

DIY Cappuccino

Craving something flavorful and frothy? Find out how to make a cappuccino, **Dunkin'** style. This DIY **Dunkin'** cappuccino recipe uses **Dunkin'** Original Blend coffee for the rich, smooth taste you crave. Better yet, it's easy and doesn't require any special equipment.

Prep Time Cook Time Serves Difficulty

4 mins 3 mins 1 Easy

Ingredients

- 1 Original Blend K-Cup® pod, brewed on the smallest setting
Original Blend Coffee K-Cup® pods
- -OR-
- 1/3 cup brewed Original Blend Coffee
- 2/3 cup milk
- Sugar or other sweetener, to taste
- Unsweetened cocoa powder or ground cinnamon, for garnish

Directions

Step 1: Froth and warm milk.

FROTH and WARM milk with a milk frother or by carefully warming milk in a microwave-safe mug on HIGH 1 minute or until milk is hot but not boiling, then frothing using a hand frother or mini whisk. A thick layer of foam should form on top.

Step 2: Brew and pour coffee.

BREW or POUR coffee into a coffee cup, filling it 1/3 full. Stir in sweetener to taste.

Step 3: Pour milk over coffee until 2/3 full, then top with foam.

POUR the milk into the coffee cup, until 2/3 full. Spoon the foam over top, filling the cup. Sprinkle lightly with cocoa powder or cinnamon. Relax and enjoy.

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