

Nescafé Caramel Latte 12 x 17g: The Caramel Box for Regulars

From the teas.co.uk wiki

Nescafé Caramel Latte 12 x 17g: The Caramel Box for Regulars, in summary: Twelve 17g sachets of sweet, toffee-style caramel latte, each one a full mug with only hot water added. Use a dry mug and water a minute off the boil, and try a tiny pinch of salt.

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

Flavoured latte sachets usually come in small boxes of five, six or seven, bought as an occasional treat, so a box of twelve is really for the household where caramel is the everyday choice. Caramel copes with that kind of regular use better than most flavours, and the reason lies in how caramel itself is made.

Why caramel stands up to daily drinking

Caramel is sugar that has been browned, and browning never produces sweetness alone. It also creates a little bitterness and a faintly savoury, toasted edge, which leaves a caramel drink with something behind the sugar to pull against it. A vanilla latte often has no such counterweight, and that backbone is why caramel is the flavour people come back to rather than tire of.

In this sachet the caramel reads as toffee: buttery, browned and rounded rather than the dark, nearly burnt kind. The milk is soft and lightly foamed, the sweetness is firm and the coffee plays a supporting part, so think of it as a milky caramel drink with coffee in it. The toffee finish hangs around for minutes after the last sip; some drinkers count that as the whole appeal, while others will wish they had made a plain coffee.

Three small habits that improve the mug

Start with a dry mug. Powder tipped into a wet one clumps, and the lumps hold the caramel aroma in instead of letting it rise with the steam. Then let the kettle stand for about a minute after it clicks, so the water is nearer 90 degrees. Water straight off the boil cooks milk powder and leaves a tinny note, and a caramel drink shows that fault more than most.

The third habit is salt. Stir the tiniest pinch of fine salt into the powder while it is still dry, before the kettle is poured, and the mug becomes a salted caramel latte. Salt sharpens the browned notes that make caramel taste of caramel, and at that quantity the drink does not taste salty at all. Hot milk in place of water gives a richer mug again, though the milk is already in the powder.

Twelve sachets or seven?

The range also has a seven-sachet caramel latte box. The twelve suits a home where caramel is the default rather than the treat, or a shared office drawer; the seven is the sensible choice for someone who wants one now and then. Either way the sachets are single-serve and need no fridge, so a bigger box asks for nothing more than a little cupboard space.

Be clear about what it is not. A caramel latte made at a coffee counter is built from espresso, steamed milk and syrup; this is the kettle version, and it is sweet by design. Anyone who wants to set their own sugar level should look at an unsweetened cappuccino sachet instead, and because the milk is part of the powder, a dairy-free kitchen should pass on this box altogether.

The packs we stock

- [Nescafe Caramel Latte Instant Coffee 12x17g](#) (barcode 8445291457126)

What the label says

The published ingredient list for Nescafe Caramel Latte Instant Coffee 12x17g (barcode 8445291457126) says it contains milk. Read the current 12 x 17g caramel latte box, as Nescafé can revise the recipe and its milk warning.

Ingredient and nutrition data for this barcode: [Open Food Facts \(openfoodfacts.org\)](https://openfoodfacts.org), ODbL. Your box of caramel lattes has the final say.

What to eat with it

- [Maryland Cookies Caramel & Chocolate Chip, 200g](#): For the full caramel afternoon, a caramel and [chocolate](#) chip cookie doubles down on the toffee note in the mug.
- [Border Dark Chocolate Ginger Organic Biscuits, 150g](#): Ginger warmth and dark chocolate cut through the sweetness and give the round caramel something sharper to meet.
- [Border Butterscotch Crunch Organic Biscuits, 135g](#): Butterscotch sits right next to toffee, so this is the matching pairing, with a crunch the soft drink lacks.
- [McVitie's Digestives Dark Chocolate Biscuits, 433g](#): The bitterness of dark chocolate is the natural foil to a sweet, milky caramel mug.

Elsewhere in the Nescafé range

- [Nescafe Azera Americano Decaff Instant Coffee, 90g](#)
- [Nescafe Azera Americano Instant Coffee, 140g](#)

- [Nescafe Azera Americano Intense Instant Coffee with Finely Ground Beans, 140g](#)
- [Nescafe Azera Decaf Americano Instant Coffee with Finely Ground Beans, 135g](#)
- [Nescafe Cappuccino Decaf Unsweetened Taste Instant Coffee Sachets, 7 Sachets 105g](#)
- [Nescafe Cappuccino Instant Coffee, 7 Sachets](#)

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

FAQ

How many drinks are in the box? Twelve. Each 17g sachet makes one mug, so the box holds 204g of powder in all.

How do I make a salted caramel latte from it? Put a very small pinch of fine salt into the powder before any water goes in. It sharpens the caramel without making the drink taste salty.

Why pour it into a dry mug? Powder tipped into a damp mug clumps, and those lumps trap the caramel aroma instead of letting it lift.

Does it contain milk? Yes. The published allergen information lists milk, and the milk is part of the powder, so it is not for a dairy-free diet.

Is it a strong coffee? No. It is caffeinated, but the coffee sits behind the milk and caramel, so it drinks as a sweet milky mug rather than a strong one.

Curator's note: Dry mug, a settled kettle and a pinch of salt. Three small things, and the mug tastes of caramel rather than just of sugar. Lee, teas.co.uk, Tunbridge Wells.

In short: Nescafé Caramel Latte 12 x 17g: The Caramel Box for Regulars

Field	Detail
Brand	Nescafé
Packs we stock	Nescafe Caramel Latte Instant Coffee 12x17g
Category	Instant Coffee
Allergens (as published)	It contains milk.
Caffeine	caffeinated
Best made with	A dry mug and water a minute off the boil
Try it	With a tiny pinch of fine salt
Best with	Dark chocolate or ginger biscuits

More from the tea wiki

- [Nescafé: The Instant Coffee Benchmark](#)
- [Tea vs Coffee: Taste, Caffeine and Switching](#)
- [Caffeine in Tea](#)
- [Tea vs Coffee](#)
- [Tea for Coffee Drinkers: Where to Start](#)

- [Chai vs Coffee](#)
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