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

