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## What is cold foam made out of at starbucks

Disclosure: This post may contain affiliate links. This Cold Foam Recipe (Starbucks Copycat) is super easy to make, luscious, fluffy, creamy, and lightly sweetened. I cannot think of a better topping for your morning cold brew. I am going to show you four different ways to make the best cold foam and four different flavor combinations. Let's get caffeinated! My morning coffee is definitely one of my favorite parts of each day. There is nothing like that first sip. I have to have my coffee immediately after I roll out of bed. What about you? How do you take your morning coffee? I will admit most mornings I drink hot coffee, not necessarily because I prefer it, but because it is just convenient. I am often drawn to getting an iced coffee when I get coffee from a coffee shop. The Starbucks' Salted Caramel Cream Cold Brew (the one with the foam) is probably my favorite Starbucks drink. I feel like cold foam is a newer thing that has recently become more popular (and for good reason). Since this creamy foam is so irresistible and Starbucks runs cost a pretty penny, I had to master making it at home. I was pumped to find out that the frother that we got bundled with our Nespresso machine has a cold foam feature. Keep reading to find out how it performed compared to the other tools. I decided to test out four different ways that the internet claims will make cold foam and I have a favorite by far. It is also the least expensive method! I also thought I would test out a few different flavors. They are all delicious, but I think the salted caramel foam is still my favorite. Jump to: Highlights 4 different methods - blender, frother, hand mixer, or foamer 4 flavor variations - vanilla sweet cream, salted caramel, chocolate, & cinnamon sugar foam Super easy to make Simple ingredients Only 2 ingredients to make sweet cream cold foam A fun way to spice up your morning cup of coffee Great on top or hot coffee or cold brew Ingredients Sea Salt: If you are using a coarse ground salt like sea or kosher, ¼ teaspoon is perfect. If you are using table salt (much finer), you need even less salt. A pinch will do. Vanilla Syrup: Swap for ¼ teaspoon of vanilla extract and 2 teaspoons of granulated sugar. Heavy Cream: I have only tested this recipe with full fat heavy cream. I am not sure how half and half or other milk would work. I imagine they would not thicken as well. Let me know if you have success with another milk! Complete list of ingredients and amounts is located on the recipe card below. The Best Way to Make Cold Foam for Coffee Here are the four different tools (ranked in order favorite to least favorite) I tested to make cold foam and the pros & cons for each. My favorite tool by far is the handheld frother. My least favorite was unfortunately the nespresso foamer. I wanted this one to be my favorite so badly. I love it and use it every morning for frothing hot milk for my coffee. But the foam was a little too runny. I ended up using the handheld frother to give it more aeration. Method Pros Cons Handheld Frother perfect consistency quick easy to clean fits in a small cup or bowl inexpensive none Blender perfect consistency fastest method covered/contained (no splashing) ideal for large batches hands-off not ideal for a single serving most difficult to clean Electric Hand Mixer perfect consistency easy to clean bulky have to use a larger bowl takes longer than the frother Nespresso Foamer multiple functions (hot & cold foam) easy to clean no extra cup or bowl needed covered/contained (no splashing) hands-off runniest foam expensive Instructions Chill the cream. Make sure the heavy cream is super cold. Stick it in the freezer for 5-10 minutes if you have time. If not, it will still foam up. It might just take a little longer. Step 1: Put the cream and flavor add-ins of choice into a bowl that is large enough for it to double in volume (or the blender or foamer). Step 2: Froth using the mixer/handheld frother until it thickens and increases in volume. It should be pourable and thinner than whipped cream. TIP - Do not over mix. If you mix the cream too much, it will become whipped cream. While delicious, it will be a little too thick. Do not over mix. If you over mix the cream, it will become whipped cream. This is not the end of the world. ☹ However, it will be harder for it to melt into the cold brew. Add more sweetener if desired. You can double the amount or syrup in the foam to fit your taste. I do