

Sweet, Salty, and Sippable-Dunkin's Salted Caramel Hot Chocolate, Made at Home

You can adjust the sweetness and saltiness to your liking, making it a personal treat.



TIME
5 min

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ChefManiac

INGREDIENTS

- 2 cups milk (or your favorite milk alternative)
- 1/2 cup heavy cream
- 1/4 cup cocoa powder
- 1/4 cup sugar
- 1/4 cup caramel sauce
- 1/2 teaspoon sea salt
- Whipped cream for topping
- Extra caramel sauce for drizzling

DIRECTIONS

1. In a medium saucepan, combine the milk and heavy cream over medium heat. Stir occasionally until the mixture is warm but not boiling.
2. Whisk in the cocoa powder and sugar until fully dissolved and the mixture is smooth.
3. Add the caramel sauce and sea salt, stirring until everything is well combined and heated through.
4. Remove from heat and pour the hot chocolate into mugs.
5. Top with whipped cream and drizzle with extra caramel sauce for that finishing touch.

SWAPS & NOTES

of caramel creates a comforting hug in a mug that warms both body and soul.

What Makes It Special This homemade version of Dunkin's Salted Caramel Hot Chocolate stands out for several reasons: **Decadent Flavor:** The combination of rich chocolate and salted caramel creates a perfect balance of sweetness and depth.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/sweet-salty-and-sippable-dunkins-salted-caramel-hot-chocolate-made-at-home/>

Customizable: You can adjust the sweetness and saltiness to your liking, making it a personal treat.

Easy to Make: With just a few simple ingredients, you can whip up this delightful drink in no time.