

Bubbie's Space

Herbs for the Body • Peace for the Soul
Live Well Naturally Every Day.

Let's make Salted Caramel Iced Coffee

Ingredients

- 1 cup brewed coffee (cooled)
- 1/2 cup milk (any kind)
- 2–3 tablespoons salted caramel sauce (homemade or store-bought)
- 1 tablespoon vanilla syrup (optional)
- Ice
- Whipped cream (for topping)
- Extra salted caramel sauce (for drizzling)
- A pinch of sea salt (for topping)

Instructions

1. Brew your coffee and let it cool. You can use your favorite coffee, cold brew, or leftover coffee from the morning.
2. Fill a tall glass with ice.
3. Add the salted caramel sauce and vanilla syrup (if using) to the glass.
4. Pour in the cooled coffee and milk. Stir well.
5. Top with whipped cream, extra salted caramel sauce drizzle, and a pinch of sea salt.
6. Enjoy your delicious Salted Caramel Iced Coffee!

Optional Homemade Salted Caramel Sauce

- 1 cup granulated sugar
- 6 tablespoons butter
- 1/2 cup heavy cream
- 1 teaspoon sea salt

Directions:

1. In a saucepan, melt sugar over medium heat, stirring until it turns a golden amber color.
2. Carefully stir in butter until melted.
3. Slowly whisk in heavy cream.
4. Remove from heat and stir in sea salt.
5. Let cool and store in a jar in the refrigerator for up to 2 weeks.

Tips & Variations

- Use oat milk, almond milk, or coconut milk.
- Try flavored coffee or espresso for a stronger kick.
- Add a dash of cinnamon for extra flavor.
- Make it sugar-free with a sugar-free caramel sauce.
- For a blended version, mix all ingredients with ice in a blender.
- Top with crushed caramel bits or a drizzle of chocolate.