

## A Caramel Hot Chocolate



Looking for a warm winter treat? Try our caramel hot chocolate recipe! Made with our classic chocolate milkshake powder and sugar free caramel syrup, this drink is great for cozying up on a cold winters day!

Serves: 1  
Allergens: milk

Ingredients:  
2 tsp (9g) Nesquik Chocolate Milkshake Powder OR Nesquik Hot Chocolate Powder  
1/4 tsp caramel flavouring  
200ml semi-skimmed milk, warmed & frothed

Method:

1. If you don't have a milk frother, don't worry! Add the milk to a small saucepan and heat until warm. To froth the milk: add the warm milk to a jam jar - make sure the lid is secure and tight - then shake! Alternatively, add the warm milk to a cafetière, and pump up and down vigorously, holding the lid down with your other hand, for 10 seconds.
2. Add the caramel extract and Nesquik Chocolate Milkshake Powder or Hot Chocolate to a mug. Add a little of the hot milk and stir to form a paste.
3. Top with the rest of the frothed milk and enjoy!

Each serving typically contains:

Energy	Fat	Saturates	Sugars	Salt
563 kJ 134 Kcal	3.8g	2.4g	16.5g	0.26g
7%	5%	12%	18%	4%

of an adults Reference intake (RI)\*  
Energy per 100ml: 272 kJ / 65Kcal