

# chattavore

## AMARETTO & IRISH CREME ICED COFFEE

Prep time: 12 hours 5 minutes

Serves 2

For the cold brewed coffee (from Smitten Kitchen)

- 1/3 cup ground coffee
- 1 1/2 cups water

For the iced coffees

- 1 recipe cold brew coffee
- 2 tablespoons amaretto (or 1 tablespoon amaretto-flavored coffee syrup)
- 2 tablespoons Irish creme (or 1 tablespoon Irish creme flavored coffee syrup)
- 1 cup regular, almond, or soy milk
- ice

1. To make the cold brew, combine the ground coffee and the water in a jar and allow to sit for 12 hours or overnight. Strain through a fine-mesh strainer. Refrigerate until ready to use.
2. Divide the cold brew between two 16-ounce glasses. Add 1/2 cup milk to each glass.
3. Divide the flavorings between the glasses. Stir and fill each glass to the top with ice. Serve immediately.