THE J.M. SMUCKER Co

Brown Sugar Cinnamon Bun Iced Coffee

Swirl in rich, sweet notes of brown sugar cinnamon syrup into your iced coffee. First, follow the brown sugar cinnamon syrup recipe, then combine the syrup with instant coffee and water. Enjoy your iced coffee with a delightful depth of flavor with every sip.

Prep Time	Cook Time	Serves	Difficulty
3 mins	4 mins	1	Easy

Ingredients

- 1 rounded teaspoon

  Classic Roast Instant Coffee

- 1-2 tablespoons brown sugar cinnamon syrup*
- 1 pinch of salt
- 3/4 cup water (divided into 1/4 c and 1/2 c)
- ice
- (Optional) milk or coffee creamer to taste
- cream cheese frosting

Directions

Step 1: Froth instant coffee, cinnamon brown sugar syrup, pinch of salt and ¼ cup water.

PLACE instant coffee, brown sugar cinnamon syrup, pinch of salt, and ¼ cup of water in the bottom of the glass. FROTH with a frother or spoon until nice and foamy.

Step 2: Add remaining water, ice, and milk or coffee creamer.

ADD remaining ½ cup of water, ice, and the optional milk or coffee creamer.

Step 3: Top with cream cheese frosting.

Top with a dollop of cream cheese frosting, then sip away!

Step 5: Simmer water, brown sugar, cinnamon and a pinch of salt on the stove until combined.

Add 1 cup of water, 1 cup of brown sugar, 1-2 tsp of cinnamon and a pinch of salt to a small pot. Simmer on the stove over medium heat until sugar fully dissolves. Cool before use. Makes 8-16 servings.

Images

