

Blueberry White Hot Chocolate

Servings: 4

Prep Time: 10 min

Cook Time: 10 min



INGREDIENTS

- 4 cups whole milk
- 2 1/2 cups fresh blueberries, divided
- 1/4 cup honey
- 1 teaspoon vanilla extract
- 1 cup good-quality white chocolate chips
- 8 tablespoons canned whipped cream

INSTRUCTIONS

- 1 In a blender, add milk, 2 cups of blueberries, honey, and vanilla and blend until puréed.
- 2 Over medium heat, combine blueberry mixture and white chocolate in a saucepan. Heat, stirring frequently, for 5 to 8 minutes, or until white chocolate is melted and the mixture is steaming.
- 3 Divide equally between 4 mugs. Garnish each mug with 2 tablespoons of whipped cream and 2 tablespoons fresh blueberries.

Variations

- Substitute whole milk for nondairy alternative, such as oat milk or almond milk, if desired.
- Fresh blueberries can be substituted for frozen blueberries.

Notes

- Whipped cream and fresh blueberries for garnish are optional. Neither were included in nutritional analysis.



Grab a
boost of
blue