



INGREDIENTS

- 2 Shots of Milk-HOT
- 1 Shot Chocolate Syrup
- 1/2 Cup Hot Coffee
- 1 Shot of Caramel Syrup
- 6 Coffee Cubes
- Whip Cream or Cool Whip
- Raspberry for Garnish (optional)

DIRECTIONS: Fill your mug with the milk, both syrups and warm for 1 min, then stir. Next, add coffee ice cubes. Stir again to melt the cubes a bit. Top off with just enough hot coffee to bring it up even with the ice and stir once more. Top with whipped topping and drizzle with both syrups - or - top with a raspberry.



DON'T TOSS THAT LEFT-OVER COFFEE FREEZE IT!

safaripridecoffee.com

