

## Caramel Mocha Recipe

### Ingredients:

- .1 Cup Dunkin' Donuts Original Blend Ground Coffee
- . 2-1/4 tsp cocoa powder
- . 3 TBSP Land O Lakes® Buttercream Style Half & Half
- . 4 TBSP caramel syrup
- . 1/4 tsp cinnamon
- . Whipped Cream topping
- . Extra caramel syrup



### Directions:

- . Place a small saucepan over low heat.
- . Pour in brewed Dunkin' Donuts coffee.
- . Mix in cocoa powder and stir until dissolved.
- . Add in Land O Lakes® Buttercream Style Half & Half, 4 TBSP caramel syrup and a dash of cinnamon (optional).
- . Mix well until all is combined and Mocha is heated through.
- . Pour Mocha into a coffee mug.
- . Top with Whipped Cream topping, extra caramel syrup, and a sprinke of cinnamon.

### Notes:

- . This recipe makes 1 serving.
- . Double the ingredients for 2 servings. (Decrease the caramel syrup by 1 TBSP for a less sweeter taste).
- . For more than 2 servings, continue increasing the ingredients, adjusting the recipe to your taste.
- . Dunkin' Donuts Original Blend K-Cups can be used in place of Dunkin' Donuts Original Blend Ground Coffee.