

Iced & Hot Coffee Recipes

*A compilation of recipes of some of the
greatest iced and hot coffees*



Compiled by Nancy L. Spoolman

3rd Edition

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Almond Milk Chocolate Peanut Butter Iced Coffee

1 1/2 cups chopped Ice
1 cup Silk Almond milk
1/2 cup half and half (if you want; otherwise add extra milk if needed)
2-3 tablespoons Reese's Peanut butter chips or
1 tbsp Peanut Butter Powder
1 tsp semi-sweet chocolate chips (Optional)
2-4 ounces cold brew coffee or strong coffee

Blend in NutriBullet (or blender) until slushy. Once blended I added a squirt of Redi-Whip and a drizzle of chocolate.

This is enough for two people.



Americano Iced Coffee

Ice (12 oz glass filled 3/4 full of ice)
2 ounces espressos **or** use 2 ounces of cold brew
1/2 cup good drinking water

Make espresso and pour over ice. Add water. Enjoy as you savor the wonderful espresso taste. Try this with cold brew coffee and taste the difference.

Banana Protein Iced Coffee Slush

Servings: 2

Ingredients:

1 1/2 cups ice
3/4 - 1 cup Almond Milk (unsweetened)
1 Banana (pureed or cut up in small pieces)
1 Scoop of Protein Powder (Vanilla)
2 - 4 ounces cold brew
Sweetener (Optional)

Instructions:

In a Nutri-Bullet or blender, blend all ingredients until smooth. (I tend to like mine a bit slushy.) You can also blend all ingredients with a frother and then add the ice. Add sweetener if it is not sweet enough.

Bulletproof Coffee Add-on

Makes 48 coffee pods

Ingredients:

3/4 cup grass fed, organic butter
1 1/2 cups of organic coconut oil
5 tbsp organic cocoa powder
1 - 1 1/4 tsp. of organic Stevia (Stevia is very sweet)
1 1/2 tsp organic vanilla
Add 1/2 tsp. Stevia (Optional)



In a 1 quart glass measuring cup, or bowl, melt butter and coconut oil in the microwave. I usually melt it in 30 second increments, stirring between. Once fully melted, stir in cocoa powder, stevia and vanilla. (Or blend together in a blender or Nutri-bullet. Pour the liquid into two 24 cup mini cupcake pans (or put in ice cube trays).

Place the pans into your freezer until solid. Then you can pop out the coffee pods using a knife and store them in a plastic bag in the freezer!

When you need a bulletproof coffee, pop one of these into your hot coffee and let it melt. **These are supposed to be an energy booster and help with diet. Best to have in the morning.**

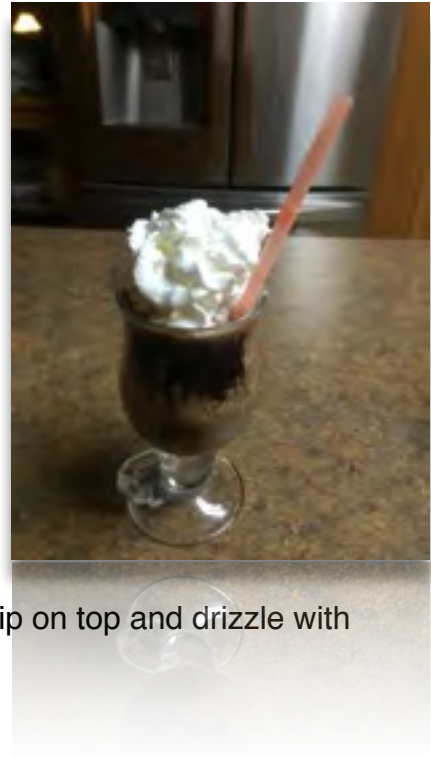
Found at: <http://www.imalazymom.com/recipes/bulletproof-coffee-pods/>

Butterfingers Iced Coffee (or Heath Bar)

Makes 2 large glasses

2-4 ounces cold brew concentrate coffee
1 1/2 cups crushed ice
2 tbsp semi-sweet chocolate chips
1 cup almond silk milk (unsweetened)
3 mini Butterfingers candy bar (or 1 heath bar for 2 large cups)
1 tbs Chocolate syrup (optional)
Whipped cream (I use Redi-Whip)
Drizzle of chocolate syrup

In the Nutri-bullet add crushed ice, coffee concentrate, chips, almond silk milk, and butterfingers bars. Put on cover and blend. Fill cups to 1 inch of top. Squirt Redi-Whip on top and drizzle with Torani chocolate syrup. Serve.



Cafe Cortado

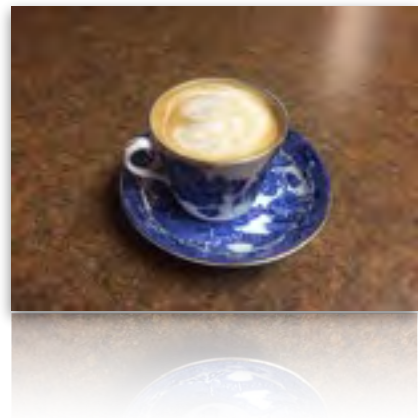
The Cortado is a great pick-me-up any time of the day. It seems it is the national coffee ritual throughout Spain. The basics of a Cortado is it usually has equal amounts of espresso and steamed milk. This gentleman on <http://coffeecuppers.com> told me a bit more about it. It seems the going Cortado is approximately 2 ounces of espresso and 2 ounces of steamed milk. It can vary, but if you like **strong** coffee then this is for you! I tried it and was a bit strong; I'd probably go with the 2:3 ratio. Then again, it wouldn't be a Cortado.

Serves 1

Ingredients

2 ounces espresso
2 ounces of steamed milk; put wand toward bottom of the pitcher and steam until hot.
•2% milk is easier to steam than whole milk and a richer flavor than skim.

First steam the milk, then make the espresso. Pour warm espresso into a small 6 ounce cup. Add 2-3 ounces of steamed milk to the espresso. Top it with a small amount of milk foam, not much. You can also add a bit of sugar if you want. The Cortado is unique with the amount of espresso versus milk. The rich, robust flavor of coffee comes through and finishes each sip off with the velvety steamed milk with a slight "bite". Ah..... delicious!



Caramel Espresso Lassi

A simple after dinner beverage of caramel coffee and yoghurt laced with the sweetness of cardamom and maple syrup. This espresso lassi comes to life with a sprinkling of sea salt flakes and would also make a lovely breakfast beverage.

Makes – To serve 2-4

Ingredients

2 cups (560 ml) chilled milk

1/3 cup (80 g) Greek yoghurt

2 tablespoon maple syrup

½ teaspoon ground cardamom

100 ml espresso (caramel flavor preferred / or any strong black coffee made from a capsule or **French pressed**)

whipped cream to top

sea salt flakes and ground cardamom to dust



Method

Combine chilled milk, yoghurt, maple syrup, cardamom and 50ml espresso coffee in the jug of a blender. Process until smooth.

Pour in 4 little latte glasses. Pour the remaining espresso equally over the lassi. Top with whipped cream, sea salt flakes and a dusting of cardamom.

Found at: <http://www.cookrepublic.com/caramel-espresso-lassi/>

Caramel Macchiato (Hot)

- 8 oz reduced fat or whole milk
- 1/4 tbsp sugar
- 1/4 tsp vanilla extract
- 3 ounces warm milk (for frothing)
- 2 oz espresso shots
- Caramel sauce (topping)

Instructions

- 1 Prepare the espresso using an espresso machine. (If you do not have one, make a strong cup of coffee, about 4 ounces.).



