

Salted Caramel Dream

It tastes like a hug in a cup.

You'll need:

- 8 oz brewed coffee (cooled)
- 1 tbsp Torani Salted Caramel syrup
- 1-2 tbsp half and half
- A sprinkle of brown sugar (optional)
- Ice

To make:

Stir the syrup into the cooled coffee, add half and half, a pinch of brown sugar, then pour over ice. Give it a swirl and sip slow!

Campfire S'mores Iced Latte

Tastes like: summer nostalgia with caffeine.

You'll need:

- 8 oz brewed coffee (cooled)
- 1 tbsp Torani S'mores syrup
- Milk or half and half
- Ice

To make:

Combine coffee, syrup, and milk (start with 1/4 cup), pour over ice, and enjoy.

Pumpkin Spice Vanilla Chill

Tastes like: fall in a glass.

You'll need:

- 8 oz brewed coffee (cooled)*
- 1 tbsp pumpkin spice syrup*
- 1 tsp vanilla extract or a splash of sugar-free vanilla syrup*
- Milk or half and half*
- Ice*

To make:

Stir the pumpkin spice and vanilla into the coffee, add milk to taste, and serve over ice. Sprinkle a little cinnamon on top if you're feeling that fall magic!



Minty Mocha Twist

Tastes like: a peppermint patty in a glass.

You'll need:

- 8 oz coffee (cooled)*
- 1/2 tbsp mint syrup*
- 1 tbsp Torani S'mores syrup*
- Half and half or milk*
- Ice*

To make:

Mix it all up and pour over ice.

Classic Cinnamon Vanilla Iced Coffee

Tastes like: cozy and sweet.

You'll need:

- 8 oz coffee (cooled)*
- 1 tbsp sugar-free vanilla syrup*
- 1/4 tsp ground cinnamon (plus more to garnish)*
- Sugar or brown sugar (optional)*
- Milk or half and half*
- Ice*

To make:

Dissolve cinnamon and sweeteners in warm coffee, add milk, pour over ice, and give it a stir.