

7 Cool Ways to Enjoy Hot Chocolate This Summer

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Hot chocolate isn't just for the chilly months! This summer, turn [Carnation Hot Chocolate](#) into a refreshing treat with our playful and delicious twists. If you are looking for a cool summer treat, these ideas are sure to be a hit with both kids and adults.

1. Frozen Hot Chocolate

Not quite ice cream but frostier than a milkshake, frozen hot chocolate tastes like a lighter version of those summertime classics with a chocolate twist. Just whip Carnation Hot Chocolate, milk and ice together in a blender until smooth. If you're looking for extra chocolatey flavour, add chocolate milk instead of plain milk or water. Non-dairy alternatives also work just as well.

2. Iced Hot Chocolate

Transform Carnation Hot Chocolate into a cool, creamy beverage. Simply make your hot chocolate as usual, let it cool slightly, and then pour over ice. Add a splash of milk or cream for extra richness. It's like your favourite chocolate milk but with the deep flavour of hot cocoa.

3. Hot Chocolate Ice Pops

Pour cooled Carnation Hot Chocolate into popsicle moulds, add a stick, and freeze. For a fun twist, layer with vanilla or strawberry yogurt for a Neapolitan effect. It's a perfect grab-and-go treat that will keep the kids cool and happy.

4. Hot Chocolate Affogato

For a grown-up treat, place a scoop of [Häagen-Dazs](#) vanilla or chocolate ice cream in a bowl, and pour a shot of espresso mixed with a shot of cooled, concentrated Carnation Hot Chocolate over it. This twist on the classic affogato gives you the boldness of espresso coupled with the rich, comforting taste of chocolate, melting over the creamy ice cream for an indulgent, multi-textured dessert.

5. Hot Chocolate Float

Fill a tall glass halfway with chilled Carnation Hot Chocolate, then carefully add a scoop of Häagen-Dazs ice cream. As the ice cream melts, it creates a wonderfully creamy chocolate drink. Experiment with different ice cream flavours like coffee or salted caramel for a unique twist.

6. Sundae Toppings with Hot Chocolate

Make a batch of Frozen Hot Chocolate and top it with traditional sundae toppings for a fun treat! Looking for topping ideas? Here are some we recommend. Mix and match and make it yours!

- Whipped cream: Homemade or from a can, it's the perfect frozen hot chocolate topper. Say "when!"
- A drizzle of your favourite NESQUIK® Syrup: Looking for maximum chocolate flavour? Reach for NESQUIK® Chocolate Syrup. Want a perfect balance of tart and sweet? NESQUIK® Strawberry is your go-to.
- Carnation Hot Chocolate powder: Sometimes a little extra goes a long way.
- Shaved chocolate: We recommend AERO or AERO mint!
- Topped with crushed mini KITKAT: Crush them in the package if you want a quick and easy cleanup.

8. Cold Mocha

Mix cooled Carnation Hot Chocolate with chilled coffee and pour over ice. Add milk or cream to lighten it up, and a touch of sugar if you like it sweet. This cold mocha is a refreshing pick-me-up on a warm summer day, combining the best of both worlds—coffee and chocolate. Have flavoured syrups on hand? They're also a perfect flavour injection! We recommend mint, salted caramel, or hazelnut.

Hot chocolate isn't just a cozy season drink anymore. With these eight ideas, you can enjoy its chocolatey goodness year round. For more delicious summer entertaining ideas, browse through our collection of quick and easy recipes. And let us know what you think of these ideas by following us and sending us a message at @worldofflavours_ca.