

Homemade Milk Chocolate without Cocoa Butter or Milk Powder

Indulge in a creamy and delicious homemade milk chocolate recipe that doesn't require cocoa butter or milk powder.


30 min

Total time

Easy

Difficulty

320

kcal / serving

Ingredients

- 1 cup sugar
- 1/2 cup cocoa powder
- 1/2 cup heavy cream
- 1/4 cup butter
- 1 tsp vanilla extract

Steps

- 1 In a saucepan, combine sugar, cocoa powder, and heavy cream.
- 2 Cook over low heat, stirring constantly until sugar is dissolved.
- 3 Add butter and continue to cook until smooth.
- 4 Remove from heat and stir in vanilla extract.
- 5 Pour the mixture into molds and refrigerate until set.