not prefer my coffee super sweet and find the measurements above to be perfect. You can also add a pump of syrup directly into the cold brew before making the foam. This is what Starbucks does. Serve immediately. Unfortunately the foam does not hold up well in the fridge. So do not make it until right before you intend to consume it. You can add the flavor add-ins to the cream ahead of time and store that in the refrigerator for 3-4 days. FAQs Can you make the cold foam ahead of time? No. Unfortunately it deflates, but like I mentioned above, you can sweeten the cream ahead of time and store it in the refrigerator for 3-4 days. That way in the morning all you have to do is froth! What is cold foam? Cold foam is cold, frothed or aerated, milk or cream. I believe Starbucks created this delicious topping. It is served on cold coffees or drinks. It has the consistency of a runny whipped cream and tastes delicious. What is cold foam made out of? Starbucks makes their cold foam with nonfat milk. However, they have a special blender that makes it the perfect consistency. Since we do not have access to their equipment at home, I find heavy cream is the easiest way to replicate it at home. Is cold foam just whipped cream? No. It has a more runny consistency than whipped cream. What's the difference between cold foam and sweet cream? Cold foam is thicker than sweet cream. It is whipped or aerated in a blender or with a frother. Starbucks makes cold foam with nonfat milk. However the sweet cream is made with vanilla syrup, 2% milk, and heavy cream. Can you use heavy cream to make cold foam? Yes! In fact, it is the easiest way to make cold foam at home. It easily thickens and has a luscious texture. What is salted caramel cold brew? This Starbucks drink consists of cold brew, caramel syrup, and a salted cold foam. It is the perfect balance of sweet, salty, and bitter. PRINT RECIPE PIN RECIPE COMMENT This Cold Foam Recipe (Starbucks Copycat) is super easy to make, luscious, fluffy, creamy, and lightly sweetened. I cannot think of a better topping for your morning cold brew. I am going to show you four different ways to make the best cold foam and four different flavor combinations. Let's get caffeinated! 1 Tablespoon vanilla syrup or more to taste\* 1 Tablespoon salted caramel syrup or more to taste ½ teaspoon sea salt salt\* 1 Tablespoon chocolate sauce or more to taste 2 teaspoons granulated sugar ¼ teaspoon cinnamon cold brew for serving Review all recipe notes and instructions before beginning. Put the cream and flavor add-ins of choice into a bowl that is large enough for it to double in volume (or the blender or foamer). Froth using the mixer/handheld frother until it thickens and increases in volume. It should be pourable and thinner than whipped cream. Sea Salt: If you are using a coarse ground salt like sea or kosher, ¼ teaspoon is perfect. If you are using table salt (much finer), you need even less salt. A pinch will do. Vanilla Syrup: Swap for ¼ teaspoon of vanilla extract and 2 teaspoons of granulated sugar. Heavy Cream: I have only tested this recipe with full fat heavy cream. I am not sure how half and half or other milk would work. 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The Vanilla Sweet Cream Nitro Cold Brew is one of the most popular nitro cold brews, but with a soft, delicious twist of sweet vanilla cream. The sweet vanilla cream is exceptionally so yummy you will not want your portion to finish. It is a perfect refreshment to take during a work coffee break. 2. Salted Caramel Cream Cold Brew Starbucks' caramel coffee recipes are only the best you'll ever let into your mouth, and this fantastic Salted Caramel Cream Cold Brew is no exception. It's just the perfect combination of savory and sweet beverages, which leaves you refreshed and nourished for a beautiful day. 3. Iced Cinnamon Dolce Latte Do you fancy an energizing latte to kick start your energy in the most delightful way? Look no further; the Iced Cinnamon Dolce Latte is the perfect treat. The brew consists of fresh milk, cinnamon-flavored syrup, iced espresso, and sweet foam cream to form the excellent cinnamon drink. Beware, you might get hooked! 4. Iced Caffe Mocha If you love an excellent cup of Mocha, you need to try an Iced Caffe Mocha, a real Starbucks treat. The baristas combine Starbucks intense espresso with a flavorful mocha sauce and ice, then tops it off with cold foam for the win. 5. Honey Almond Milk Nitro Cold Brew I specifically love this Honey Almond Milk Nitro Cold Brew because of the subtly sweet honey taste combined with energizing almond milk. It is a must-have to lift your spirits. 