

Serves: 8 | Serving size: 3.5 oz./100 mL

Caramel Cold Brew Affogato

For cold brew concentrate:

2 cups coarse coffee

Filtered water

For one serving:

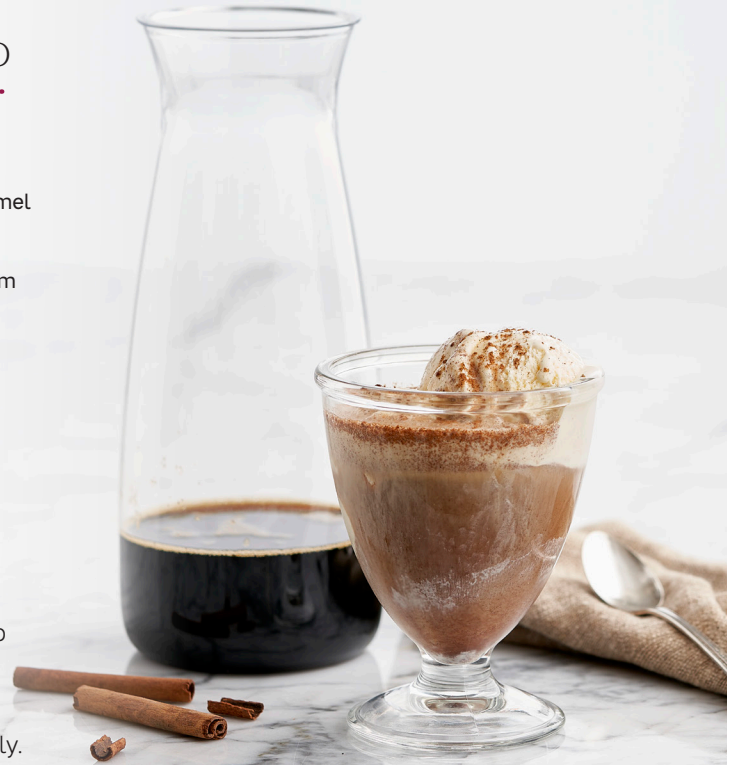
3 oz./90 mL cold brew
concentrate

2 tsp. Torani Salted Caramel
Syrup

½ tsp. ground cinnamon

2 scoops vanilla ice cream

1. Insert metal filter into the **Cold Brew Carafe**, add coarse coffee to second fill line for coffee concentrate.
2. Slowly pour filtered room temperature/cool water into Carafe. Allow the water to filter down before adding more. Fill to water fill line (where the metal filter meets the plastic funnel).
3. Cover and refrigerate for 8-12 hours.
4. Remove filter and discard coffee grounds.
5. To serve, in **All-in-One Shaker**, pour 3 oz./90 mL cold brew concentrate, Torani Salted Caramel Syrup and cinnamon. Seal and shake vigorously until well combined.
6. Scoop ice cream into bowl and pour contents of **All-in-One Shaker** over ice cream. Serve immediately.



Serves: 12 | Serving size: 5 oz./150 mL

Caramel Mocha Cold Brew

For cold brew concentrate:

2 cups coarse coffee

Filtered water

For one serving:

2 oz./60 mL cold brew concentrate

1 tbsp. Torani Salted Caramel Syrup

1 tbsp. chocolate syrup

¼ cup milk of choice

1. Insert metal filter into the **Cold Brew Carafe**, add coarse coffee to second fill line for coffee concentrate.
2. Slowly pour filtered room temperature/cool water into Carafe. Allow the water to filter down before adding more. Fill to water fill line (where the metal filter meets the plastic funnel).
3. Cover and refrigerate for 8-12 hours.
4. Remove filter and discard coffee grounds.
5. To serve, in **All-in-One Shaker**, pour 2 oz./60 mL cold brew concentrate, Torani Salted Caramel Syrup, chocolate syrup and milk. Seal and shake vigorously until well combined. Pour over ice and serve.



