



Creamy Caramel Mocha



TOTAL TIME: Prep/Total Time: 20 min.

YIELD: 6 servings.

“ You can easily indulge in a coffeehouse-quality drink at home anytime. With whipped cream and a butterscotch drizzle, this mocha treat will perk up even the sleepest person at the table. —Taste of Home Test Kitchen

Taste of Home

Ingredients

1/2 cup heavy whipping cream

1 tablespoon confectioners' sugar

1 teaspoon vanilla extract, divided

1/4 cup Dutch-processed cocoa

1-1/2 cups half-and-half cream

4 cups hot strong brewed coffee

1/2 cup caramel flavoring syrup

Butterscotch-caramel ice cream topping

Directions

1. In a small bowl, beat whipping cream until it begins to thicken. Add confectioners' sugar and 1/2 teaspoon vanilla; beat until stiff peaks form.
2. In a large saucepan over medium heat, whisk cocoa and half-and-half cream until smooth. Heat until bubbles form around sides of pan. Whisk in coffee, caramel syrup and remaining vanilla. Top servings with whipped cream; drizzle with butterscotch topping.
3. **To prepare in a slow cooker:** Prepare whipped cream as directed. Whisk together cocoa, half-and-half, coffee, caramel syrup and remaining vanilla in a 3-qt. slow cooker. Cook, covered, 2-3 hours or until heated through. Serve as directed.

Nutrition Facts

1 cup coffee with 2 tablespoons whipped cream (calculated without butterscotch topping): 220 calories, 14g fat (9g saturated fat), 57mg cholesterol, 38mg sodium, 19g carbohydrate (16g sugars, 1g fiber), 3g protein.

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