- 2 In saucepan add milk and sugar, stirring until sugar is dissolved. Add 1/4 - 1/2 tsp. real vanilla. Stir and let simmer for about 3 minutes.
 - 3 Meanwhile froth 3 ounces of warm milk. (Using espresso steamer, or hand frother.) Pour heated milk from saucepan into a 12 ounce cup.
 - 4 Pour espresso into cup, add frothed milk and a few swirls of caramel sauce on top of frothed milk. Enjoy!
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Caramel Salted Mocha Latte (Hot)

4 Servings

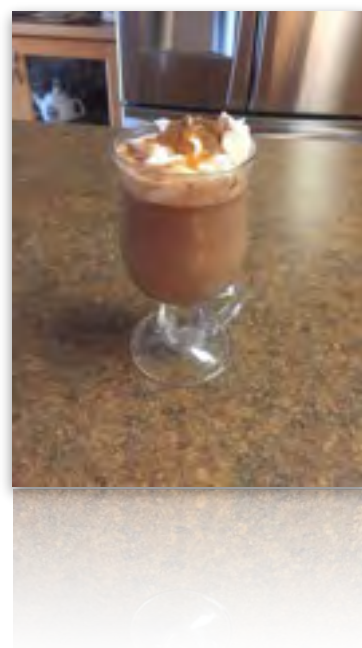
1/2 cup semi-sweet chocolate chips
1/2 cup sugar
1/4 cup caramel bits
1/8 tsp salt
3 cups milk (whole or 2%)
1 cup strong coffee (cold concentrate or brewed)
Redi-Whip for topping
Chocolate shavings for topping

1 Serving

1 tablespoon chocolate chips
1 teaspoon sugar (**I would leave this out!!**)
2-3 caramel pieces
Pinch of Salt
3/4 cup milk
1/4 cup coffee concentrate or strong coffee

In saucepan, add chocolate chips, sugar, caramel, salt, milk and coffee. Heat over medium low, whisking often so sugar and caramel does not burn to bottom. Do not boil!

Pour mocha into 4 cups and top with Redi-Whip. Drizzle caramel sauce on top along with chocolate shavings. Sip and enjoy! Very sweet; leave out sugar.



Cardamom Kahlua Spice Coffee (Hot)

Serves 1 large mug. This coffee is great on a day when it's cooler, but I think I could drink it any time! Love the flavor of cardamom and anise, but not too much.

Ingredients

- 1/2 cup milk + 1/4 cup half & half if you have it
- 1/4 cup of coffee concentrate or **1/4 cup strong coffee** (2-4 ounces)
- 1-2 cardamom pods, crushed, or 1/4 tsp ground
- 1/4 - 1/2 star anise (your preference)
- 1/4 cup of water
- 1/2 teaspoon unsweetened cocoa
- 1/2 tsp of brown sugar
- 1/2 teaspoon of vanilla
- 2 tbsp of Kahlua (**You can make your own non-alcoholic - See Homemade Kahlua**) It is not necessary, but does lend sweeter taste.
- 1/4 teaspoon of sweetened cocoa (or unsweetened if you wish - trial and error, so try it first, then change if necessary.) (for topping)
- 1/4 teaspoon of cinnamon powder (for topping)
- Redi-Whip topping (for topping)



Instructions

- Heat 1/2 cup milk, 1/4 half & half, crushed (or ground) cardamom, 1/4 piece star anise, 1/2 tsp brown sugar, 1/2 tsp cocoa, and 1/4 cup of water in a small sauce pan. Heat until the liquid is almost boiling, then add coffee concentrate or 1/4 cup strong coffee. Turn down heat and let simmer (**DO NOT BOIL**) gently for **5 minutes**, stirring often so milk does not burn.
- Remove from heat and strain your coffee mixture into a mug. Add Vanilla to large cup, add the non-alcoholic Kahlúa, if you prefer, and add your **strained** coffee/milk blend. Stir. Top with a swirl of Redi-whipped cream, and sprinkle with cocoa and cinnamon.
- **This is a very different coffee than I have ever had. I made this a second time and used 2 cardamon pods and 1/4 star anise, which was effective for one serving. **Update: Now I am using ground cardamom. Excellent!**

Chocolate Almond Mocha Latte (Hot)

6 oz. strong coffee or 2 - 4 ounces cold brew
1/2 - 3/4 cup Almond Silk Milk
1 tsp. cocoa powder unsweetened

1 tsp. Sucanat (more if you like it sweeter)
1/4 cup cold Almond Silk Milk (to froth)
Chocolate shavings or powder

Heat milk and sucanat to 195°-200°. Put cocoa powder in mug. Make your coffee when the milk is almost done and pour coffee into mug. Meanwhile, use 1/4 cup cold milk and froth it. Pour heated milk into mug of coffee. Stir. Add frothed milk. Sprinkle with chocolate shavings or cocoa powder. Stir, sip and enjoy.

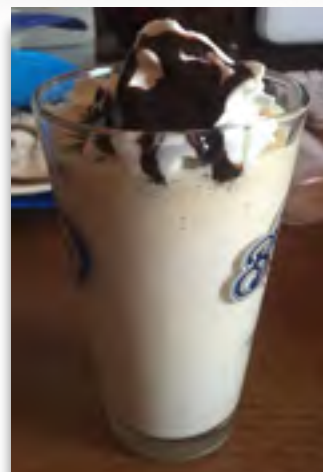


Chocolate Gelato Peanut Butter Iced Coffee

Serves 2

1 1/2 cups crushed iced
1/2 cup Almond Silk Milk **or** the Dark Chocolate Almond Silk Milk
1/2 cup half and half (**you can use all Almond Milk if need to**)
2 tablespoons peanut butter powder
3 tablespoons Gelato ice-cream (Schwan's is to die for!)
2-4 oz. cold brew coffee (or strong coffee)

Blend all in NutriBullet until slushy. Put in glasses, top with Redi-Whip and drizzle of chocolate syrup. Serves two.



Chocolate Liqueur (Non-alcoholic)

1/4 cup organic cacao powder (good)
1 cup boiling water

1 cup sugar
1 cup water

In a bowl, dissolve cacao powder in boiling water.

In a saucepan add sugar and 1 cup water. Bring to a simmer, stirring until sugar is dissolved.

Add sugar syrup to cacao syrup. Strain through a fine mesh strainer into a jar with lid.



Use chocolate liqueur to add to various coffee recipes.



Cinnamon Brown Sugar Latte (Hot)

Cinnamon Sugar Latte is a delicious drink to have on a cool day. Serves 1 large.

Ingredients

- 3/4 cup milk
- 1 tsp brown sugar
- 1/4 cup half and half
- 2 - 4 oz of coffee concentrate** or 1/2 cup **strong** coffee
- 1 teaspoon of pure vanilla (You can add more if you like vanilla)
- 1/2 cup cold milk (for frothing)
- cinnamon for dusting top of froth

Heat the milk, cream, coffee and brown sugar in a small pan. Stir to make sure brown sugar does not stick to the bottom and is thoroughly blended. Heat to 195°-200°. Turn down heat so it doesn't get too hot. Froth the 1/2 cup milk with a frother.

Add vanilla to the 12 oz. coffee cup. Pour the rest of heated milk into cup. Add froth to the top. Sprinkle with cinnamon. Stir with a straw.

This is not too sweet so if you want more sugar, add more brown sugar, but I would try it like this first.

**Coffee concentrate is just that, a concentrate. You don't need as much coffee when using this. It will give your latte a very different flavor, and it's delicious either way.

When I make strong coffee, and don't have any concentrate left, I use the OXO pour-over with water tank procedure. I add 15 grams of medium fine (drip) coffee grounds to the filter. Put the water tank on and add 6 oz of water. Let it drip and viola there is your strong coffee.



Cinnamon Coffee Frappe

Serves 2

- 1 1/2 cups crushed ice
- 2-4 ounces cold brew or 1 cup strong coffee
- 1 tablespoons sugar or Sucanat
- 2 teaspoons vanilla Kahlua non-alcoholic liqueur
- 1/4 teaspoon cinnamon
- 1 cup milk (Whole or 2% milk)
- Redi-Whip for **topping**



Chocolate shavings for **topping**
Cinnamon for **topping**

Serves 1

3/4 cups crushed ice
6 oz. strong coffee or **2 ounces cold brew**
1 teaspoons sugar or Sucanat (depending on personal preference, may want more)
1 teaspoon vanilla Kahlua liqueur non-alcoholic liqueur
1/8 teaspoon cinnamon
1/2 cup whole milk 2% or half & half
Add **toppings** from above

Add all ingredients to Nutri-Bullet and blend until smooth like slush. Pour into large glass and add a dollop of Redi-Whip. Top with dusting of cinnamon and grated chocolate.

