

Caramel Hot Chocolate

Take comfort on a cool day with a warm caramel hot chocolate. This hot chocolate recipe is quick, easy and made even more delicious with Werther's Original caramel.



www.werthers-original.uk

Ingredients

Enjoy our delicious Caramel Hot Chocolate!

- 141g (15 toffees) Werther's Original Creamy Toffees, unwrapped
- 1 litre whole milk
- 67g sugar
- 2 tsp. instant coffee
- 170g 70% dark chocolate, chopped (reserve a tablespoon for drink garnish)
- Can of whipped cream

Preparation Steps

1. In a medium saucepan, heat milk, sugar and coffee to a boil.
2. Reduce heat to low and add the chocolate and Werther's Original Creamy Toffees. Continue to barely simmer, stirring often, until both the caramels and chocolate have melted completely.
3. Pour into small mugs or cups and top with whipped cream and chocolate.

Additional Information:

For an interesting variation, try adding a pinch of cayenne pepper to your caramel hot chocolate.

Makes: 4-6 servings

Prep Time: 15 minutes