

Recipe: Brazilian Iced Chocolate



Brazilian iced chocolate dessert made with Coca-Cola

As a grand finale to any occasion, this cool and chocolaty beverage is dessert in itself! It keeps in the refrigerator several days.

2 squares (1 oz. each) unsweetened chocolate
1/4 cup sugar
1 cup double strength hot coffee
2 1/2 cups milk
1 1/2 cups Coca-Cola®
Whipped cream or ice cream

Melt chocolate in top of double boiler over hot water. Stir in sugar. Gradually stir in hot coffee, mixing thoroughly. Add milk and continue cooking until all particles of chocolate are dissolved and mixture is smooth, about 10 minutes. Pour into jar, cover and chill. When ready to serve, stir in chilled Coca-Cola. Serve over ice cubes in tall glasses. For a beverage, top with whipped cream. For a dessert, add a scoop of vanilla ice cream. Makes 5 cups.