

Milk Chocolate Hot Chocolate

1 recipe will make 30~ ¼ Cup pucks (5 -12 oz servings)

[Adventures in Freeze Drying: Milk Chocolate Hot Chocolate Freeze Dried](#)

Ingredients:

3 C Milk of Choice
(I use 1%) Divided
3 C Half & Half
¼ tsp Sea Salt
6 oz Milk Chocolate
Chips
6 oz Bittersweet
Chocolate Chips



Directions:

1. In a large saucepan combine chocolate chips and one cup of milk, over medium low heat, stir until chips are melted and you have a smooth chocolate.
2. Add the salt, and the rest of the milk along with the half and half.
3. Stirring frequently over medium-low to medium heat, bring the temp up until you can see heat rising from the hot chocolate, being careful not to scald your milk.
4. Let cool slightly
5. Add ¼ C of hot chocolate to round silicone molds (Recommend using ½ C molds to make moving to freezer easier and keeping the pucks thinner for freeze drying)
6. Freeze until frozen solid
7. Remove pucks of hot chocolate from molds, place on parchment lined trays and freeze dry.
8. Store Appropriately (See Tips and Tricks for storage help)

Cycle Time: 24 hours

Rehydration: Add 1¼ - 1½ C of boiling water to 6 pucks of hot chocolate in a large mug. Stir, let sit for 2-3 minutes, stir again. Let cool enough so you can drink without burning yourself. Enjoy.



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*XL Tray = 15 Cups/Tray
Small = 5 Cups/Tray

Cycle times & rehydration for reference only
Large Tray = 8 Cups/tray Medium = 6 Cups/Tray