Cold Coffee Punch Recipe

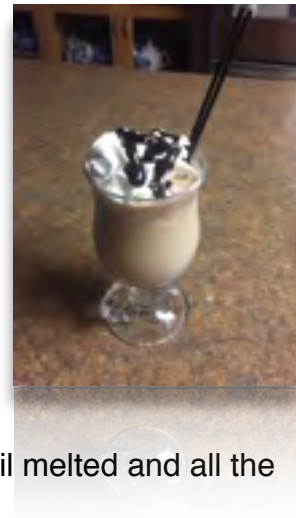
1 gallon (16 cups) of whole milk {*must use whole*}
1/2 gallon (8 cups) of vanilla ice cream
1/2 gallon (8 cups) of chocolate ice cream
2 ounces powdered instant coffee {*you can use decaf if you prefer*} **(Forget the powdered coffee! That is sinful, IMNSHO. Use French Press or some other strong coffee, or Toddy Cold Concentrate!) I would use 1 1/2 cups concentrate.**
2 cups of sugar (Someone suggested leaving this out as the ice-cream makes it sweet enough. **I used 1/2 cup.**)
1 cup of water

In a saucepan, mix the **real** coffee, sugar, and water and heat until melted and all the ingredients are dissolved and well mixed.

Refrigerate in an airtight container. The liquid will get kind of syrupy. **(It doesn't if you don't use much sugar. It is plenty sweet with ice cream. You do need some sugar as the ice-cream doesn't all melt at once.)**

Before the party guests arrive, pour the chilled syrup into a large punch bowl. Add the entire gallon of milk and stir. Add all the ice cream {*by scoops*} into the punch. Stir to mix. The ice cream doesn't have to melt all the way prior to the party ... it serves as the ice, keeping the punch nice and cold, and will slowly melt throughout the party.

Enjoy! This rich and creamy coffee punch will quickly become a requested recipe that's handed down through friends and served at every party, shower, or special occasion.
{*It's become legendary in my circle of friends!*}



Found at: <http://dukesandduchesses.com/the-best-coffee-punch/#comment-526272>

Coffee Punch - (Quarter of Recipe)

2 cups of whole milk {*must use whole*}

1 cup of vanilla ice cream

1 cup of chocolate ice cream

4-7 ounces strong coffee (I used 4 heaping tablespoons of Kenya; ground coarse in my small French Press. It made **6.8 ounces** of very strong coffee! I put all of it in with the milk, water and sugar.)

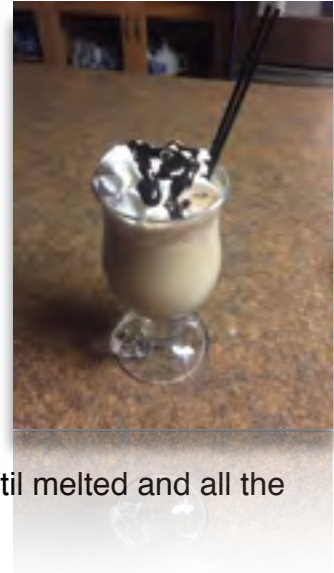
1/8 cup of sugar (Someone suggested leaving this out as the ice-cream makes it sweet enough. I went from 1/2 cup of sugar, dividing it in half twice! **1/8 cup sugar, or 2 tablespoons.**)

1/8 cup of water

In a saucepan, mix the **real** coffee, sugar, and water and heat until melted and all the ingredients are dissolved and well mixed.

Refrigerate in an airtight container. (See above for rest of directions.)

****I would have used coffee concentrate if I would have had it made. (Papua New Guinea PB, Kenya, or Pacamara. I don't always have Kenya.)**



Cold Amaretto Coffee Affogato

Yield: 2 Affogatos

Ingredients

1/2 Cup Chilled Coffee

3 Tablespoons Amaretto, Divided

4 Scoops Coffee Ice Cream

1/4 Cup Almonds, Chopped

1/2 Cup Heavy Cream



Instructions

In a large bowl beat the heavy cream and 1 tablespoon Amaretto until soft peaks form. Into each wine glass or desired serving dishes, pour 1/4 cup chilled coffee and 1 tablespoon amaretto. Add two scoops of ice cream to each glass, and top with whipped cream and nuts. Serve immediately.

Found at: <http://thewellflouredkitchen.com/2014/07/18/chilled-amaretto-coffee-affogato/>

Cold Weather Cappuccino

Ingredients

2 ounces cold-brewed coffee
White chocolate chips
3 ounces Half and Half
1/2 teaspoon brandy (Optional)
1/8 teaspoon real vanilla
Redi-Whip (Topping)

Instructions:

Heat half and half slowly. Add chocolate and whisk until white chocolate has melted completely. Remove from heat. Stir in brandy, vanilla and coffee concentrate. Heat on low and whisk until cream is frothy. **Do not let this boil.** Pour into your cup and top with Redi-Whip. Can sprinkle a bit of chocolate flakes on top of cream if you wish. You may also leave out the brandy.

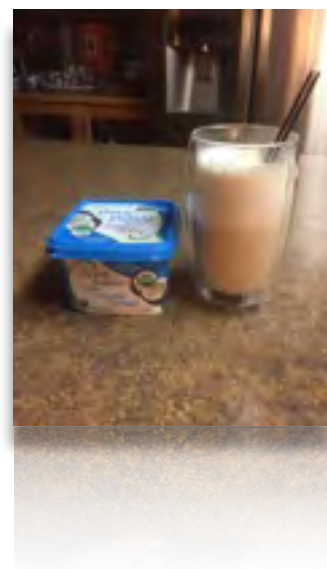
1 serving

Creamy Coconut Butter Cappuccino

Serves 2

Ingredients

- 16 ounces hot, brewed coffee (or 2-4 ounces coffee concentrate with 1/2 cup water.
- 2 rounded teaspoons coconut butter
- Milk of choice (almond, coconut, and oat have all been used to great effect) I used half milk & half and half
- Dash of cinnamon or cardamom
- Immersion blender (or NutriBullet works fine. nls)



- Large, wide-mouth mason jar for blending or put all in NutriBullet and blend until foamy. Yum!!!

Instructions

1. In a large, wide-mouth mason jar, combine the coffee, coconut butter, milk of choice (may wish to steam so it's hot), and a dash of cinnamon or cardamom if desired.
2. Blend until frothy with an immersion blender or NutriBullet. Serve hot.

Found at: <http://theyearinfood.com/2015/05/creamy-coconut-butter-coffee.html>

Dark Chocolate Java Slush

Makes two slushes

- 1 1/2 cups of crushed ice
- 2 small squares of Ghirardelli dark chocolate
- 1 cup Almond Silk Dark Chocolate (unsweetened)
- 1/2 cup strong coffee or 2 - 4 ounces cold brew
- 1/2 tsp. dark chocolate syrup (optional)
- Whipped topping (I use Redi-Whip)
- 1/2 tsp. dark chocolate drizzled on top of whipped cream.

Brew the coffee to your liking. Let it sit for an hour or so to cool. (Unless using cold brew).

Put 1 1/2 cups of crushed ice in Nutri-Bullet or blender. Break up the Ghirardelli chocolate into little pieces and drop in with ice. If you wish to add a bit of chocolate syrup, do so now. Blend ice, chocolate and syrup until slushy and most ice chunks are gone. You may have to stir ingredients in blender as the ice tends to freeze the slush.

