Cinnamon Bun Iced Coffee

• Prep Time: 20 minutes (plus 20 minutes to cool)

Cook Time: N/A

• Total Time: 20 minutes (plus 20 minutes to cool)

• Servings: 3

Ingredients:

- 4 1/2 cups water
- 1/2 cup Barissimo Fair Trade Medium Roast Coffee
- 2 teaspoons Stonemill Ground Cinnamon, divided
- 1 1/3 cups Friendly Farms Heavy Whipping Cream, divided
- 1/2 teaspoon Stonemill Pure Vanilla
- 1/2 cup Baker's Corner Powdered Sugar, divided

Directions:

- 1. Pour water into coffee maker. Add coffee and 1 teaspoon cinnamon to coffee basket and brew. Transfer to pitcher and refrigerate for 20 minutes or until cooled.
- 2. Meanwhile, in a large mixing bowl, whip 1 cup heavy cream until stiff peaks form. Add vanilla, 1/4 cup powdered sugar and 1/2 teaspoon cinnamon. Stir to combine. Reserve cinnamon whipped cream in refrigerator.
- 3. In a small mixing bowl, combine remaining 1/3 cup heavy cream and remaining 1/4 cup powdered sugar. Stir to combine.
- 4. In a pitcher or carafe, combine cream and powdered sugar mixture with chilled coffee. Serve over ice. Garnish with cinnamon whipped cream and remaining 1/2 teaspoon cinnamon.

TIP: For cold brew coffee, steep grounds and cinnamon in water overnight. Pour mixture through a fine strainer to remove excess coffee grounds.

