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How to make dunkin donuts frozen caramel coffee

Want your gourmet coffee but don't want to spend a lot of cash? This Caramel Iced Coffee is just as good if not better & can be made right in your kitchen!! am a coffee addict, and I'm constantly looking for good coffee drinks I can make at home. Obviously I adore Starbucks and Dunkin Donuts and I treat myself often.However, with the amount of coffee I drink each day, I'd probably break the bank quickly if I was always drinking out so this Caramel Iced Coffee does the trick!!It's a problem, but it's a good problem to have, honestly.And I am not much of a coffee snob either, so making something like this at home, just makes more sense to me.Today is our Secret Recipe Club reveal and I was thrilled to get Colie's Kitchen this month.Her recipe index looks like it could be mine. We like many of the same foods and it was difficult choosing!Some of our list consisted of her Pizza Dough Bread sticks, Lazy man's Beef Barbeque, Mushroom Spinach Chicken, Cinnamon Buns from Heaven and her Chocolate Butter Chess Cake.We finally decided on her awesome iced coffee because it sounded good and I had everything here to make it!Plus as a coffee addict, I'm always looking for new recipes, and well, her's fit the bill.It was incredible.Creamy, full of flavor, sweetened to perfection and something I know I will make over and over again.It has been added to my homemade coffee drinks recipe collection and I will be sharing with my friends and family too.Because everyone wants to save money and if you can get a coffee drink for pennies on the dollar at home, why would you need to go spend \$5.00 at the local coffee house.I mean really... let's just be clear. There is no coffee that is worth \$5.00 even when they say it is.Thank you for all the wonderful choices Nicole! (loving that name!) We loved learning all about you, and ironically my original blog back in 2005 was called... Organized Chaos. hahaGreat minds do think alike! I love it.This recipe is easy, peasy and the hardest part is waiting for it to chill.You can speed up the process a little by sticking it in the freezer, however don't forget about it and let it freeze because honestly that's not the constancy you're going for here.Are you ready to make some Caramel Iced Coffee?Creamy, smooth and the perfect flavor of coffee with sweetness.And the best part?Customizable and YOU decide how sweet you want it. 1 1/2 cups strong hot brewed coffee 1/4 cup caramel sauce, plus a little extra for garnish 2-3 tablespoons sugar, to taste coffee ice cubes or regular will work too 1 1/2 cups cold milk or half-and-half whipped cream, for garnish (optional) ground cinnamon, for garnish (optional)After the coffee is finished brewing and is hot and fresh, pour 1 1/2 cups into a measuring cup. Stir in the caramel sauce. If you add the caramel sauce straight into the measuring cup, and you are using a 2 cup measuring cup, pour in the Caramel Syrup until it reached 1 3/4 cup with the coffee. Stir well.Add your sugar and stir again until all sugar and caramel sauce is dissolved completely.Place in the refrigerator and chill until cold.When it's time to serve, divide your coffee mixture between two chilled glasses filled with ice (hint: coffee ice cubes are excellent here)Add your milk or half-and-half to top the glass.If you want the fancy coffee shop look, garnish with whipped cream and ground cinnamon if desired. Enjoy![inlinkz_linkup id=502933 mode=1] Not only is it delicious, but energizing as well when you need a quick caffeine fix. Sadly, Dunkin has phased out this delightful drink. But, worry not, because I have discovered how to make it at home, and it's incredibly easy! Want to save this recipe? Enter your email below and we'll send the recipe straight to your inbox! Pin This Recipe How to Make Dunkin Donuts Coffee Coolatta To make your very own Dunkin Donuts Coffee Coolatta, all you need is cold coffee, milk, vanilla syrup, hazelnut syrup, whipped cream, and ice. That's it! You can make this creamy sensation in the comfort of your home. No need to get out of your pajamas. 1 cup coffee (cold)1 cup milk2 tablespoons vanilla syrup1 tablespoon hazelnut syrup2 cups ice2 tablespoons whipped cream Place the coffee, milk, vanilla syrup, hazelnut syrup, and ice in a blender. Start with the liquids first. Add the ice in last and blend! Not too much though - you want the coolatta icy, not creamy. Pour the coffee coolatta into your favorite glass and top with whipped cream. Enjoy! Tips and Tricks If you need a power boost, make an extra-strong coffee base. Brew twice the amount of coffee grounds or double the amount of instant coffee. If that doesn't rejuvenate your body, I don't know what will! Want more of that energy boost? Instead of using regular ice cubes, use coffee ice cubes instead! Pour coffee into an ice cube tray and freeze. The ice cubes give the Coolatta that frosty texture. Blend the mixture on high speed just until you stop hearing the ice crush. Do not skip on the hazelnut syrup. It gives the Coolatta that