Pour the Almond Silk Dark Chocolate into the blender and add the cold coffee into the mix. Blend until mixture is complete. It should be like a slush. Carefully pour into glasses; top with Redi-Whip whipped cream, and drizzle chocolate syrup over the whipped topping. (We tend to mix our whipped topping into the entire mixture with a straw.)

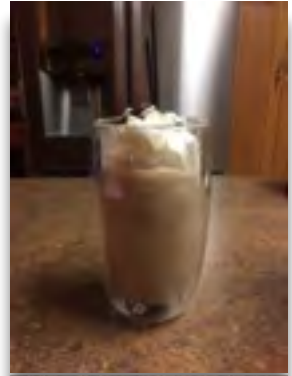
This drink is not a real sweet drink. Dark chocolate is not sweet and the only real sweet in the drink are the two tablespoons or so of whipped topping. It's perfect if you want something that's cool and chocolate flavor on a hot summer's night. Yet, it is not terribly sweet.



Dark Chocolate Peanut Butter Iced Coffee

1 1/2 cups chopped ice
1/2 - 1 cup Dark Chocolate Almond milk
1/2 cup half and half
2 tablespoons peanut butter powder (depending on your taste)
1 - 2 tablespoons chocolate chips (dark chocolate if you like dark chocolate)
2 - 4 oz. cold brew coffee concentrate (Made in ToddyMaker)

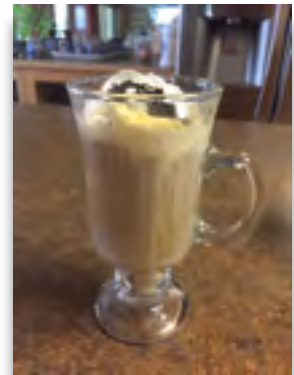
Blend in NutriBullet until slushy. Put in glasses and top with Redi-Whip and drizzle of chocolate syrup. Serves enough for two people.



German Coffee (Eiskaffee)

- Brew 8 oz of coffee and chill it in the freezer for 15 minutes. You could also leave it in the fridge for a couple hours.
- Put 2 scoops of vanilla ice cream in a mug. (I put one scoop of Schwan's vanilla ice-cream in a 10 oz cup.)
- Pour chilled coffee on top of the ice cream.
- Top with whipped cream and chocolate shavings.

Taken from: <http://www.nelliebellie.com/german-coffee-eiskaffee/>



Homemade Caramel Vanilla Coffee Cream

3 cups of regular milk
3 cups of half and half
6 T of brown sugar
6 T of pure vanilla (my vanilla is from Mexico and is soooooooo good!)
2-4 oz. cold brew coffee
Ice

Put on stove in small saucepan and let it simmer for 2 -3 minutes, stirring often. Do not leave this and let it curdle. Put in a jar and leave in the refrigerator. It will last as long as the date on your milk/cream carton. Just add coffee and ice.

Homemade Non-Alcoholic Kahlua

4 cup toddy coffee concentrate (I use Papua New Guinea or El Salvador Pacamara)
1-2 vanilla beans, cut into 6 equal pieces or 2 teaspoon real vanilla
1 cup purified water
2 cups sugar, preferably organic (Sucanat)

Half Ingredients

2 cups toddy coffee concentrate
1 Vanilla bean or 1 teaspoon real vanilla
1/2 cup water
1 cup sugar, preferably organic (Sucanat)

Quarter Ingredients

1 cup toddy coffee concentrate
1 Vanilla bean or 1/2 teaspoon real vanilla
1/4 cup water
1/4 - 1/2 cup sugar, preferably organic (Sucanat)



Directions:

Make the toddy coffee according to the directions. **I have to admit, I only put 1 cup of toddy coffee for the half recipe. It was plenty strong.** I use it in the recipe above:
Cardamom Kahlua Spice Coffee (Hot).

Combine the water and sugar in a large saucepan. Place on a low-medium heat and **STIR CONSTANTLY**. You don't want the sugar to stick to the bottom of the pan. Adjust the amount of sugar to your individual taste; 2 cups is usually just right (for full batch), but some people prefer it less sweeter; some prefer it sweeter. (I put it to 1 cup Sucanat for the half batch. nls) Sucanat is pure cane unrefined sugar.

When water and sugar starts to boil, count actual boiling time -- **10 to 15 SECONDS**. If it starts to boil over, lift the pan from the stove, and continue your counting when it's back on the stove **SLOWLY** boiling.

Remove from the stove & add the vanilla bean(s), then let cool completely, stirring occasionally. If you really love the taste of vanilla, add an extra vanilla bean!

Once cooled, add the sugar mixture to the coffee mixture.

Pour into bottles, putting an equal part of the vanilla bean into each bottle.
REFRIGERATE! Without the alcohol, it can go bad if left out like regular Kahlua.

Each day, give the bottle a good shake.

Let the bottles sit for AT LEAST 2-4 weeks. (I'm not sure if you have to do this when you are using real vanilla instead of vanilla beans; which I did as didn't have vanilla beans. nls)

This is very yummy when made using Chocolate or Hazelnut flavored ground coffee!

****If you do not make your own cold brew coffee you can make a cold brew using a French Press. Add the amount of coffee you normally do to the French Press. Do not press it down, but put in the refrigerator for 12-24 hours. The next day take it out and press the coffee grounds down. Sieve the coffee through a cheese cloth and you have your cold brew. This will last a couple weeks in the refrigerator. Remember, this is a coffee concentrate so a little goes a long way.**

Taken from (revised a bit): <http://www.ride-the-sunshine-glow.com/non-alcoholic-kahlua.html>

Homemade Caramel-Vanilla Coffee Syrup

Makes 2 cups

Serves 16

2 cup sugar
1 1/2 cups water, divided
2 teaspoon corn syrup
2 teaspoon vanilla extract
2 Pinches of salt

In a small, sturdy pot, combine the sugar, 1/2 cup of the water, and the corn syrup. Stir over low heat until dissolved.

Once the sugar has dissolved completely, turn the heat up to medium high, cover the pot, and let boil for 2 to 3 minutes. Remove the cover and stir vigorously as the caramel continues to cook. Stir over heat until mixture is a light amber color.

Remove the caramel from heat. Carefully pour in the remaining 1 cup of water. Be very careful when stirring the water into the caramel as it can splatter. Stir in the vanilla and 2 small pinches of salt.

This syrup is best if you let it cool completely before use. Add 1 to 2 teaspoons of syrup to flavor 8 ounces of coffee. The syrup will keep in the refrigerator for a few months.



Recipe Notes

Caramel-making can be a finicky thing, even an easy recipe like this. If you cook it too long, it might burn or if you don't cook it fast enough then the liquid will evaporate before the sugar caramelizes and it will solidify in your pot. Don't get discouraged if you mess up a batch!

Taken from: <http://www.thekitchn.com/recipe-homemade-caramel-coffee-syrup-recipes-from-the-kitchn-204997>

Italian Cappuccino (Hot)

Ingredients

1 cup (250 mL) hot Milk
1 cup (250 mL) hot espresso or strong coffee
2 tsp (10 mL) sugar (**I used 1 tsp.**)
pinch of ground cinnamon
Grated semi-sweet chocolate

Preparation

Combine hot milk, hot coffee, sugar and cinnamon in a blender container. Cover and blend at high speed for 10 sec or until frothy.

Pour into cups and sprinkle with chocolate. Serve immediately.

Found at: <https://www.dairygoodness.ca/recipes/italian-cappuccino-coffee>



Japanese Iced Coffee

1 Pour-over coffee maker (or Chemex for larger batches)
1 scoop medium-fine ground coffee per 8-10 oz water (your preference, stronger or weaker)
4 oz. of Ice cubes
4 oz. of Water (heated)

Set your cup on a scale. **Zero out the scale.** Add the 4 ounces of ice to your coffee cup. Put the pour-over coffee maker onto the cup and add your filter (wet filter first, which allows the filter to adhere to the pour-over maker and takes away the “paper” taste.) **Zero out the scale.** Add one 1 oz. scoop of



medium-fine ground coffee to the filter (less if you want a weaker cup of coffee). **Zero out the scale** one more time. With your heated water kettle slowly pour the water in a circular motion, stop pouring the hot water for a second, allowing the fresh grounds to “bloom”. After 45 seconds when the coffee has bloomed, continue pouring until you have about 3.6 ounces of water in the cup. This should take you about a minute and a half to two minutes. Let the remaining coffee drain into the cup until it reaches 4 ounces. Remove the pour-over coffee maker from your cup. Swirl the coffee around in the cup to distribute the wonderful, natural coffee flavors. Sip and enjoy!

