



Vanilla Bean Cold Foam Iced Coffee

This isn't your average vanilla iced coffee. **Folgers®** Vanilla Bean Cold Foam Iced Coffee takes it up a notch by combining the irresistible taste of our instant coffee with rich, velvety vanilla cold foam. And since it's instant iced coffee, you'll be sipping this delicious, creamy treat in a snap.

Prep Time Cook Time Serves Difficulty

5 mins N/A 1 Easy

Ingredients

- 1 rounded teaspoon
Instant Iced Coffee
- -OR-
- 1 rounded teaspoon
Classic Roast Instant Coffee
- 2/3 cup water
- 1/4 vanilla bean
- 3/4 cup heavy whipping cream
- 1/4 cup 2% milk
- 1 splash of cane sugar syrup

Directions

Step 1: Scrape vanilla bean.

SPLIT vanilla bean down the middle with knife and scrape out the seeds. Reserve for cold foam.

Step 2: Make vanilla cold foam.

ADD vanilla bean seeds, heavy whipping cream, 2% milk and a splash of cane sugar syrup in a glass or jar. Froth with a frother or whisk, or shake in a lidded jar until well combined and the foam begins to hold its shape.

Step 3: Make instant iced coffee.

COMBINE instant coffee and water in the bottom of another glass. Mix well with a spoon.

Step 4: Top coffee with cold foam.

ADD your homemade vanilla bean cold foam to the top of your instant iced coffee and sip away.

Images

