

Iced Caramel Coffee Latte

Our iced caramel latte is a must have for caramel and coffee lovers. This coffee latte recipe is quick, easy and even more delicious as it is made with delicious caramel made by Werther's Original.



www.werthers-original.us

Our delicious iced caramel coffee latte recipe!

Ingredients

- 1½ cups coffee, cold brew or hot
- 8 - 12 pieces (4.51 oz.) Werther's Original Chewy or Soft Caramels, unwrapped
- ½ cup milk
- 4 more pieces Werther's Original Chewy or Soft Caramels
- 2 glasses of ice

Makes: 2 serving

Prep Time: 10 minutes

Cook Time: 5 to 10 minutes

Instructions

- 1.** In a saucepan, warm the coffee and 8 to 12 caramels till melted. Pour into a container, add the milk, stir, and let cool.
- 2.** Use right away or keep in jar in the refrigerator till ready to serve, up to 3 days. Shake well before using.
- 3.** To serve, melt the 4 caramels for about 30 seconds in a bowl in the microwave and swirl them on the insides of 2 glasses, leaning the glass to let it drip around the sides.
- 4.** Add ice. Pour coffee/milk mixture over the ice.
- 5.** This delicious caramel coffee latte is ready to be served!