

Rooibos Caramel Hot Chocolate

A rich and sweet hot chocolate with the smooth flavor of rooibos and caramel.

2 C whole milk	4 oz milk chocolate, chopped
1/2 C heavy cream	1 t vanilla extract
1/4 C granulated sugar	Whipped cream and caramel sauce for garnish
1/4 C unsweetened cocoa powder	
1 t Rooibos Caramel tea leaves	

Heat the milk and cream: In a medium saucepan, combine the milk and heavy cream. Heat over medium heat until just simmering.

Steep the tea: Add the Rooibos Caramel tea leaves and let steep for 5 minutes. Strain out the tea leaves.

Mix in the dry ingredients: Whisk in the sugar and cocoa powder until smooth.

Add the chocolate: Stir in the chopped milk chocolate until melted and smooth.

Finish with vanilla: Remove from heat and stir in the vanilla extract.

Serve: Pour into mugs and top with whipped cream and a drizzle of caramel sauce.