

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 caramel.



www.werthers-original.us

Our delicious caramel hot chocolate recipe.

Ingredients

- 4 cups whole milk
- ½ cup sugar
- 2 tsp. instant coffee
- 6 oz. bittersweet chocolate, chopped (reserve a tablespoon for drink garnish)
- 15 pieces (5 oz.) Werther's Original Chewy Caramels, unwrapped
- 1 tub prepared whipped cream

Makes: 4-6 servings

Prep Time: 15 minutes

Your homemade caramel hot chocolate is ready to be served!

Instructions

- 1.** In a medium heavy bottomed saucepot, heat milk, sugar and coffee to a boil.
- 2.** Reduce heat to low and add the chocolate and caramels. 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.

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