This method of making iced coffee leaves me with a fabulous, rich flavor! I believe the key to this is **excellent coffee beans, grounds that are ground to match your coffee maker**, and the **amount of grounds you use**.

Some people call this **DIY Nitrogen coffee**, but any Nitrogen coffee I have tasted (in my not so humble opinion) was not very good. It was far too **bitter**, and you **never** want the term **bitter** when talking coffee. Bitter takes away from the wonderful “coffee flavors” that are naturally extracted from each coffee bean. Usually when you taste bitter coffee it is ground too fine and over-extracted.

Read more about this technique of brewing iced coffee at Mr. Giuliano’s blog. His description makes so much more sense with regards to how one gets the full benefit of every **flavor** in the coffee bean.

The iced Japanese coffee picture above I made into a Macchiato iced coffee. Forgot to take a picture of it before I tried a flavor.

Found at: <http://petergiuliano.tumblr.com/post/22177089634/why-you-should-stop-cold-brewing-and-use-the>

Marshmallow S'More Mocha Cream Coffee (Hot)

Ingredients

2 shots espresso (or 1/2 cup strong coffee, or **2 - 4 ounces cold brew**)

1 cup milk or 1/2 cup half and half & 1/2 cup milk

1 teaspoons unsweetened cocoa (your preference)

1 heaping soup spoon of marshmallow cream

1 tablespoon chocolate syrup

1 teaspoon Crushed Graham Crackers

Froth from half & half or 2% milk

Chocolate sauce for drizzling



Instructions

Make a double espresso. If you do not have an espresso you can also use cold brew Toddy Maker coffee concentrate (or a strong cup of coffee).

Heat milk and coffee in small pan until it reaches 195°, or just begins to simmer. Add cocoa and whisk together until cocoa is distributed throughout the milk and coffee. Remove from burner.

Add coffee mixture to 12 oz. mug. Drop a dollop or two of marshmallow cream, stir until melted. Optional: Froth about 1/4 cup of half and half or 2% milk in a small cup. Put froth on top of coffee mixture. Drizzle chocolate syrup over top. Sprinkle with graham cracker crumbs.

Oh MY!! This is your perfect S'More for a winter drink! It tastes exactly like you've just roasted marshmallows and made a s'more ... and it's not too sweet! Awesome!

Marshmallow S'More Mocha Cream Iced Coffee

Use all ingredients above except add first four ingredients to blender or NutriBullet. Add chocolate syrup, and a few graham cracker crumbs. Blend until everything is combined. Add ice to NutriBullet/Blender and quickly blend until ice is just chunky. (Maybe 5 seconds if using the NutriBullet.)

Fill glass to an inch or two from top. Top with whipped topping, add chocolate drizzle, and sprinkle graham cracker crumbs on top. Sip from straw and enjoy immediately.

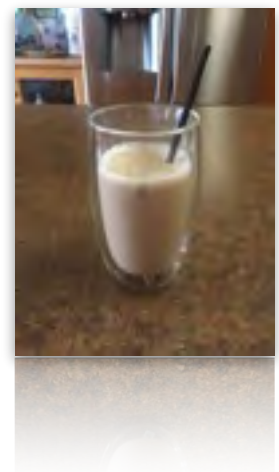
Originally checked this one out: <http://showmetheyummy.com/smores-iced-coffee/>

I have changed it to a Frappe, more or less, and used unsweetened cocoa in it, for the winter months. It tastes exactly like a S'more!

Mexican Café Con Leche

3/4 cup dark roasted coffee made in either an espresso machine or a coffee press (The ideal ratio of coffee grounds to water is 2T of coffee for every 6 oz of water; add or reduce water depending on how strong you like it.)

2 cups whole milk
4 cinnamon sticks



Sugar to taste
Coffee

Serving for 1

1 cup milk
1 Cinnamon stick

Sugar to taste
Coffee

- Make the coffee, preferably using fresh ground coffee beans. (Beans quickly lose flavor once ground.) Or, use cold brew concentrate.
- Combine the milk and 2 of the cinnamon sticks in a small saucepan over medium heat. Bring just to a boil. Strain milk to remove the thin film on top and the cinnamon sticks.
- Pour strained milk into each of two warmed mugs. Divide the coffee between the two mugs. (Or add as much coffee as you like, depending on how strong you like it.) Stir in sugar to taste; garnish with the remaining cinnamon sticks.

Found at: <http://nbclatino.com/2012/05/08/how-to-make-a-delicious-breakfast-for-mami/>

Mexican Coffee (Hot)

Ingredients:

12 oz. brewed coffee
1-2 T brown sugar
1 tsp. cinnamon
whipped cream

- 1 Stir sugar into coffee.
- 2 Add cinnamon a little at a time, stirring well.
- 3 Put a generous amount of whipped cream on top. Sprinkle with cinnamon.



Found at: <http://www.nelliebellie.com/mexican-coffee/>

Mexican Orange Spice Syrup

Ingredients:

1 cup water
3/4 cup sugar
1 Cinnamon Stick
Squeezed Juice from orange
Couple pieces of orange peel



Heat water and sugar until dissolved, stirring continually so it does not stick to the bottom. Once sugar dissolves and it begins to simmer, add cinnamon stick and fresh squeezed orange juice and a few pieces of orange peel. Let simmer for 5 minutes. Remove from heat. Cool and put into pint jar. Leave cinnamon stick in it. Put in refrigerator and let sit for 2 days. Shake it a bit each day. When you want the orange cinnamon flavor in your coffee, add a tablespoon or two to a good strong cup of dark or medium roast coffee, or to an espresso. At first I put in the orange peel, like the recipe right below this, but for whatever reason it had a slight "bitter" taste to it. I thought maybe it could have been the orange peel. I didn't like it as well with Sucanat. The molasses flavor of Sucanat was overpowering, I thought. **One could use about 1/8 cup Sucanat and **maybe** 2 tablespoons of stevia. Remember, stevia is very sweet, so you would use very little. (Taste-test is the best way!)

**Maybe put the orange peel in after sugar is dissolved, then remove immediately after it has simmered for the 5 minutes.

Mexican Orange Spice Coffee (Hot)

Ingredients:

1 quart water (4 cups)
2/3 cup ground dark roasted coffee (Guatemalan) **Ground Coarse** (or Papua New Guinea, which I prefer.)
1 cinnamon stick
1 piece orange peel (about 3-4 inches long)
1/2 cup sucanat or brown sugar - **(May want to add 1/4 cup sugar.)**
On second thought, they do this for a reason. Mine was a bit too strong and could have used the sweet. :)

In a medium sauce pan add **coarse ground** coffee with 1 quart of water. Add the sucanat/sugar, cinnamon and orange peel. Stir to combine and bring to a slow boil, stirring to dissolve sugar. Remove from heat and let steep, covered for 5 minutes. Strain through a fine mesh strainer, into 4 cups. Serve immediately. I put it through the strainer twice and added a couple of squeezes of real orange in it. Then put cream in. It is delicious! Love that flavor of orange. Just need a better way of filtering the grounds so you don't have sludge, as some of the grounds were finer.



