

CopyCat Starbucks Salted Caramel Cream Cold Brew

Ingredients

For Caramel Cold Brew:

2 tbsp caramel sauce

$\frac{3}{4}$ cup cold brew coffee

1 cup ice

For Salted Vanilla Sweet Cream Cold Foam:

$\frac{1}{3}$ cup half and half

1 tbsp vanilla syrup

1 pinch sea salt

Directions

Caramel Cold Brew:

Combine half and half, vanilla syrup, and salt in a French press. Pump the French press plunger. Set aside. Pour caramel sauce and cold brew into a cup.

Salted Vanilla Sweet Cream Cold Foam:

Top with cold foam. Stir before drinking. Enjoy!