

Caramel Hot Chocolate

Take comfort on a cool day with a warm drink.



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Ingredients

Enjoy our delicious Caramel Hot Chocolate!

- 4 cups whole milk
- $\frac{1}{3}$ cup sugar
- 2 teaspoons instant coffee
- $\frac{3}{4}$ cup bittersweet chocolate, chopped (reserve a tablespoon for drink garnish)
- 15 pieces (90 g) Werther's Original Chewy Caramels, unwrapped
- 1 tub prepared whipped cream

Directions

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.
3. Continue to barely simmer, stirring often, until both the caramels and chocolate have melted completely.
4. Pour into small mugs or cups and top with whipped cream and chocolate.

Makes: 2 servings

Prep Time: 10 minutes

Cook Time: 5 to 10 minutes



This delicious recipe contains
Werther's Original Chewy Caramels