

Fox's Chocolatey Salted Caramel Rounds: why the salt matters

From the teas.co.uk wiki

Fox's Chocolatey Salted Caramel Rounds: why the salt matters, in summary: Salt is the reason this biscuit works: it sharpens the caramel and stops a coated round turning cloying by the third. Pour a strong black tea or a black coffee, skip the dunk and keep the pack cool.

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

The salt in a salted caramel biscuit earns its place by contrast, giving the sweetness an edge to push against so that the last round on the plate tastes as clean as the first. Fox's builds several flavours on one round biscuit, so picking this one is a choice about taste rather than quality.

Salt as a counterweight

A caramel biscuit without salt is one long sweet note, and after a couple the palate simply stops registering it. Salt fixes that by contrast. A small savoury hit at the front of each bite makes the caramel taste sharper, and it gives the finish a clean stop instead of a syrupy fade. That is what keeps a whole plate of these interesting.

The chocolatey coating is the supporting act here. It lands first with a soft cocoa note and then steps back, leaving the caramel in front where the salt can do its work. Fox's calls the range Chocolatey rather than [chocolate](#), and it is best read as a range name: the pack, not the title, is where the make-up of the coating and any allergen advice are set out.

Choosing between the Chocolatey rounds

Fox's keeps one round biscuit and changes the flavour, so milk chocolate, double chocolate and salted caramel versions all share the shape. That makes the decision an easy one. The milk chocolate round is the safer plate for a mixed group or for children, while the salted caramel is the one to put out for an adult afternoon, when people will actually notice what the salt is doing.

At 117g this is a plate pack, not a tin to ration through the week. Open it when a pot is on and there are people to share with, and plan to finish it at one sitting. The rounds are uniform and lie flat, so they stack neatly and a plate of them looks properly set out rather than tipped from a packet.

Cups that stand up to caramel

A coated caramel biscuit wants tannin on the other side of the table, otherwise everything ends up tasting of sugar. A properly strong [black tea](#) does that job, whether a builder's brew, a malty everyday blend with a little milk or an Assam-led cup. Black coffee is the other good answer and cuts the sweetness harder still. Leave delicate green and white teas for another day, along with anything sweetened.

We would not [dunk](#) them; if you must, try one before committing the plate. [Storage](#) matters more than usual, because the rounds sit loose and unwrapped, so a warm hand or a warm room shows on the coating quickly. Keep the pack somewhere cool and out of the sun. A pale, dusty surface is bloom, a sign the pack has been warm at some point.

The packs we stock

- [Fox's Chocolatey Biscuits Salted Caramel Rounds, 117g](#) (barcode 5010035002325)

What to drink with it

- [Yorkshire Tea Caramelised Biscuit Brew, 40 Tea Bags 112g](#): a black tea named for caramelised biscuit, so the caramel theme runs from the cup to the plate while the tannin keeps it in check.
- [Barry's Tea Gold Blend, 80 Tea Bags 250g](#): a proper everyday cup to take with a splash of milk, with the kind of strength salt and caramel need beside them.
- [L'Or Espresso Supremo Coffee Intensity 10, 40 Pods 208g](#): a short black coffee, the drink that takes the sweetness of a coated caramel round down hardest.

Elsewhere in the Fox's range

- [Fox's Biscuits Chocolatey Biscuit Selection, 355g](#)
- [Fox's Biscuits Chocolatey Cookies Assortment, 365g](#)
- [Fox's Biscuits Classic Biscuit Selection, 275g](#)
- [Fox's Biscuits Jam 'n' Cream Raspberry & Vanilla Biscuits, 150g](#)
- [Fox's Biscuits Milk Chocolate Viennese, 120g](#)
- [Fox's Biscuits Rocky Caramel Biscuit Bars Multipack, 7 Pack 136.5g](#)

The full range is on the [Fox's brand page](#).

FAQ

Why salted caramel rather than plain caramel? Salt works by contrast. It sharpens the caramel and stops the sweetness going syrupy, so the plate stays interesting to the end.

How are these different from the milk chocolate rounds? It is the same round biscuit at the same weight. The milk chocolate version leaves out the salt and caramel and suits a mixed group better.

Should I dunk them? No. The coating and the caramel are better eaten dry; if you are tempted, sacrifice one round before the rest.

Why has the coating turned pale? Bloom: the pack got warm somewhere along the way. Store the next one in a cooler spot.

What should I avoid drinking with them? Sweetened drinks and delicate green or white teas, which get lost underneath all that sugar.

Curator's note: Put these out when the company is grown-up and the pot is strong. The salt only earns its keep against a proper cup, so give the tea longer than you think. Lee, teas.co.uk, Tunbridge Wells.

In short: Fox's Chocolatey Salted Caramel Rounds: why the salt matters

Field	Detail
Brand	Fox's
Packs we stock	117g
Category	Chocolate Biscuits
Dunkable	We would not
Best with	A strong black tea or a black coffee
Occasion	An adult afternoon plate

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