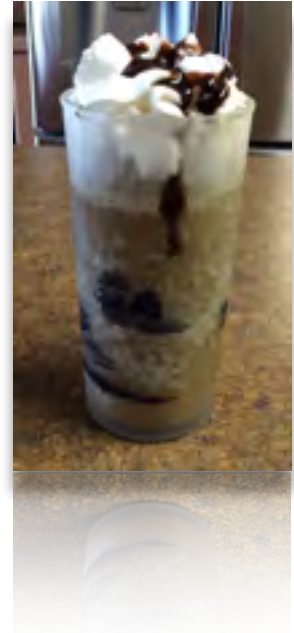
This recipe called for Piloncillo, unrefined sugar, which is basically what Sucanat is.

Taken from: <http://www.foodnetwork.com/recipes/marcela-valladolid/cafe-mexicano-spiced-cafe-de-olla-coffee-recipe.html>

Mocha Java Slush

This makes ONE very large slush. (Or Two regular)

- 2 cups of crushed ice
- 2 tbsp. dark chocolate chips (to your liking)
- 1 cup Almond Silk milk or 2% milk
- 3-4 oz. strong coffee; or 2 - 4 ounces cold brew (I use small setting on Keurig Platinum, or a French Press, and I use Papua New Guinea PB coffee or Pacamara from [Blue Willow Heaven Coffee](#).)
- 1/2 - tbsp. dark chocolate syrup (*Optional to taste)
- 1/2 tbsp. dark chocolate on top of whipped cream.
- Whipped topping (I use Redi-Whip)



Brew your coffee as strong as possible. (I cool it down by pouring the milk into it before putting it in the Nutri-Bullet.) Or, you may want to leave coffee in the refrigerator for an hour before making the java slush.

Put ice in Nutri-Bullet or blender. Add chocolate chips. Drizzle a little of the chocolate syrup in. Blend until slushy. I have to shake it around a bit, then put back on Nutri-bullet since it's so thick at this point.

Pour cold coffee (and milk if you want the creamy version) into the mix. Blend until thick and icy. Pour in glasses and top with Redi-Whip whipped cream and drizzle chocolate syrup over the whipped topping. Yum!

If you are brave try it with Blue Willow **Cookies N' Cream flavored coffee**, or **Macchiato Awakening**. Or, how about Blue Willow **Chocolate Mint coffee** and use mint chips instead!

My next flavor will be with Mint Espresso buzz balls and I will try it with Papua New Guinea or El Salvador Pacamara. Use same recipe above, but add in the mint espresso buzz balls. I called it Chocolate Mint Buzz.

Nanc's Mocha Milk / Cream Mix for Iced Coffee

Ingredients

Serves 10-12 (Depending on size of glass)

Keeps until date on milk

- 1/2 tsp. **Organic Sucanat (this is similar to brown sugar, but so much more natural)
- 9 tsp. Organic Cacao Powder (unsweetened)
- 3 tsp. Stevia powder
- *3 cups whole milk
- *3 cups Half and Half
- 1/4 tsp. of xanthan gum (a little over, but not much. It gets too thick!)



Add milk and half and half to a medium sized pan and heat very slowly, stirring often until it is warm. (I use a whisk.) Never let it come to a boil. Add cacao powder a little at a time, (whisking each time), add 3 tsp. of stevia powder, and 1/4 to 1/2 tsp. Sucanat. Whisk until cacao powder is mixed in thoroughly. Add xanthan gum. Mix thoroughly. (Xanthan gum can be found in organic stores. The Xanthan gum will keep the cacao from separating from milk; although I found it still separated some. Just shake before using.)

Let it simmer for 5 minutes, but **DO NOT boil**, whisking every 2-4 minutes or so! Remove from heat and let cool. Pour into container when cool, seal with lid, and store in the refrigerator. Your milk would have had an expiration date so use it before the date that was on the milk container.

*You can substitute whole milk and half and half for almond milk, soy, or whatever you prefer. **** (1% milk does not give the wonderful richness you want in an iced coffee, IMNSHO.)**

To make iced coffee do the following:

Use 2-3 ounces of good cold brew coffee; depending on how strong you like it (or substitute 3-4 oz. of strong coffee)

1-2 oz water if using cold brew

1 1/2 cups ice

Top with mocha mix (above) in an 8-12 oz. cup. **(I use this mix specifically when giving samples of my Blue Willow Heaven Coffee of The Black Hills iced coffees.)**

Add more stevia if you wish to have a sweeter iced mocha coffee. Or, if you prefer stronger coffee, add more cold brew concentrate.

You may also use a frother and add coffee, water and mocha mix to the glass first, then froth it before adding the ice. Yum!

****What I found when looking at other recipes to make my own mocha mix was it usually required sweetened condensed milk, or sugar, and I wanted it to be as natural as possible. Several have said they are cutting back on sugar so this recipe is a plus for those who don't want all the sugar!**

****Sucanat stands for Sugar Cane Natural. It is the most unrefined sugar you can find outside of a cane stalk. It is simply dehydrated sugar cane juice that locks in all the rich molasses and sweet flavor in each granule. Organic Sucanat easily replaces brown or white sugar in baking.**

Stevia is also natural, taken from the Stevia plant. You would use 1/8 the amount of stevia powder compared to sugar. (Look at Stevia jar for reference.)

Nanc's Hot Turtle Creamy Mocha

Ingredients:

Espresso (Combination of Guatemalan, Blond Colombian, Papua New Guinea)
3 tablespoons chocolate chips (milk, dark or white)
1 cup milk
Caramel sauce
Redi-Whip
Snicker bar pieces or butterfingers pieces

1. Put 3 tablespoons milk chocolate chips, white chocolate chips, or dark chocolate chips in a glass measuring cup.
2. Add 1 cup milk to the chips. Steam milk and chips to 160-180°, depending on how hot you like it.
3. Make a double or triple espresso (25-30 second shots).
4. Pour 1/2 - 1 teaspoon caramel sauce into a large cup.
5. Pour espresso shots into the cup.
6. Add your steamed milk / chips.
7. Leave room for the whipped cream.
8. In a circular motion squirt Redi-Whip around the top of the cup.
9. Add a few small chopped pieces of a snicker bar, or butterfingers bar; about 1 teaspoon.
10. Drizzle with caramel (Optional).



There you have Nanc's Hot Turtle Creamy Mocha.

Nutella Cafe Latte (Hot)

Ingredients:

1/2 Tbsp. Nutella (it is awful sweet, I used **1 tsp.**)
1 cup Skim Milk (or any on hand)
1/2 cup milk for frothing
1 tsp unsweetened cocoa
1 tbsp peanut butter powder (optional)
1 tsp. Heavy Whipped cream *optional
2-4 ounces cold brew coffee

Directions:

- 1 In a saucepan, warm up the milk with Nutella until Nutella is melted completely and it's just before boiling point. Add cocoa and peanut butter powder. Stir well.
- 2 Take it off, pour in the mug/cup and press latte to froth the milk and brew the coffee. (Or, use hand-frother, see below.)
- 3 Add Whipped cream; Stir and enjoy!

For frothing with hand-frother:

- 1 Add 1/4-1/2 cup milk, half and half, whatever to a cup. Zap it in microwave for 70 seconds. Just before milk mixture is ready, froth the milk in the cup.
- 2 Pour brewed coffee of your choice into milk + Nutella mixture, and slowly add frothed milk to your latte until it reaches the rim of the mug.
- 3 Add whipped cream if desired!

Found at: <http://www.sandraseasycooking.com/2014/02/nutella-cafe-latte.html>



Oreo Cookie Iced Coffee

Makes 2 large glasses

1/2 cup of strong coffee **or 2-4 ounces cold brew**
1 1/2 cups crushed ice
2 tbs 60% Cacao Bittersweet Ghirardelli chocolate chips
(you can use the dark semi-sweet chocolate chips as they would be sweeter).
1 cup almond silk milk (unsweetened)
2 Oreo cookies (crumbled)
1 tbs Chocolate syrup (or to your liking)



Whipped cream (I use Redi-Whip)

Brew Papua New Guinea PB coffee from Blue Willow Heaven Coffee of the Black Hills. In the blender (or NutriBullet) add crushed ice and chips until blended. Add 2 tablespoons of Cacao Bittersweet Ghirardelli chocolate chips or the semi-sweet chips. Crumble cookies, put in blender and blend until small chunks. Add cooled coffee and almond silk milk. Blend.

