

Bahlsen Choco Leibniz Caramel Flavour: why it wants black coffee

From the teas.co.uk wiki

Bahlsen Choco Leibniz Caramel Flavour: why it wants black coffee, in summary: The Leibniz butter biscuit under a thick caramel-flavour layer, 111g. Sweeter and rounder than the milk or dark versions, with no cocoa edge, so pair it with something bitter: black coffee first, strong black tea second.

Last reviewed by the teas.co.uk team in September 2026.

Read the front of the pack closely: this is caramel flavour, carried in the thick top layer, not a chewy caramel centre. The biscuit eats like the rest of the Choco Leibniz family, only sweeter, and that sweetness decides what belongs in the cup beside it.

A Leibniz with the cocoa edge taken off

Choco Leibniz takes Bahlsen's Leibniz butter biscuit, the notched rectangle the company launched in 1891, and sets it against a thick layer on one face. Bahlsen first paired the two in 1973 and speaks of a golden ratio of [chocolate](#) to biscuit. On a British shelf, where a chocolate biscuit usually means a biscuit with a thin coat, that proportion is the character of the whole range.

The caramel version keeps the biscuit and the 111g pack and changes the layer. The caramel note raises the sweetness and removes the bitter cocoa edge that the milk and dark versions keep, which leaves the butter biscuit with less to work against. It comes across as texture more than flavour: a fine, dense crumb under a sweet, buttery, rounded top.

Not a dunker, and not a chewy caramel

If you are expecting the stretch of a caramel bar, this is not it. Nothing chews and nothing pulls; the flavour sits in a set layer that breaks cleanly when the biscuit is cool. For caramel in a different shape, Bahlsen's PiCK UP!, the bar with chocolate between two crisp [biscuits](#), comes in a salted caramel version that we also stock.

Nor is it one for [dunking](#). The dense Leibniz crumb has almost nowhere for tea to go, and the thick top tends to slip off in the heat instead of melting tidily, so eat it dry beside the cup. Keep the pack somewhere cool, too: a thick layer suffers more than a thin coating in a warm kitchen, losing its clean break and turning soft.

Why bitterness is the right partner

For the milk chocolate Choco Leibniz we would pour a milky coffee or a lighter tea. The caramel version turns that advice around. With no cocoa astringency in the layer to balance the sugar, the drink has to supply it, so we reach for a plain black coffee or an Americano first. The bitterness meets the caramel note head on and resets the palate between bites.

For tea drinkers, choose a [black tea](#) with some body and brew it properly, without sugar and with little or no milk. A bright [Ceylon](#) works well, and [Earl Grey](#) is worth a try, because the citrus edge of bergamot cuts through sweetness in a way a plain milky brew cannot. One biscuit with a strong cup is plenty, and it belongs after dinner rather than mid-morning.

The packs we stock

- [Bahlsen Choco Leibniz Caramel Flavour, 111g](#) (barcode 4017100266676)

What to drink with it

- [L'Or Espresso Supremo Coffee Intensity 10, 40 Pods 208g](#): a strong black coffee, the partner we would pick first to balance a sweet caramel-flavour layer.
- [Twinings Scotland's Ceylon Tea \(International Blend\), 20 Tea Bags 40g](#): a bright black tea with enough body to clear the sweetness, best with little or no milk.
- [Twinings Loose Leaf Earl Grey Tea, 125g](#): [loose leaf](#) Earl Grey, whose bergamot gives the caramel something to push against.

Elsewhere in the Bahlsen range

- [Bahlsen Choco Leibniz Dark Chocolate Biscuits, 111g](#)
- [Bahlsen Choco Leibniz Milk Chocolate Biscuits, 111g](#)
- [Bahlsen Choco Leibniz Orange, 111g](#)
- [Bahlsen Hazelnut Cream and Choc, 100g](#)
- [Bahlsen Pick Up! Choco & Milk Chocolate Biscuit Bars Multipack, 5 Pack 140g](#)
- [Bahlsen Pick Up! Milk Chocolate Biscuit Bars Multipack, 5 Pack 140g](#)

The full range is on the [Bahlsen brand page](#).

FAQ

Is Choco Leibniz Caramel a chewy caramel biscuit? No. The pack calls it caramel flavour, and the flavour sits in a set layer on the biscuit, so nothing stretches or chews.

How does it differ from the milk chocolate Choco Leibniz? The biscuit and the 111g pack are the same. The layer is sweeter and rounder, without the cocoa bitterness the milk version carries.

Why is it a poor biscuit for dunking? We would not dunk it. The dense crumb takes up very little tea and the thick layer slides as it warms.

What should I drink with it? Something with bitterness in it: a black coffee, an Americano or a strong black tea without sugar.

How does it compare with the dark Choco Leibniz? It sits at the other end of the range. The dark version brings cocoa bitterness of its own, while the caramel layer has none, so this is the sweeter and rounder of the two.

Curator's note: Pour a black coffee and have one of these after supper. It is the sweet one of the Choco Leibniz family, and the coffee keeps it in line. Lee, teas.co.uk, Tunbridge Wells.

In short: Bahlsen Choco Leibniz Caramel Flavour: why it wants black coffee

Field	Detail
Brand	Bahlsen
Packs we stock	111g
Category	Chocolate Biscuits
Dunkable	No, eat it dry
Best with	A black coffee or strong black tea
Occasion	After dinner

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