

Tunnock's Dark Chocolate Caramel Wafer: Dark or Milk?

From the teas.co.uk wiki

Tunnock's Dark Chocolate Caramel Wafer: Dark or Milk?, in summary: The same wafer and caramel as the milk bar, under a dark coating whose bitterness checks the sweetness. Choose it for after dinner, an espresso or a lighter tea; keep it cool and never dunk it.

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

Swapping the coating from milk to dark [chocolate](#) is the only change Tunnock's makes here, and it is enough to turn a very sweet bar into a balanced one. Now something within the bar itself works against the caramel rather than piling on more sugar.

Same wafer, different coat

Under the dark coating sits the Caramel Wafer that Tunnock's has made since 1952: thin layers of wafer with caramel between them, five of wafer and four of caramel in the brand's own description of the bar. Archie Tunnock created it because he needed something that would keep longer than a cake, and a wafer baked dry can sit against wet caramel for months without going soft.

What changes is the balance. In the milk version the chocolate adds sweetness to an already very sweet caramel, and nothing in the bar pushes back. Cocoa solids bring bitterness, so the dark coating gives the caramel something to lean against from inside the biscuit itself. It is still a sweet bar, just a less relentless one, and it opens on something other than sugar.

Choosing between the Tunnock's wafers

We stock two milk chocolate caramel wafer multipacks and this dark eight-pack beside them. Choose milk if you like the wafer precisely because it is sweet and mild. Choose dark if the milk one has started to taste too sugary, if you want a wafer to serve after dinner, or if the cup beside it is something gentler than a builder's brew. It is a different answer rather than an upgrade.

Keep the box cool, because warmth is the one real mistake: the caramel starts to run and a dark coating turns pale and dull for good. Chilling works better on the dark bar than on the milk one. Cold firms the caramel so the chew becomes a snap, and it brings the cocoa forward, which is the whole reason for choosing this coat.

Coffee, lighter teas and the end of a meal

The dark coating opens up pairings the milk bar cannot manage. An espresso is the obvious one, since bitterness in the cup and bitterness in the coating meet as a single note. It also works with gentler teas that a milk wafer would drown, such as an [Earl Grey](#), a [Lady Grey](#) or a lighter [Ceylon](#) brewed with only a splash of milk.

Do not [dunk](#) it. The coating wraps the whole bar and warm caramel collapses rather than softening, so the layers fall apart in the cup. Serve it on a saucer beside a small coffee at the end of a meal, where it does a job most of the sweeter [biscuits](#) in the tin are simply not suited to.

The packs we stock

- [Tunnock's Dark Chocolate Coated Caramel Wafer Biscuits Multipack, 8 x 30g](#) (barcode 5010975088205)

What to drink with it

- [L'Or Espresso Ristretto Coffee Pods, 10 Pods 52g](#): a short, intense coffee whose bitterness meets the dark coating head on.
- [Dilmah Premium Ceylon Black, 25 Tea Bags 50g](#): a brighter, lighter [black tea](#) that the dark wafer leaves room for, with just a splash of milk.
- [Dilmah Earl Grey, 20 Tea Bags 30g](#): bergamot and cocoa sit well together, and the tea is light enough not to swamp the caramel.
- [Twinings Lady Grey, 80 Tea Bags 200g](#): a gentle afternoon cup of the kind the milk wafer would overwhelm and the dark one leaves room for.

Elsewhere in the Tunnock's range

- [Tunnock's Milk Chocolate Tea Cakes, 6 x 24g](#)
- [Tunnock's Milk Chocolate Teacakes Biscuits, 10 Pack](#)
- [Tunnock's Real Milk Chocolate Caramel Wafer Biscuits Multipack, 8 x 30g](#)
- [Tunnocks Milk Chocolate Caramel Wafer Biscuits Multipack, 240g](#)

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

FAQ

What is the difference between the dark and milk Tunnock's caramel wafer? The wafer and caramel are the same; only the coating changes. The dark coating adds a bitter edge that checks the sweetness of the caramel.

When was the Tunnock's Caramel Wafer created? In 1952, by Archie Tunnock, who wanted something with a longer shelf life than a cake.

Can you dunk a dark chocolate caramel wafer? No. The caramel collapses in hot tea and the layers come apart, so keep it on the saucer.

What should I drink with a dark Tunnock's wafer? An espresso, or a lighter tea such as Earl Grey or Ceylon, which the milk version would overwhelm.

Should dark caramel wafers go in the fridge? It suits them: the caramel firms and the cocoa comes forward. Either way, keep the box out of warm rooms.

Curator's note: Save these for after dinner with a small strong coffee. They are the grown-up end of the Tunnock's tin. Lee, teas.co.uk, Tunbridge Wells.

In short: Tunnock's Dark Chocolate Caramel Wafer: Dark or Milk?

Field	Detail
Brand	Tunnock's
Packs we stock	8 x 30g
Category	Wafers
Dunkable	No, the caramel gives way
Best with	Espresso, Earl Grey or a lighter Ceylon
Occasion	After dinner

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