

CopyCat Dunkin' Donuts Cookie Butter Cold Brew

Ingredients

Cookie Butter Brown Sugar Syrup:

2 cups brown sugar

1 cup water

1 teaspoon LorAnn Cookie Butter Emulsion

Cookie Butter Cold Foam:

$\frac{1}{2}$ cup heavy cream

2 teaspoon sugar

$\frac{1}{2}$ cup whole milk

2 teaspoons LorAnn Cookie Butter emulsion

Drink:

8 ounces cold brew coffee

1 tablespoon cookie butter brown sugar syrup

3 tablespoons Cookie Butter Cold Foam

1 crumbled Biscoff cookie

Directions

Cookie Butter Brown Sugar Syrup:

In a small pan add 2 cups of brown sugar and one cup of water. Bring to a boil while stirring.

Once a boil starts turn off the heat and remove the pan from the stove.

Stir in one teaspoon of LorAnn Cookie Butter emulsion.

Allow the syrup to cool to room temperature.

Store syrup in an airtight container.

Cookie Butter Cold Foam:

Place heavy cream and sugar in a blender. Blend on slow speed until the heavy cream begins to thicken slightly.

Add the milk. Blend for another 15 seconds

Add 2 teaspoons of LorAnn Cookie Butter emulsion. Blend for 5 seconds.

Drink:

Fill a glass with ice.

Add 1 tablespoon of cookie butter brown sugar syrup.

Add cold brew coffee leaving about $1\frac{1}{2}$ inches of space for the cold foam.

Add the cold foam on top.

Sprinkle Biscoff cookie crumbles on top.