

# Salted Caramel Cream Cold Brew

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Prep Time

15 mins

Cook Time

20 mins

Total Time

35 mins

Serves

2

## **Ingredients**

Cold Brew

- 100g [Ground Coffee](#)
- 24 oz Water

Salted Caramel Cream

- 60 ml [whole milk](#)
- 60 ml [heavy cream](#)
- 1 Tablespoons [granulated sugar](#)
- ¼ Teaspoon [salt](#)
- ¼ Teaspoon [Vanilla Extract](#)

Salted Caramel Syrup

- 60g [Brown sugar](#)
- 100 ml hot water
- ¼ Teaspoon [Salt](#)
- ¼ Teaspoon [Vanilla Extract](#)

## **Instructions**

Cold Brew

1. Place the coffee grounds into a Jug or [Pitcher](#) and stir in the water then place in

the fridge overnight or for a stronger concentration leave for 16-24 hours.

2. After 'brewing' strain and discard the coffee grounds using a [fine mesh strainer](#) or [coffee filter](#).

### Salted Caramel Cream

1. Mix all the ingredients together in a [blender](#) or with a stand mixer until a thick frothy foam develops.
2. Store in a sanitized jar or bottle

### Salted Caramel Syrup

1. Add the sugar to a [saucepan](#), place on a medium-high heat and let the sugar melt and completely dissolve.
2. Once you see the melted sugar mixture start to foam carefully add the water it will spatter and stir to mix.
3. Continue to cook the mixture until it begins to have a syrup consistency then remove from the heat and mix in the salt and vanilla extract.
4. Store in a sanitized jar or bottle.

### Assemble Drink

1. Using a [large tall glass](#) add some ice then pour in the cold brew.
2. Stir in some Salted Caramel Syrup to your preferred sweetness.
3. Top with the Salted Caramel Cream.
4. Take your social media worthy pictures then stir everything together and enjoy.

<https://classicbakes.com/recipes/salted-caramel-cream-cold-brew>