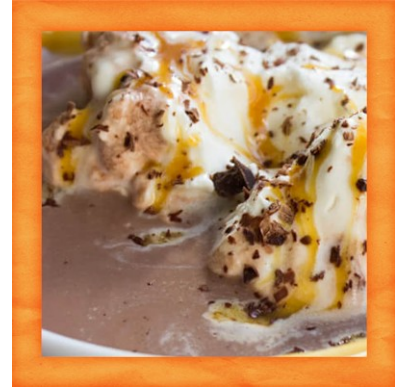


Salted Caramel Hot Chocolate



Ingredients:

1/3 cup unsweetened cocoa
1/3 cup sugar
1/3 cup water
3 1/2 cups milk
1/2 cup half and half
3/4 tsp. vanilla extract
1/3 cup salted caramel topping
(Smucker's)

Shaved chocolate, if desired
Whipped cream or topping

Directions:

In large sauce pan, combine cocoa powder, sugar, and water. Cook over medium heat until the sugar dissolves, stirring continually. Add milk, half and half, and vanilla extract. Cook until it is heated through. Do not let boil. Stir in salted Caramel until it dissolves. Pour the hot chocolate into mugs. Top with whipped cream or whipped topping. Drizzle caramel over topping and sprinkle with chocolate.

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