Strawberry Hot Chocolate

Yield: 2 cups | **Prep Time:** 10 minutes | **Total Time:** 20 minutes

Looking for the perfect treat to keep you feeling warm and toasty? This strawberry hot chocolate recipe is full of rich and intense flavors that will make you feel right at home!

Ingredients:

- ½ cup water
- 1 ½ cups milk of choice
- 1 tbsp coconut oil
- 2 packages chopped, frozen YES!Berries Your Everyday Snack!®
- ½ cup of white chocolate shavings
- 1 tbsp maple syrup or honey
- ½ tsp of vanilla extract
- Whole strawberries for garnish
- Whipped Cream or marshmallows as toppings

Directions:

1. Combine water, milk, coconut oil, frozen strawberries and chocolate shavings or chips in a pot on medium heat.
2. Stir often to ensure nothing is sticking to the bottom. Continue until the oil and chocolate have melted, and the strawberries have thawed.
3. Add the maple syrup and vanilla extract and stir until combined.
4. Pour ingredients into a blender and pulse until the strawberries are blended (with no chunks remaining).
5. Strain the liquid to remove any strawberry seeds.
6. Serve the hot chocolate warm and garnish with your favorite toppings.

Cooking Tips:

When the drink starts to cool, the coconut oil will begin to separate from the other ingredients. This will change the texture so be sure to serve to your guests warmed! Also, you can double the batch for more!

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Nutrition Facts: Serving Size: 2 cups, Servings 2, Calories per serving 528, Total Fat 25.3g (32% Daily Value), Saturated Fat 16.4g (82% Daily Value), Cholesterol 24mg (8% Daily Value), Sodium 130mg (6% Daily Value), Total Carbohydrates 70.4 (17% Daily Value), Fiber 7.3g (26% Daily Value), Total Sugars 59.6g, Protein 10.9g