

Ingredients:

6 ounces chopped semisweet chocolate (or chocolate chips)
3 cups whole milk, divided
1 tablespoon plus 1 teaspoon of powdered hot chocolate mix
3 tablespoons sugar
6 cups ice cubes
Whipped cream for garnish

Directions:

1. Place chopped chocolate and 1/4 cup of the milk in a microwave-safe container. Heat the chocolate on 50 percent power for 1 minute. Stir.
2. Heat the mixture on 50 percent power for an additional 30 seconds. Stir. If necessary, continue heating in 30-second increments until chocolate is completely melted.
3. Add hot chocolate mix and sugar. Stir.
4. Slowly pour in 1/2 cup of the milk. Stir, and let cool to room temperature.
5. Pour cooled chocolate mixture into blender. Add ice cubes and then the remaining milk. Blend until smooth.
6. Top with whipped cream and serve immediately.

Makes 2 giant frozen hot chocolates