



## How to Make Iced Coffee

There are two simple ways to prepare flavorful iced coffee that doesn't get watered down:

1. Brew the coffee double strength and pour into a glass of ice.
2. Prepare coffee ice cubes ahead of time and brew the coffee normal strength.

### **Double Strength Brewing:**

For Capresso 10-cup coffee makers, place 10 scoops of ground coffee in the gold-tone filter and fill the water tank with 5 cups of water. The extra ground coffee in the filter will give the brewed coffee twice the strength and when ice is placed in the glass and starts to melt, it will not water down the iced coffee as it is double brewed. Adjust coffee strength to taste by adding or subtracting the number of coffee scoops or adjusting the water quantity.

### **Coffee Ice Cubes:**

If you do not enjoy the double strength brewed iced coffee, you can also make coffee iced cubes by simply filling an ice cube tray with coffee and freezing it overnight. Prepare the drip coffee as you normally would and pour coffee over the coffee ice cubes. When the ice cubes melt, they will not dilute the iced coffee.

### **Additional Tips:**

- Always add sugar and milk to the coffee while it is hot. The sugar will dissolve better and the cold milk will help cool down the coffee faster.
- In lieu of sugar, add flavorings such as vanilla syrup, chocolate syrup, hazelnut syrup or almond extract to create a specialty iced coffee. The syrups will sweeten up the coffee while adding a hint of flavor. They also dissolve better in liquid than coarse sugar.
- Try sweetened condensed milk or coconut milk for a different twist on iced coffee.
- For even colder iced coffee, place the brewed coffee in a covered container in the refrigerator for one to two hours before serving or even overnight. This will cool down the coffee completely and help reduce ice melting inside the glass. Do not place the hot coffee carafe directly in the refrigerator as it could cause damage to the carafe.
- Want colder iced coffee without waiting? Add coffee, milk, sugar/sweetener and ice to a cocktail shaker and shake. Strain iced coffee into a glass with even more ice and serve.