Pour into glasses, squirt about 2 to 3 tablespoons whipped cream on top; drizzle some chocolate syrup over the whipped cream, and sprinkle with the extra crumbled Oreo cookies. **This was plenty sweet.

Yummy!

Pumpkin Pie Latte

Makes 2 large cups (Latte) or 2 large glasses (Frappe)

2-4 ounce cold brew coffee (Papua New Guinea PB)

1 tsp Pumpkin Powder or 2 tablespoon Pumpkin Puree

1/2 tsp of pumpkin pie spice

1/4 tsp vanilla

1/2 cup unsweetened almond milk

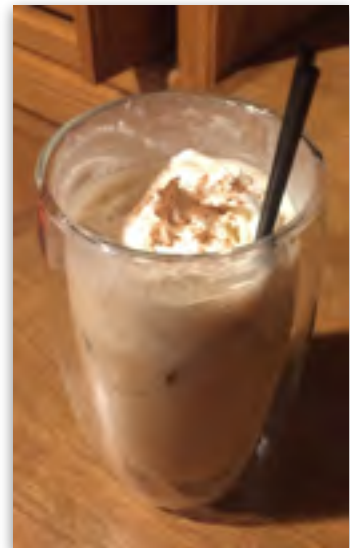
1/4 cup half and half

1/2 - 1 tsp Sugar (your preference)

1/4 - 1/2 cup ice

Top with Redi-Whip

Sprinkle top with cinnamon



Use your cold brew, or brew a strong cup of coffee using your normal method. For the Latte, in a small saucepan add milk, half and half, pumpkin powder/puree, vanilla and pumpkin pie spice. Heat until warm, whisking often so it does not stick, or boil. Once heated, add sugar and coffee. Heat until 140° - 150° (or your preference) without boiling the mixture! Pour into two mugs. Drop a dollop of Redi-Whip on top, sprinkle with cinnamon and enjoy!

Pumpkin Pie Iced Frappe

Brew Papua New Guinea PB coffee from Blue Willow Heaven Coffee of the Black Hills.

Use either 4 ounces of cold brew or your regular method of brewing coffee. (Let cool after brewing.) In the blender, NutriBullet or using battery operated frother, add pumpkin powder/puree, milk, half and half, vanilla, pumpkin spice, sugar, and coffee. Blend until all is blended. Add ice to two tall glasses. Pour mixture on ice. Top with Redi-Whip,

sprinkle with cinnamon, and enjoy! (You can also use crushed ice in Nutri-Bullet and blend it all to the consistency of a slush.)

Found (and changed) recipe at: <http://therealfoodrds.com/gut-healing-pumpkin-spice-latte/>

Pumpkin Pie Cream for Coffee

4 tbsp pumpkin pie (canned)
1 - 2 tbsp sugar
1/2 - 1 tsp pumpkin spice (depending on pumpkin flavor wanted)
1 cup organic milk and 1 cup half & half
1/2 tsp cinnamon

Add all ingredients to saucepan. Whisk it well so sugar does not stick to bottom of pan. **Do not boil!!!!** Heat until well blended. Remove from stove. Let cool. Pour into container. You may wish to strain when you put in a jar/container. Use cheese cloth or fine mesh strainer.

******Make sure you get milk and half and half that has a long expiration date. It will last until the expiration date of milk and half and half (whichever expires first).

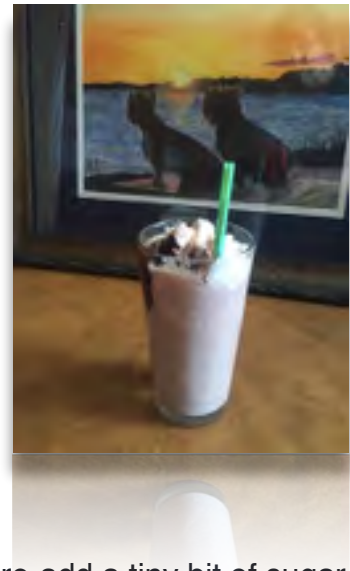
Raspberry Cream Iced Coffee

Ingredients

1 cup of crushed ice
10 fresh raspberries (Can substitute strawberries and/or blueberries)
1/2 cup cream
1/2 cup milk
1 tbsp. milk chocolate chips
2-4 ounces cold brew coffee, or desired strength (I LOVE Papua New Guinea PB, or Colombian - Light roast!)

Mix in blender or Nutri-bullet. Pour in tall glass, Top with Redi-Whip and a drizzle of dark chocolate. Savor each sip!

****** Depending on raspberries or strawberries, you may want to pre-add a tiny bit of sugar to them before blending. I found that some were more tart than others.



Schwan's Dulce de Leche Coffee

Serves 6

4 cups strong coffee (or 1 cup cold brew concentrate)
1 cup Dulce de Leche ice-cream (Schwan's)
Redi-Whip
Grated Ghirardelli chocolate (topping)
Cinnamon dusting (topping)

Pour coffee into 6 mugs. Add 1-2 heaping tablespoons Schwan's Dulce de Leche ice-cream to each cup. Stir until ice cream is dissolved. Top with Redi-whip and grated Ghirardelli chocolate, and sprinkling of cinnamon.



Sea Salt Chocolate Iced Coffee

Ingredients 6-8

Serves

6 cups whole milk
1 cup strong coffee, chilled (or Cold Brew use 1/2-3/4 cup)
2 teaspoons cacao powder
8 drops of vanilla stevia (or 1/2 packet stevia)
Optional: 1 scoop chocolate protein mix
2 teaspoons sea salt

2 Serving

1 1/2 cups crushed ice if you prefer slush
1 cup milk (whole or Half and Half)
2-4 ounces cold brew
1/2 teaspoon cacao powder
1/4 packet of stevia (this is so SWEET)
1/4 tsp sea salt

I would not use any stevia if you are using sweetened cocoa in place of cacao powder.

In NutriBullet or blender, (or you can manually shake) blend all ingredients. Fill a tall glass with ice (unless you put ice in NutriBullet) and pour mix over top. Enjoy!

Found at: <http://withsaltandwit.com/salted-chocolate-iced-coffee/>



Spanish Coffee

Ingredients

6 ounces coffee liqueur
6 teaspoons sugar
4 cups hot brewed coffee
Whipped cream and chocolate curls

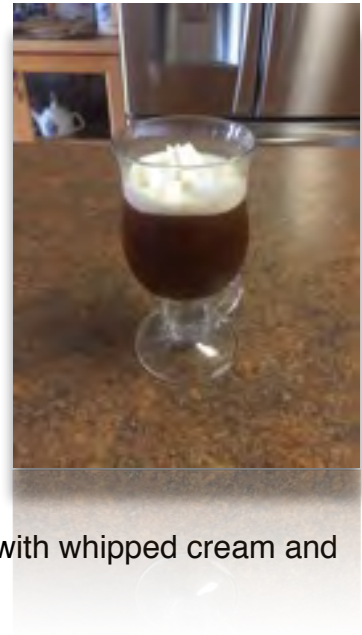
Nutritional Facts

3/4 cup: 135 calories, 0 fat (0 saturated fat), 0 cholesterol, 6mg sodium, 20g carbohydrate (18g sugars, 0 fiber), 0 protein.