6. Iced London Fog Tea Latte with Cold Foam The Iced London Fog Tea Latte is like no other, consisting of a beautiful blend of sweet syrup, citrus flavors, and lavender flavors mixed with unique earl grey to form the most refreshing morning tea. Tea lovers will specifically adore this drink. 7. Iced Matcha Tea Latte with Cold Foam A delicious creamy tea that smoothly wins your heart over, with the right amount of sugar and matcha. The Iced Matcha Tea Latte is a perfect illustration of good greens to charm just about anyone. 8. Violet Drink with Cold Foam I never had of anything such as too many berries, and a perfect example of all the berries in the world is Starbucks Violet Drink. Remember to ask for the cold foam! It is the ideal milk and fruit blend that suits all your gorgeous afternoon picnics and home brunch. 9. Pink Drink with Cold Foam! If you are a person just starting to try fruity beverages, you better trust Starbucks' Pink Drink to exceed any expectations. The baristas combine Starbucks' famous strawberry and acai berry beverage with passion fruit and coconut milk to a beautiful, tasty drink you just can't resist. Ask for cold foam while ordering your Pink Drink to take the cup to a whole new level! 10. Dragon Drink with Cold Foam Dragon Drink with cold foam is the perfect summer-inspired Starbucks caffeinated brew! Never have I ever tried to explain such a burst of emotions in a single serving. The dragon drink is a perfect fruits blend with creamy coconut, which soothes the heat with every single sip. 11. Salted Caramel Nitro Cold Brew! Tell you, Starbucks salted caramel flavored drinks never disappoint, and neither will their nitro brew. A perfect velvety suave cold brew from the famous Nitro Brew is topped with perfectly salted hard foam to match it. Definitely one of the best cold foam drinks. 12. Iced White Chocolate Mocha Everybody loves a nice cup of chocolate, and this flavorful Iced White Chocolate Mocha is just the perfect one for a cold drink lover. The rich espresso from Starbucks combines with some milk, ice, and only the best chocolate sauce is the best delight you can ever get yourself. It is slightly sweeter than your average cold drink but worth every penny. 13. Iced Starbucks Blonde Cappuccino with Cold Foam A unique cold foam blend from Starbucks, the Iced Blonde Cappuccino with Cold Foam takes you on a trip to Greece and back, still giving you the required amount of energy and enthusiasm to kick start any day. It was one of Starbucks' original cold foam brews that captured many iced beverage lovers' hearts. 14. Cold Brew with Cascara Cold Foam The Cold Brew with Cascara Cold Foam is just the right blend of coffee with brown sugar sweetness and maple syrup. The drink finishes off with cascara topping and some vanilla syrup to impress your exquisite taste buds. Definitely, a must-try. 15. Nitro Cold Brew with Cascara Cold Foam The Cascara Nitro Cold Brew is a beautiful, tasteful cold drink topped with a slightly sweetened cascara cold brew that shall win any cold coffee brew coffee lover. It is also one of the original cold foam specials that Starbucks introduced to the market. Jump to Recipe Jump to Video Print Recipe This delicious coffee drink combines homemade cold brew coffee and homemade sweet cream cold foam, with a sprinkle of sea salt! Absolute pour-perfection! Homemade Cold Brew Coffee + Homemade Cold Foam + Sea Salt = the only drink you'll need! How do you make this delicious coffee? Make the cold brew coffee (find out how below) Whip up a batch of homemade vanilla sweet cream and turn it into cold foam. Top the cold brew with the sweet homemade cold foam. Sprinkle with sea salt! What is Cold Brew Coffee? If you didn't know, cold brew coffee is coffee that is brewed with, you guessed it, cold water! It's a slightly time intensive, but very simple process that leads to a smoother, less acidic, slightly sweet brew that's perfect over ice. It's also much more concentrated than regular coffee and should be mixed with water before serving, just FYI. Cold brew coffee is made by combining coarsely ground coffee and water and letting it steep in the fridge overnight. It's then strained of grounds and stored in the fridge until ready to use. To make the cold brew coffee concentrate at home: Coarsely grind some coffee beans. (This step isn't totally necessary, but I think it makes a big difference! Obviously, you can use coffee that's already been ground from the