

Cinnamon Caramel Hot Chocolate

Ingredients

- 1½ cups milk of choice
- 1 tbsp unsweetened cocoa powder
- ½ tsp cinnamon
- ½ tsp ground allspice
- ¼ tsp vanilla extract
- ⅓ tsp ginger powder
- 1 tsp blackstrap molasses
- 1 pinch ground cardamom
- 1 pinch ground cloves
- 1 pinch salt
- 5 McCrea's Candies Cinnamon Clove caramels (one pillow pack)

Directions

- Heat a large saucepan over medium-high heat. In a small bowl whisk together the cocoa powder, all of the spices, and salt (everything on the ingredients list except the milk).
- Pour half the milk into the saucepan and add in the cocoa powder mixture. Whisk until smooth and all the lumps are removed. Add the rest of the milk and whisk together until combined. Heat the hot chocolate mixture until very warm (but not boiling). Pour the hot chocolate into mugs
- To make the caramel drizzle, unwrap 5 caramels and place in a microwave safe bowl. Add 1 tablespoon heavy cream and place in microwave. Melt in 20 second increments, stirring each time until thoroughly combined. Allow to cool slightly and then drizzle over hot chocolate. Garnish with whip cream if desired..

