Homemade Coffee Creamer

Description

You get something that is deliciously sweet and creamy that is made from real ingredients. Yes, it uses sweetened condensed milk which is processed, but at least it's made from dairy! And I won't lie to you by telling you that it is an exact substitute for the flavored creamers that you can buy, but it is a good alternative. I use it every day now and keep extra cans of sweetened condensed milk lying around for emergencies. I always use just regular sweetened condensed milk and half-and-half. I find that the half-and-half gives the creamer a thicker consistency. If you use skim milk it will be very runny and just not taste as good… but yes, you will certainly save in those calories. And word to the wise- find a nice glass container or jar that you can store this in. It gets very sticky from any drips, and it settles while it sits in the fridge, so it always need to be shaken or stirred before using (I always whisk it back up, shaking doesn't get everything recombined as well).

Ingredients

- 14 oz sweetened condensed milk
- 14 oz milk whole, or half and half
- 2 tsp vanilla extract OR Vanilla Coffee Syrup for a stronger flavor

Instructions

Pour all ingredients into bowl and whisk until well combined. Store in airtight container/jar and shake before each use.



Summary

Yield: 1
Source: Laura's Sweet Spot
Prep Time: 5 minutes
Category: Drinks
Cuisine: American