



Get your chocolate fix with these summer iced chocolate recipes

Ingredients

Method

Consider it the summer of iced chocolate: easy to make, easy to drink and sure to put a smile on the faces of all your summer guests. Simply blend the follow ingredients in a blender, add a handful of ice cubes and a splash of sparkling water, and head down to the beach:

- ¼ cup hot water or hot milk
- ½ cup icing sugar
- ¼ cup cocoa powder
- a drop of vanilla extract
- 1 cup milk

If you're feeling a little bit creative, here are 5 ways to spice up your iced chocolate this summer:

1. **Naughty iced chocolate**

Add a shot of chocolate liqueur, coconut rum, Baileys or Kahlua to your refreshing drink for a sweet sundowner in the warm sunset.

2. **Iced chocolate float**

Scoop a serving of your favourite ice cream or gelato (we love coconut, mint, cherry or orange flavours) on top of your iced chocolate – in the style of a childhood soda float. The creaminess of the ice cream will add a textural element as well as a burst of flavour.

3. **Mocha frappe**

Replace the ¼ cup hot water or hot milk with a shot of light roast espresso for an iced chocolate with a caffeine kick.

Peanut Butter and Chocolate Iced Milkshake

Melt two tablespoons of smooth peanut butter in the hot water or hot milk before combining with the other ingredients for a nutty, creamier version of this classic refreshment.

5. Mexican iced chocolate

With a dash of cayenne pepper, cinnamon and nutmeg, transform your iced chocolate into a spicy, complex drink that'll leave your tongue tingling

Notes
