THE J.M. SMUCKER Co

# Caramel Macchiato

When you're at home and the craving strikes, find out how to make a caramel macchiato that meets your standards. Unlike a lot of others, this caramel macchiato recipe doesn't require an espresso machine. The key ingredient? Delicious **Dunkin'** coffee, of course.

| Prep Time | Cook Time | Serves | Difficulty |
|---|---|---|---|
| 5 mins | N/A | 1 | Easy |

## Ingredients

- 1 French Vanilla Artificially Flavored K-Cup® pod, brewed on the medium setting

  Vanilla Flavored Coffee K-Cup® pods

- -OR-
- 1/2 cup brewed French Vanilla Artificially Flavored Ground Coffee

  Vanilla Flavored Coffee

- 1/2 cup milk
- 2 tablespoons Smucker's® Sundae Syrup™ Caramel Flavored Syrup, plus additional for garnish

  Drizzle Caramel Flavored Syrup

- (optional) whipped cream

## 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 half way.

**Step 3: Add caramel syrup.**

STIR caramel syrup into hot coffee.

**Step 4: Top the coffee with the milk foam you made, whipped cream and caramel.**

SPOON the milk foam you made on top, filling the cup. If you like, top with whipped cream and another drizzle of caramel syrup. Chillax.

## Images

