**Carol’s Frozen Hot Chocolate**

Winter has arrived, but its Florida…you know the 80s are right around the corner again! So that’s why I love this recipe…it’s literally Florida Christmas in a cup!

The restaurant Serendipity 3 in NYC made this dessert famous…it’s a frozen hot chocolate and it is so easy to make! When I heard Tyler was visiting Vegas, I told her she had to stop by and try one at the only other Serendipity 3 shop on planet Earth!

It sounds like a crazy concept, but it’s so good! You can make it with white chocolate mix instead, which is my favorite way to enjoy it. Top it with whipped cream, marshmallows, chocolate shavings or nothing at all! Three simple ingredients along with your blender makes this the perfect Quick Family Recipe!

(Me at Serendipity 3 in NYC with the original famous Frozen Hot Chocolate!  )

Let’s get blending!

**Ingredients:**

* 1/2 Cup Hot Cocoa Mix
* 1/2 to 2/3 Cup of Whole Milk
* 1.5 Cups of Ice
* Optional Toppings: Whipped Cream, Chocolate Shavings or Marshmallows

**How to Make:**

* Add your cocoa mix, milk and ice to your blender and turn it on high. Let it blend together for at least a minute!
* Pour into a cup and top with whatever toppings you’ like.
* Enjoy!:)

Tyler was so excited about trying a homemade version of Frozen Hot Chocolate after she tried it in Vegas. We’d love to see pictures of your family enjoying this recipe together. Share your pictures on Ellis and Tyler’s Facebook Page.

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Originally posted on [Carolbake.com](http://carolbake.com/)