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Starbucks Vanilla Sweet Cream Cold Brew Recipe:

2 Starbucks cold brew pitcher packs
 6 cups of water
 2 oz of heavy cream
 2 oz of milk
 2 oz of vanilla syrup
 1 48oz or larger pitcher

Directions: Pour 4 cups of water into a large pitcher. Then add 2 Starbucks cold brew pitcher packs to the pitcher and store in the refrigerator for 24 hours. Take pitcher packs out of the pitcher and add the leftover water to fill the pitcher. Then, mix vanilla syrup, heavy cream, and milk together in a separate container. Pour cold brew into a glass and add ice and vanilla sweet cream to taste. Makes 48oz of cold brew and 6 oz of sweet cream.

