 55 min

Recipe from: <https://www.recipeschoose.com/recipes/christmas-eve-crockpot-hot-chocolate-recipe>

## Ingredients:

- 6 cups milk I use whole milk
- 6 ounces chocolate semi-sweet good quality, chopped
- 2 tablespoons unsweetened cocoa powder dutch process
- 1/3 cup pure maple syrup
- 3 tablespoons molasses unsulfured
- 1 1/2 teaspoons vanilla extract
- 1 1/2 teaspoons ground ginger
- 1 teaspoon ground cinnamon
- 1/4 teaspoon ground nutmeg
- 1 pinch ground cloves
- 1/4 teaspoon salt
- whipped cream
- marshmallows

## Nutrition:

1. Calories: 370 calories
2. Carbohydrate: 61 grams
3. Cholesterol: 25 milligrams
4. Fat: 8 grams
5. Fiber: 1 grams
6. Protein: 13 grams
7. SaturatedFat: 4.5 grams
8. Sodium: 290 milligrams
9. Sugar: 50 grams

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