



## Cool Caramel Café Con Leche

1½ cups (375 mL) water  
3 tbsp (45 mL) instant coffee granules  
1 tsp (5 mL) Korintje Cinnamon  
½ cup (125 mL) caramel ice cream topping  
½ cup (125 mL) milk chocolate morsels  
4 cups (1 L) milk  
½ cup (125 mL) dark rum (See Cooks' Tip)  
Whipped topping and additional Korintje Cinnamon (optional)



1. Place water into **(2-cup/500-mL) Easy Read Measuring Cup**. Microwave on HIGH 1-2 minutes or until hot. Add coffee and cinnamon; stir until coffee is dissolved. Place ice cream topping into **Classic Batter Bowl**. Microwave on HIGH 60-90 seconds or until hot. Add chocolate morsels to batter bowl; stir until smooth using **Skinny Scraper**. Slowly add coffee mixture to batter bowl; whisk until combined using **Stainless Whisk**.
2. Pour caramel mixture, milk and rum into; plunge gently. Serve over ice in eight glasses; top with whipped topping and additional cinnamon, if desired.

Yield: 6 cups (1.5 L), 8 servings of ¾-cup (175-mL)

U.S. Nutrients per serving: Calories 390, Total Fat 14 g, Saturated Fat 9 g, Cholesterol 30 mg, Carbohydrate 51 g, Protein 9 g, Sodium 115 mg, Fiber 0 g

**Cook's Tips:** If desired, ½ cup (125 mL) additional milk can be substituted for the rum.