

CopyCat Dunkin' Donuts Caramel Iced Coffee

Ingredients

16 tablespoons ground coffee
40 ounces water
ice
1½ tablespoons half and half
1½ tablespoons caramel sauce

Directions

It is best to make the coffee a day in advance and refrigerate it overnight so it is cold.

Brew ground coffee with water as you normally would. You will be using 1½ times more coffee than you normally do.

Dunkin does it this way so when you add ice it does not water the coffee down.

Allow the coffee to cool to room temperature.

Store it in an airtight container in the refrigerator.

Caramel Iced Coffee:

Fill a 16-ounce glass $\frac{3}{4}$ full of ice.

Add half and half.

Add caramel sauce.

Fill the glass with cold coffee.

Use a bar spoon to mix the half and half and caramel sauce into the coffee.