

Salt and Serenity

Toasted Coconut Cold Brew Iced Coffee

Toasted coconut syrup recipe is the creation of Kat Boytsova at epicurious.com.

Cold brew Coffee :

1 ½ cups coarsely ground coffee

8 cups cold water

Toasted Coconut Syrup:

¾ cup unsweetened shredded coconut

¼ cup plus 2 tablespoons coconut sugar

2 tablespoons honey

Coconut milk for serving

1. Make cold brew: Place coarsely ground coffee in large glass jar or pitcher. Pour cold water over coffee grounds.
2. Let sit for a few minutes, and then stir well. Cover with plastic wrap and leave on the kitchen counter for 12-24 hours.
3. While coffee is brewing, make toasted coconut syrup: Preheat oven to 350°F. Spread coconut on a rimmed baking sheet and toast until golden brown and fragrant, about 10 minutes.
4. Bring toasted coconut, coconut sugar, honey, and ½ cup water to a low boil in a small saucepan. Remove from heat, cover, and let steep at least 30 minutes and up to 4 hours.
5. Strain syrup through a fine-mesh sieve into a small bowl or resealable glass container, pushing down on solids to extract as much syrup as possible. You should have about ⅓ cup. Chill until ready to serve. It will keep for about a week in the fridge.
6. Line a fine mesh strainer with cheesecloth and strain coffee into a second large container or jar. Chill coffee until ready to serve. Coffee will keep in a covered container in the fridge for up to 2 weeks.
7. Fill a glass with ice and add cold brew. Stir in desired amount of syrup (about 2 Tbsp.) Top with a splash of coconut milk.