distinct sweet and nutty flavor. Like dessert in a cup! Interesting Facts About Dunkin Donuts Dunkin makes some of the best coffee and donuts at a price that's incredibly affordable. But here are a few interesting facts you might not know about this beloved donut shop. The first-ever shop was called "Open Kettle." William Rosenberg opened the store in Quincy, Massachusetts in 1948. It wasn't until two years later when he changed the name to Dunkin Donuts, as recommended by one of his executive architects. Apparently, back then, it was common to dip donuts into a cup of coffee. In 2019, they changed the company name again to just "Dunkin." Rosenberg's vision for his shop was to serve the freshest and most delicious coffee and donuts. Today, over 70 years later, this principle still holds true. Back in the day, most donut shops only offered four types of donuts. But Dunkin refused to adhere to the norm and offered a whopping 52 varieties! However, it wasn't until in 1972 that Dunkin Donuts started serving their signature munchkins. As you may have guessed, they named these little guys after the adorable characters from the film, Wizard of Oz. They have also since expanded their menu to add more food and beverage options. Speaking of munchkins, did you know that you can't buy just one? They sell these small round pieces of heaven in bundles of five. In 1955, Harry Winokur, Rosenberg's brother-in-law, left the company to open up his own shop, Mister Donut. His shop grew popular not just locally but abroad as well. To this day, Mister Donut remains popular, most especially in Japan. In 1977, Dunkin refused to add French inscriptions on their packaging materials in their Quebec stores, inciting anger among French-Canadians. Their response? They destroyed over 15,000 bags and boxes from six of their Canadian stores! A few decades later, Dunkin started branching out and experimenting with bizarre flavors. Want to try the shredded chicken-and-chili-paste donut? Then head to Thailand! Or, how about a bite of the kimchi croquette from South Korea? In 2011, Al Pacino starred in a fake Dunkin ad where he calls himself "Dunkacino." Wondering why you have no idea this ad ever existed? Well, that's because it only aired in the Adam Sandler flop, Jack and Jill. Unless you're an avid Adam Sandler fan, chances are you've never heard about the Dunkacino ad. Hey there! I'm Kim. I love running, cooking, and curling up with a good book! I share recipes for people who LOVE good food, but want to keep things simple :) Making caramel iced coffee at home is a smart way to enjoy a fancy drink for a fraction of the cost of your local coffee shop! A drizzle of caramel adds the perfect amount of sweet to this smooth, refreshing, morning treat! Buying one of these from any coffee shop comes with the burden of knowing that you really don't know what's in it, and you probably don't want to know! A homemade version of the same thing is healthier, more cost-effective, customizable, and super simple to whip up! About this recipe Homemade iced caramel coffee is equal parts delicious, refreshing and easy! It's a cold glass of cold coffee and milk, drizzled with caramel and topped with the option of whipped cream. It's so good it could be a dessert! If you are one to wait in long lines and spend hard-earned dollars at Tim Hortons or Starbucks for a fancy-looking drink, this recipe has your name written all over it. As tasty as a Tim Horton's, McDonald's, Starbucks, or Dunkin' Donuts version is, making it at home gives you way more bang for your buck! It is the best of both worlds because not only are you saving mega dollars during the week, but you're saving so much time too. It also means you can control exactly what you're putting in it and there are no secret syrups, sugars, or fats in there.So, the next time you whip up your caramel iced coffee (some days with extra caramel just because), take it to work in your fancy to-go mug, roll down the windows, let the summer breeze blow through your hair, and wave to all the folks waiting in that long drive-through line! What you need Milk - Can use whichever milk you normally would. Cream or half and half works too for a more decadent drink.Instant coffee - The amount you add depends on how strong you like yours. If you prefer, you could also use 1-2 shots of espresso.Caramel - Store-bought caramel sauce is an easy add-in. If you happen to make your own, use it instead!Ice - Used to make this iced coffee iced.Optional: Whipped cream for topping. Can't go wrong with that! How to make it Mix the milk and coffee together until combined. Holding the glass at an angle, drizzle the caramel around the glass. Next, add the ice and pour the coffee in. Add some whipped topping on top and serve immediately. FAQs What is a caramel swirl iced coffee? A caramel swirl iced coffee is a caramel iced coffee with a fancier name! This recipe calls for drizzling the caramel around the edge of glass allowing it to fall in and combine with the milk and coffee to infuse the drink with that delicious caramel. There are versions where the caramel is