

CopyCat Dunkin' Donuts Brown Sugar Sweet Cream Cold Brew

Ingredients

Cold Brew Coffee:

16 ounces water
1/2 cup coarsely ground coffee

Brown Sugar Syrup:

2 cups dark brown sugar
1 cup water
2 cinnamon sticks or 1½ teaspoons ground cinnamon
1 teaspoon vanilla extract

Brown Sugar Sweet Cream:

½ cup 2% milk
½ cup heavy cream
6 tablespoons brown sugar syrup

Directions

Cold Brew Coffee:

Add the water and coffee to a French press or large Mason jar. Place a lid on the container and refrigerate for at least 12 hours.

After 12 hours, separate the coffee from the grounds. If using a French press, press down on the plunger and pour the coffee into another container. If using a Mason jar, pour the coffee through a coffee filter.

Store the cold brew coffee in the refrigerator.

Brown Sugar Syrup:

Combine the dark brown sugar, water, and cinnamon in a small saucepan.

Bring the mixture to a boil and cook just until the sugar dissolves.

Remove the saucepan from the heat and let the sugar syrup cool to room temperature.

When the syrup has cooled, stir in the vanilla and remove the cinnamon sticks if you used them.

Store the syrup in an airtight container in the refrigerator.

Brown Sugar Sweet Cream:

Combine the 2% milk, heavy cream, and 3 to 4 tablespoons of the prepared syrup in a small bowl.

Stir well. I like to use a mixer or a blender for this because you can beat some air into the mixture to make it extra creamy. If you do not use all of the sweet cream immediately, store it in an airtight container in your refrigerator.

Drink:

Fill a tall glass with ice.

Add the cold brew coffee and brown sugar sweet cream.