

## Iced Caramel Coffee Latte

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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.ca](http://www.werthers-original.ca)

### Ingredients

Enjoy our delicious Iced Caramel Coffee Latte!

- 1 ½ cups coffee, cold brew or hot
- 8 - 12 pieces Werther's Original Soft Crème Caramels, unwrapped
- ½ cup milk
- 4 more pieces Werther's Original Soft Crème Caramels
- 2 glasses of ice

**Makes:** 2 servings

**Prep Time:** 10 minutes

**Cook Time:** 5 to 10 minutes

### Directions

1. In a saucepan, warm the coffee and 8 to 12 caramels 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 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!



**This delicious recipe contains**  
Werther's Original Soft Crème Caramels