

Caramel Hot Chocolate

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Take comfort on a cool day with a warm drink



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Ingredients

- 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 up granulated sugar
- 1 tub prepared whipped cream

Prep Time: 15 minutes

Number of portions: 4-6

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.
- 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.