Cold Brew Brownies

Yield: 16

Serving Size: 1 brownie

Ingredients

For the brownies

- 2 cups milk or semi-sweet chocolate chips
- ½ cup heavy cream
- 3 tbsp. unsalted butter
- 1 tbsp. vanilla extract
- 2 tbsp. cold brew or brewed coffee or espresso
- ¼ tsp. coarse kosher salt
- 4 eggs

For the Buckeye topping

- 2 cups creamy peanut butter
- 1 cup powdered sugar
- 2 tsp. vanilla extract
- ¼ tsp. coarse kosher salt
- 1 cup milk or semi-sweet chocolate chips
- 3 tbsp. heavy cream
- 1 cup chopped peanuts

Oven Instructions

1. Preheat oven to 325° F/162° C.
2. In the ¾-Qt./750 mL Stack Cooker Casserole, stir together chocolate chips, heavy cream, butter, vanilla, coffee, and salt. Microwave 45 seconds. Remove from microwave, let stand 2 minutes; stir until smooth.
3. In the base of the [Power Chef®](#) System with paddle attachment, add eggs. Cover and pull cord until well beaten. Remove cover, add 2



- spoonfuls of chocolate mixture to eggs, cover and pull cord until well mixed. Add remaining chocolate mixture and pull cord until well mixed.
4. Transfer chocolate mixture to the [UltraPro](#) 2-Qt./2 L Square Pan. Place pan in oven. Bake 25 minutes or until a knife inserted in the center of the brownies comes out clean. Remove pan from oven; let stand.
 5. Meanwhile, make the Buckeye toppings. In the $\frac{3}{4}$ -Qt./750 mL Stack Cooker Casserole stir together peanut butter, powdered sugar, vanilla, and salt. Microwave on high power 30 seconds or until soft and spreadable. Spoon mixture over brownies; using a knife spread evenly over brownies.
 6. In the large 2-cup/500 mL Micro Pitcher add chocolate chips and cream. Microwave 45 seconds; let stand 1 minute, stir until smooth. Pour chocolate over peanut butter, spread evenly. Sprinkle top with peanuts, gently press into chocolate.
 7. Refrigerate 20 minutes to set. Cut into 16 pieces, serve chilled or at room temperature.

Microwave Instructions

1. Follow the above steps to mix brownie ingredients.
2. Pour & spread into Silicone Rectangular Form.
3. Microwave on high 10 to 12 minutes or until done (toothpick test)
4. Optional: add above buckeye topping OR drizzle caramel sauce using the Tupperware Deco Pen. Reminder- Deco Pen is NOT microwaveable.

Tupperware

Serves: 8 | Serving size: 5 oz./150 mL

Creamy Cold Brew

1 cup coarse coffee
Filtered water

For 1 serving:
4 oz./120 mL ready to drink
cold brew coffee
1 tbsp. Torani Salted
Caramel Syrup
2 tbsp. evaporated milk

1. Insert metal filter into the **Cold Brew Carafe**, add coarse coffee to first fill line (ready to drink fill line).
2. Slowly pour filtered room temperature/cool water into Carafe. Allow the water to filter down before adding more. Fill to water fill line (where the metal filter meets the plastic funnel).
3. Cover and refrigerate for 8-12 hours.
4. Remove filter and discard coffee grounds.
5. To serve, in **All-in-One Shaker** pour 4 oz./120 mL ready to drink cold brew coffee, Torani Salted Caramel Syrup and evaporated milk. Seal and shake vigorously until well combined. Pour over ice and serve.



DIY Creamers

Serves: 10

Serving size: 2 tbsp.

Prep time: 5 minutes

1/3 cup heavy cream

1/2-cup whole milk

6 tbsp. liquid sweetener (honey or pure maple syrup)

1 tbsp. vanilla extract

1. Place all ingredients in All-in-One Shaker. Seal and shake vigorously until well combined.
2. Store in refrigerator until ready to use. If mixture separates, simply mix to combine again.

Serves: 10

Serving size: 2 tbsp.

Prep time: 5 minutes

1 cup milk of choice (whole milk, coconut or almond)

1/3 cup liquid sweetener (honey, agave or pure maple syrup)

1 tbsp. extract of choice (vanilla, almond, coconut)

1. Place all ingredients in All-in-One Shaker. Seal and shake vigorously until well combined.
2. Store in refrigerator until ready to use. If mixture separates, simply mix to combine again.