

Salted Caramel Latte Squares

This recipe makes 40 1-½" squares



Ingredients

- 2 cups milk
- 1 - 8 oz tub Cool Whip
- 2 tbsp Taster's Choice French Roast Instant Coffee
- 4 tbsp Torano Salted Caramel Syrup

This recipe was contributed by John In Bibs

Directions:

1. This recipe uses either a silicone mold or a set of dividers to portion out each treat. If you are using dividers, set them for the smallest portion size and use parchment on the tray.
2. Heat the milk in the microwave until it is very warm but not hot enough to curdle.
3. Stir in the instant coffee and salted caramel syrup until fully dissolved.
4. While the coffee mixture cools, place a small dollop of whipped cream into each cavity of the silicone mold so that it is roughly half full.
5. Transfer the mold to the freezer and freeze the whipped cream until the coffee mixture has cooled to room temperature.
6. Once the coffee mix has cooled, remove the mold from the freezer. Carefully pour the coffee mixture into each mold space, filling them to the top.
7. Return the mold to the freezer and freeze until fully solid.
8. After they are frozen, pop them out of the molds and arrange on a parchment lined tray.
9. Freeze dry
10. Store in jars for short-term use or in mylar bags for long-term storage

Rehydration:

Not intended for rehydration. These are a freeze dried sweet treat!

Notes:

If you are a coffee lover, increase the coffee to 3 tbsp.

Nutritional Value Per one 1 ½" square

Calories: 25 Protein: 0.5 g Fat: 1 g Carbohydrates: 3 g Sugar: 3 g Fiber: 0 g