

Hot Chocolate Affogato



Ingredients

- 3 cups whole milk
- 1/3 cup semi-sweet or milk chocolate chips
- 1/2 tsp vanilla extract (add another 1/2 teaspoon of any other flavor you like, totally optional)
- 1 pinch salt
- Vanilla ice cream
- Chocolate shavings, little candy canes, Piroulines, etc. for garnish

Ready in **10 minutes**

Preparation

1. Pour the milk into a small saucepan. Add the vanilla extract and salt (and other flavor if using). Heat the milk slowly on the stove until just bubbling around the edges, stirring occasionally.
2. Add the chocolate chips to a blender.
3. When the milk is heated through, carefully pour it over the chocolate chips. Cover the top of the blender with a cloth, just in case and hot milk escapes! Pulse a few times until the chocolate is melted into the milk.
4. Scoop desired amount of ice cream into a mug or cup. Pour the chocolate mixture over the top. Top with garnishes, enjoy immediately.