the last thing that gets added and "swirled" into the drink, which turns it into a swirled iced coffee. It's all the same in the end! Is iced coffee bad for you? That depends. Iced coffee on its own, is literally cold coffee. There is much debate as to what health benefits drinking coffee has, so it's difficult to say whether coffee is bad for you. Plus, "health" is of course very subjective. It's only when you start adding in all sorts of tasty additions, then you can start to see why some would question. In a nutshell, any of those fancy drinks you buy at your local coffee shop...probably not good for you. Loads of added sugar, fat, and it's more of those things than it is actual coffee.When you customize it to your liking at home, you can definitely make it a healthier version, turning something that is bad for you into something that could be quite good for you! How to make this iced coffee your own This recipe is for 1 person. Easily double or triple it for more Use salted caramel for a salted caramel iced coffee Instant coffee is great for having something quick but you could use cold, already brewed coffee if you prefer. Espresso works great as well.To make this dairy-free, use vanilla flavored almond milk and skip the whipped topping.To make this refined sugar-free, make a homemade version of caramel sauce using coconut sugar, ghee, almond milk, and vanilla.For a little added garnish, sprinkle some cinnamon on top of the whipped topping, or an extra drizzle of caramel. Other Breakfast Beverages Cook ModePrevent your screen from going dark Mix the milk and coffee together until combined.Drizzle the caramel around the glass then add the ice and pour the coffee in.Add some whipped topping on top and serve immediately. Nutrition information does not include whipped cream topping. Calories: 262kcal, Carbohydrates: 35g, Protein: 9g, Fat: 10g, Saturated Fat: 5g, Cholesterol: 26mg, Sodium: 190mg, Potassium: 390mg, Sugar: 32g, Vitamin A: 408IU, Vitamin C: 1mg, Calcium: 324mg, Iron: 1mg 07/29/2017 A great treat for myself. Refreshing and sweet enough for my taste buds. This reviewer is an Allrecipes Allstar. Allstars are loyal community members selected to be brand ambassadors based on onsite participation interest and commitment. Allstars may be compensated for the participation in the Allrecipies Allstar Program. 09/14/2020 I followed the recipe exactly and it turned out into an iced coffee not blended like the other pics i have seen. It was not a good recipe at all... not flavorful either 07/29/2017 7.1.17 This was delicious and I even used 1% milk (what I had on hand) and sub d Truvia for the sugar. Totally refreshing totally easy and totally AWESOME! This could become addictive. This reviewer is an Allrecipies Allstar. Allstars are loyal community members selected to be brand ambassadors based on onsite participation interest and commitment. Allstars may be compensated for the participation in the Allrecipies Allstar Program. 04/24/2018 Yummy! I did leave out the sugar as I don't drink overly sweetened coffee. Great recipe to make in my Magic Bullet. 07/29/2017 So good! I used 1% milk (what I keep on hand) and subbed 2 tsp of coconut sugar for the white sugar. This was so refreshing on this 90 day. Thanks Paula for a great recipe! This reviewer is an Allrecipies Allstar. Allstars are loyal community members selected to be brand ambassadors based on onsite participation interest and commitment. Allstars may be compensated for the participation in the Allrecipies Allstar Program. 06/12/2021 this is amazing a have made this for months and it is delicious were I live in Missouri it is very hot here and this is perfect for a nice cool drink 07/30/2017 This was so easy to make. I whipped it up in no time flat. Using the Gevalia concentrate sure beats making coffee and chilling it. We enjoyed drinking this iced coffee on a hot day. You could also add chocolate syrup too! Thanks Paula for such a delicious recipe! This reviewer is an Allrecipies Allstar. Allstars are loyal community members selected to be brand ambassadors based on onsite participation interest and commitment. Allstars may be compensated for the participation in the Allrecipies Allstar Program. 12/07/2017 I liked this. It has a great ratio of ingredients. I left out the sugar just because I don't like my coffee drinks too sweet. Also I used coconut milk and that worked great. 04/04/2020 it was so good it tastes just like the one that dunkin donuts has 1 of 14 Frozen Caramel Coffee Yoly 2 of 14 Frozen Caramel Coffee Jennifer Aleman 3 of 14 Frozen Caramel Coffee Happpyschmoopies 4 of 14 Frozen Caramel Coffee Lela 5 of 14 Frozen Caramel Coffee Fr. Dennis 6 of 14 Frozen Caramel Coffee Jennifer Aleman 7 of 14 Frozen Caramel Coffee bd.weld 8 of 14 Frozen Caramel Coffee Gevalia 9 of 14 Frozen Caramel Coffee Tammy Lynn 10 of 14 Frozen Caramel Coffee SunnyDaysNora 11 of 14 Frozen Caramel Coffee RainbowJewels 12 of 14 Frozen Caramel Coffee Janet Henderson 13 of 14 Frozen Caramel Coffee Deb C 14 of 14 Frozen Caramel Coffee lutzfc

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