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# Hazelnut Signature Hot Chocolate No Whipped Cream

A rich and creamy hot chocolate made with hazelnut flavor, perfect for cozy winter evenings.

Recipe Type: Standard Prep Time: 5 mins

Cook Time: 10 mins Total Time: 15 mins

Recipe Yield: 250 grams Number of Servings: 2

Serving Size: 125 g

# **Ingredients**

2 c	Milk
2 tbsp	cocoa powder
2 tbsp	sugar
2 tbsp	hazelnut syrup
1 teaspoon	vanilla extract

1 pinch salt

#### **Directions**

#### Step 1



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

Prep Time: 2 mins

Cook Time: 5 mins

#### Step 2

In a separate bowl, whisk together cocoa powder, sugar, and salt.

Prep Time: 2 mins

Cook Time: 0 mins

#### Step 3

Stirring

Slowly whisk the cocoa mixture into the hot milk until well combined.

Prep Time: 1 mins

Cook Time: 2 mins

#### Step 4



Remove from heat and stir in hazelnut syrup and vanilla extract.

Prep Time: 0 mins

Cook Time: 1 mins

#### Step 5

#### Serving

Pour into mugs and serve hot.

Prep Time: 0 mins

Cook Time: 0 mins

## **Nutrition Facts**

Calories: 200 kcal

Fat: 6 g

Protein: 8 g

Carbohydrates: 30 g

# **Nutrition Facts**

#### **Proteins**

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Protein	8 g	47.06%	47.06%

# Carbohydrates

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Carbohydrates	30 g	54.55%	60%
Fibers	3 g	7.89%	12%
Sugars	20 g	N/A	N/A
Lactose	0 g	N/A	N/A

#### **Fats**

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Monounsaturated Fat	3 g	N/A	N/A
Saturated Fat	2 g	9.09%	11.76%
Fat	6 g	21.43%	24%
Cholesterol	10 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	15 mcg	625%	625%
Vitamin E	4 mg	26.67%	26.67%
Vitamin D	15 mcg	100%	100%

#### Minerals

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Sodium	100 mg	4.35%	4.35%
Calcium	25 mg	2.5%	2.5%
Iron	10 mg	125%	55.56%
Potassium	300 mg	8.82%	11.54%
Zinc	6 mg	54.55%	75%
Selenium	2 mcg	3.64%	3.64%

# **Recipe Attributes**

Seasonality

Winter

Fall

## **Events** Baby Shower Barbecue Christmas **Meal Type** Breakfast Brunch Snack Supper **Nutritional Content** Low Calorie Course Drinks Sauces & Dressings Cultural Easter Diet Paleo Diet Vegetarian Diet Vegan Diet Gluten-Free Diet The Gerson Therapy The Cabbage Soup Diet The Breatharian Diet

Difficulty Level

The Werewolf Diet

Medium

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The 3-Day Diet

The Master Cleanse Diet