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.com

Ingredients

Enjoy our delicious Iced Caramel Coffee Latte

- 127 g (8 caramels) Werther's Original Creamy Toffees or Soft Caramels, unwrapped, plus an additional 4 for drizzling
- 350 ml coffee
- 120 ml milk
- Ice

Preparation Steps

1. In a saucepan, warm the coffee and 8 Werther's Original Soft Caramels or Creamy Toffees until melted. Pour into a container, add the milk, stir, and let cool.
2. Use right away or keep in jar in the refrigerator until ready to serve, up to 3 days. Shake well before using.
3. To serve, melt the additional 4 Werther's Original Creamy Toffees or Soft 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!

Additional Information:

Makes: 2 servings

Ready in: 20 min

Prep Time: 10 min

Cook Time: 10 min