store. But, by grinding it at home you're not only controlling how coarse the beans are, but you're also ensuring the coffee is as fresh as possible.) Mix with water. Obeying the 1:1 ratio. That means, for every 1 ounce of coffee grounds, use 1 cup of water. I find that 6 ounces of freshly ground coffee and 6 cups of cold water create the perfect amount of cold brew to last the week (about 5 cups after brewing). Let steep. For at least 12 hours, up to 20. It just sits in the fridge getting all perfect and you don't have to do a thing. Strain the coffee. Place a fine mesh strainer over an 8-cup measuring cup. Slowly pour the coffee into the strainer and allow the grounds to be filtered out. Discard the grounds. Rinse out the jar that the coffee was brewed in. Then, pour the cold brew back into the clean jar. You can either leave the cold brew like this or... Strain the coffee a second time. Place a piece of cheesecloth inside of the strainer, setting it over the measuring cup again. Pour the filtered cold brew back into the strainer a second time. This ensures a very smooth coffee that is free of even tiny coffee grounds. Store the cold brew. In a jar in the fridge for up to one month. Coarsely grind the coffee beans. Pour the coffee and water into a large container. Stir and let steep for at least 12 hours. Strain cold brew coffee. What is Cold Foam? Cold foam is the bonkers option at Starbucks that is essentially whipped cream going on top of iced coffee. Like the frothed milk of a latte but, y'know, cold. I adapted my version of cold foam from this recipe for Starbucks's sweet cream and simply whipped the bajeezus out of it with my NutriBullet blender. If you don't want to go through the process of using a blender, you totally don't have to! You can use a whisk to whip it by hand or even a handheld milk frother. Alternatively, it can just as easily be mixed into the cold brew like regular vanilla sweet cream. Ingredients for homemade vanilla sweet cream Heavy Cream Sweetened Condensed Milk Vanilla Extract How many cups is six ounces of coffee beans? There are approximately 3 ounces in 1 dry cup of whole coffee beans! So, if you're following my recipe exactly and don't have a kitchen scale, use 2 cups of whole bean coffee to equal 6 ounces. Other Homemade Cold Foam Recipes Print Recipe Smooth and silky homemade cold brew coffee combine with slightly sweet cold foam and sea salt in this delicious morning beverage that's even better than the coffeeshop. 6 ounces coffee beans coarsely ground 6 cups cold water ½ cup sweetened condensed milk 1 cup heavy whipping cream 1 tsp. vanilla extract Flaky sea salt for serving In a large jar, combine the ground coffee and water, stirring well. Cover and refrigerate for at least 12 hours, up to 20. After chilling, place a fine mesh sieve over a large measuring cup or bowl and pour coffee through sieve. Rinse out the container you brewed the coffee in and pour the strained coffee into the container to store in the refrigerator until ready to use, up to one month. If desired, you can strain the coffee a second time. For the second strain, line the sieve with cheesecloth. Pour coffee through the cheesecloth in batches. Discard the cheesecloth when finished. Return the filtered cold brew to the jar and store in refrigerator for up to one month. Whisk together the condensed milk, heavy cream, and vanilla extract until smooth. Store in refrigerator until ready to use. When ready to serve, place ¼ cup of the vanilla sweet cream in a blender and whip for about 10 seconds, or until thick and creamy. Alternatively, you can whip the cold foam by hand with a whisk or with a handheld milk frother, if desired. This will take a bit longer, but is totally doable! Fill a large glass halfway with ice cubes. Add ¼ cup cold water (optional) and ¼ - 1 cup cold brew coffee, depending on how strong you like it. Top with the homemade cold foam and sprinkle with sea salt before serving. Cold Brew Coffee can be stored in refrigerator for up to 1 month. Vanilla Sweet Cream can be stored in refrigerator for up to 1 week. Cold Brew Method adapted from The Kitchen. Vanilla Sweet Cream recipe adapted from The Kitchen as well! If desired, add a shot of whiskey to this beverage for a fun Brunch cocktail! Serving: 1 drink | Calories: 221kcal | Carbohydrates: 15g | Protein: 3g | Fat: 17g | Saturated Fat: 11g | Cholesterol: 63mg | Sodium: 59mg | Potassium: 124mg | Sugar: 14g | Vitamin A: 651IU | Vitamin C: 1mg | Calcium: 105mg | Iron: 1mg



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