



Let-It-Snow Cocoa

 Gluten Free

READY IN



45 min.

SERVINGS



10

CALORIES



352 kcal

SIDE DISH

Ingredients

- ☐ 6 cups milk
- ☐ 1 c bittersweet chocolate
- ☐ 1 teaspoon vanilla extract
- ☐ 2 cups whipping cream

Equipment

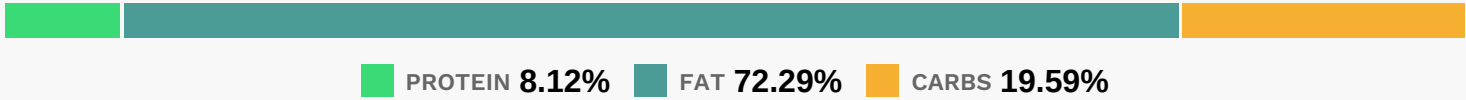
- ☐ slow cooker

Directions

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Combine all ingredients in a slow cooker. Cover and cook on low setting for 2 to 2 1/2 hours. Stir well to blend before serving.

Nutrition Facts



Properties

Glycemic Index:3.8, Glycemic Load:2.6, Inflammation Score:-6, Nutrition Score:9.3569565208062%

Nutrients (% of daily need)

Calories: 352.16kcal (17.61%), Fat: 28.57g (43.96%), Saturated Fat: 17.53g (109.54%), Carbohydrates: 17.41g (5.8%), Net Carbohydrates: 16.01g (5.82%), Sugar: 14.91g (16.56%), Cholesterol: 72.41mg (24.14%), Sodium: 70.27mg (3.06%), Alcohol: 0.14g (100%), Alcohol %: 0.08% (100%), Caffeine: 15.05mg (5.02%), Protein: 7.22g (14.45%), Calcium: 222.38mg (22.24%), Phosphorus: 221mg (22.1%), Vitamin A: 945.64IU (18.91%), Vitamin B2: 0.3mg (17.67%), Vitamin D: 2.37µg (15.81%), Vitamin B12: 0.9µg (14.97%), Magnesium: 51.75mg (12.94%), Manganese: 0.24mg (11.96%), Copper: 0.23mg (11.27%), Potassium: 364.64mg (10.42%), Selenium: 5.68µg (8.11%), Zinc: 1.18mg (7.86%), Vitamin B5: 0.72mg (7.2%), Vitamin B1: 0.1mg (6.48%), Iron: 1.15mg (6.41%), Vitamin B6: 0.11mg (5.6%), Fiber: 1.4g (5.6%), Vitamin E: 0.61mg (4.1%), Vitamin K: 3.22µg (3.07%), Vitamin B3: 0.33mg (1.66%)