

CopyCat Starbucks Salted Caramel Mocha

Ingredients

2 tsp sugar, for topping

2 cups 2% milk

$\frac{1}{4}$ cup caramel topping, (homemade, or store bought) + more for topping

$\frac{1}{4}$ cup hot chocolate mix

pinch sea salt

1 cup strong coffee

whipped cream

Directions

Mix together the sugar and sea salt for topping and set aside.

Heat the milk, caramel, hot chocolate mix, and a pinch of salt on the stovetop until it comes to a boil.

Pour slowly into a blender and pulse until frothy.

Pour into a large mug, top with whipped cream, caramel topping, and the salt and sugar mixture.