

RECIPE

Caramel Hot Chocolate



Ready in **20 minutes**

Serves **4 people**

Ingredients

- 2 cups whole milk
- 2 cups heavy cream
- $\frac{1}{3}$ cup sugar
- 2 tsp instant coffee
- 6 oz chopped bittersweet chocolate (reserve a bit of shavings for garnish)
- 15 pieces Werther's original chewy caramels
- Whipped cream

Preparation

1. **Heat.** In a heavy bottomed saucepan, heat milks, sugar, and coffee over medium-low heat to just before boiling.
2. **Add.** Reduce heat to low and add the chocolate and caramels.
3. **Mix.** Continue to barely simmer, stirring often until both caramels and chocolate have melted completely..
4. **Pour.** Pour into small mugs and top with whipped cream and shaved chocolate.

Tips

Heat the milk slowly, being careful not to scald it.