



## salted caramel hot chocolate

Hold on to your hat because this Salted Caramel Hot Chocolate, the perfect mix of sweet and salty, is going to blow you away.

SERVES: 2



julie albert & lisa gnat

## ingredients

- 2 tbsp Dulce de leche
- 1/2 cup whole milk
- 2 tbsp brown sugar
- 1 tbsp sugar
- Pinch of sea salt
- 2 tbsp cocoa powder, sifted
- 2 cups whole milk
- 1/2 tsp vanilla extract
- Dulce de leche, to rim mugs

## directions

1. In a small saucepan, over medium heat, whisk dulce de leche and 1/2 cup milk together until smooth. Whisk in brown sugar, sugar, sea salt and cocoa powder until well combined. Add remaining 2 cups milk, whisk well and heat through. Remove from heat and stir in vanilla extract.
2. To rim your mugs, rub the rims of 2 large mugs with dulce de leche and dip the rim of the mugs in coarse sea salt.

