

# CARAMEL COFFEE MARTINI

**WIDE  
AWAKE  
COFFEE CO.**

**Prep Time: 5 MIN. | Cook Time: 0 MIN**

**Total Time: 5 MIN**

## INGREDIENTS

- 1 tablespoon caramel sauce, divided
- 1/2 cup Wide Awake Coffee Co. Cold Brew
- 1 shot vodka
- 1 shot coffee liqueur

## METHOD

1. Drizzle 1 teaspoon caramel sauce into a martini glass and place into the freezer to chill.
2. Fill a cocktail shaker with ice. Add cold brew, vodka, coffee liqueur and remaining caramel sauce, and shake well.
3. Strain the caramel coffee martini into the chilled glass, and enjoy.



SERVES

1