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Iced Signature Hot Chocolate No Whipped Cream ••

Iced Signature Hot Chocolate is a delicious and indulgent drink that is perfect for any chocolate lover. This recipe uses high-quality chocolate and a blend of spices to create a rich and creamy beverage. The addition of ice makes it refreshing and perfect for warm weather. This recipe does not include whipped cream, making it a lighter option for those who prefer to skip the extra calories. Enjoy this decadent treat any time of the year!

Recipe Type: Standard

Prep Time: 10 mins

Cook Time: 5 mins

Total Time: 15 mins

Recipe Yield: 500 grams

Number of Servings: 2

Serving Size: 250 g

Ingredients

400 ml Milk

100 g dark chocolate

30 g	Sugar
15 g	Cocoa Powder
5 ml	vanilla extract
200 g	ice cubes

Directions

Step 1

Stove

In a saucepan, heat the milk over medium heat until hot but not boiling.

Prep Time: 5 mins

Cook Time: 0 mins

Step 2

Stove

Add the dark chocolate, sugar, cocoa powder, and vanilla extract to the saucepan. Stir until the chocolate is melted and the mixture is well combined.

Prep Time: 3 mins

Cook Time: 2 mins

Step 3

Remove the saucepan from heat and let the mixture cool to room temperature.

Prep Time: 0 mins

Cook Time: 0 mins

Step 4

Blender

Transfer the mixture to a blender and add the ice cubes. Blend until smooth and frothy.

Prep Time: 2 mins

Cook Time: 0 mins

Step 5

Pour the iced hot chocolate into glasses and serve immediately.

Prep Time: 0 mins

Cook Time: 0 mins

Nutrition Facts

Calories: 400 kcal

Fat: 15 g

Protein: 10 g

Carbohydrates: 50 g

Nutrition Facts

Proteins

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Protein	10 g	58.82%	58.82%

Carbohydrates

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Carbohydrates	50 g	90.91%	100%
Fibers	5 g	13.16%	20%
Sugars	40 g	N/A	N/A
Lactose	0 g	N/A	N/A

Fats

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Monounsaturated Fat	5 g	N/A	N/A
Saturated Fat	10 g	45.45%	58.82%
Fat	15 g	53.57%	60%
Cholesterol	15 mg	N/A	N/A

Vitamins

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Vitamin A	10 iu	1.11%	1.43%
Vitamin C	0 mg	0%	0%
Vitamin B6	2 mg	153.85%	153.85%
Vitamin B12	4 mcg	166.67%	166.67%
Vitamin E	6 mg	40%	40%
Vitamin D	0 mcg	0%	0%

Minerals

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Sodium	100 mg	4.35%	4.35%
Calcium	30 mg	3%	3%
Iron	20 mg	250%	111.11%
Potassium	8 mg	0.24%	0.31%
Zinc	4 mg	36.36%	50%
Selenium	2 mcg	3.64%	3.64%

Recipe Attributes

Events

Christmas

Easter

Thanksgiving

Meal Type

Breakfast

Brunch

Lunch

Snack

Supper

Nutritional Content

Low Calorie

High Protein

Low Fat

High Fiber

Kitchen Tools

Blender

Course

Appetizers

Drinks

Sauces & Dressings

Cultural

Halloween

Cost

\$40 to \$50

Demographics

Senior Friendly

Teen Friendly

Lactation Friendly

Difficulty Level

Medium

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