Directions

Divide liqueur and sugar among four mugs. Add coffee. Top with whipped cream and chocolate curls. Serve immediately. **Yield:** 6 servings

Found at: <http://www.tasteofhome.com/recipes/spanish-coffee>



Spiced Americano with Cinnamon Syrup

Ingredients

Serves 4

1/2 cup water
1 cup sugar (**cut in half**) **Try 1/2 cup sugar**
1/4 teaspoon ground allspice
1/4 ground cinnamon, plus some for dusting
1/4 teaspoon ground ginger
1 cup brewed espresso
1 cup boiling water
Redi-Whip

Directions:

In a saucepan, combine water and sugar (**try putting only 1/2 cup sugar the first time**) over medium heat. Bring to a boil and reduce heat to low. Add the allspice, cinnamon, and ginger and simmer for 5 minutes. Take the pan off heat and set aside. Brew 1 cup of espresso and add 1 cup of boiling water to this. Pour 1/2 cup of espresso mix to 4 - 8 ounce cups. Add 1 tablespoons of the spiced syrup to each cup and stir to combine. Squirt a couple of tablespoons of Redi-Whip on top of espresso. Dust with cinnamon and serve.



Found at: <http://www.foodnetwork.com/recipes/giada-de-laurentiis/spiced-americano-with-cinnamon-whipped-cream-recipe.html>

Turkish Cardamom Coffee

Ingredients

5 tbsps ground coffee beans (medium to dark roast unflavored), I grind whole beans with a coffee grinder.

5 1/2 cups hot water

5 tsp cardamom pods or 1/2 tsp of cardamom

*optional cream of choice to taste: heavy cream or coconut milk

*optional sweetener of choice to taste: honey or low carb sweetener

Instructions

- In a coffee grinder, place whole coffee beans and grind until coarsely ground.
- Pour ground coffee and 1/2 tsp ground cardamom into the pitcher of the french press, with the lid and plunger off. Set aside.
- Bring to a boil 5 1/2 cups water in a tea pot or sauce pan. Once boiling, remove from heat and let cool for 30 seconds.
- Pour the hot water into the pitcher, and place the lid with the plunger all the way up on the pitcher. Leave the plunger up and let the pitcher sit for 4 to 5 minutes.
- Now hold the pitcher handle and press the plunger down slowly, but firmly on the french press. Serve immediately.

Can be served black, or with optional sweetener and cream.

1 Serving

2 scoops freshly coarse ground coffee

2 cups hot water

1/4 tsp cardamom (ground) **Follow the rest of the instructions above.

Found at: <http://beautyandthefoodie.com/turkish-cardamom-coffee/> (Stacey author)

Vietnamese Iced Coffee

Ingredients

5 oz. Toddy® Cold Brewed Coffee
2 oz. Whole Milk
1/4 tsp Stevia
3 oz. Water
1 cup Ice

One Serving (6 oz.) below

1-2 ounces Toddy coffee (cold concentrate brew)
1 ounce milk
Stevia to taste
1-2 ounce water
1/2 cup ice



Vietnamese Iced Coffee usually calls for sweetened condensed milk. **I have an aversion to sweetened condensed milk**, so I make it using the recipe above. Also, you can use strong coffee of any kind, or make concentrated cold brew coffee in your French Press. Actually, the picture above I am making the coffee using the Japanese style brew, since it is closest to the cold brew coffee. Then I just added the Vietnamese ingredients. ****Caution: Stevia is VERY sweet!**

Approximate Cost for Frappe, Latte or Iced Coffee

Ingredients	Cost
Fresh Raspberries - 5 per serving -	25¢
Whole Milk - 3/4 cup	25¢
Half & Half - 1/2 cup	50¢
1 tbsp chocolate Torini	10¢
Ice	0
1 1/2 tbsp chocolate chips (per serving)	6¢
Various spices (per serving) (cinnamon, all spice, ginger, cocoa	1¢
Almond Milk	1¢-2¢
Redi-Whip	37¢
	<u>5¢</u>

**Approximate Total
etc. (Depending on milk used.)**

\$1.55 - \$1.80 for a large latte, frappe,

****You can use real vanilla in any of these for a fantastic vanilla flavor!**

Coffee Terms

Strong Coffee = Amount of coffee to water ratio used. Strong coffee does not equal dark coffee. For strong coffee you will use more coffee in water.

Weak Coffee = Less coffee used to water ratio.

Dark (Vienna or French Roast) Coffee = Coffee that is roasted to higher temperatures, which cause the beans to darken the more you roast. With **dark** coffee you lose the **bean** flavor, and you have more of a **roast** (burnt) flavor. Dark coffee will have an oily sheen to the outside of the bean.

Light City Coffee = is a unique roast that brings out the wonderful **flavor** of the bean. It never has oils on it. Every **different** variety of bean will have a distinct flavor of its own. Light roasted coffee will still have a chaff line in the bean. The bean will also have an “ugly” look to it, but it truly is it’s **original character** of flavor.

Bold Coffee = This usually means a **darker** roast. It really has more to do with **the level of roast** more than anything. Bold could also mean a stronger AND darker cup. Don’t confuse strong and dark. More people who like **dark roasted** coffee, say they like **strong** coffee. Strong just means more concentrated coffee. You can have light roast coffee and it can be strong.

Acidity = will describe a true **brightness** of coffee; it could be a **tartness** or **tingle** of the presence of the coffee rolling off your tongue. Think of acidity more as an **adjective** of a “pleasing” sensation.

Espresso = Often confused as being a certain variety of coffee, which it is not. Espresso is any roast (light, medium, or dark) that is pushed through extremely fine ground coffee. Espresso is often misleading. It can taste anywhere from bitter and nasty; similar to the “smell” of cigarette ash water. (This you do not want!) A real espresso will be 1 or 2 ounces (not a full cup) and it will have a beautiful creamy brown foam on the top. It will be a mixture of flavor and senses as it rolls off the tongue. It all depends on the bean blends you might use. There is a certain expertise to making an espresso.

Toddy Coffee = This is a cold water brewed coffee concentrate that is left to steep in cold water for 24 hours. It is then filter-drained into a decanter and can be stored for up to 3 weeks in the refrigerator. Just add hot water. It has 65% less acidity in the cup, so those who have sour stomachs, this is a perfect cup! It has its own unique flavor.

Medium Roast = This is usually a Full City to Full City+ roast. A FC roast usually develops more body and sweetness to it.

For those who enjoy a good cup of java, know what you want in a cup.

Two main things to remember about drinking that *perfect* cup of coffee. Grind your coffee just before you make it, and **make certain your grind is fit for your coffeemaker. You can have the most expensive coffee in the world, but if you grind it too fine, or too coarse for your coffeemaker, you won't get the "heavenly" flavors. If you use plain old tap water to brew your coffee, it will quickly degrade the flavor of your fantastic coffee. If you filter the tap water, that's fine. Use good drinking water for your coffee before brewing. **Do not use distilled water!!!!**

What's the Difference Between a Latte & a Cappuccino?

Coffee terms and differences.

- A **latte** is a coffee drink that is normally made with espresso, steamed milk, and milk foam.
- A **cappuccino** is very similar, but it has a greater percentage of foamed milk to steamed milk.
- A **macchiato** has no steamed milk added to the espresso, but a little cap of milk foam.
- **Cafe au lait** has *only* warm steamed milk added to coffee (sometimes espresso) and no foam.
-

All of these coffee shop drinks are actually on a continuum. A very "wet" cappuccino with a lot of steamed milk is sliding into latte territory, and what one coffee bar calls a cappuccino might actually be a macchiato elsewhere.

The point is, the ratio of espresso, warm milk, and milk foam can all be adjusted to your precise liking when you make a drink at home, and you can call it whatever you like in the privacy of your own kitchen.

Taken from: <http://www.thekitchn.com/how-to-make-a-latte-without-an-espresso-machine-cooking-lessons-from-the-kitchn-211090>

Various Coffeemakers

Here are a few ways to make one cup of coffee if you don't have a coffeemaker that makes only one cup. There are plastic pour-over one-cup makers, too. Of course, you would need a tea kettle (or pan) for your hot water. :)

Chemex



French Press



HandyBrew



Hario Pour-over Method



AeroPress



- 11. Plunger
- 12. Chamber
- 13. Seal
- 14. Filter Cap
- 15. Funnel
- 16. Filter Holder
- 17. Scoop

- 8. Stirrer

The next two coffee brewing methods are listed in the index because I use them quite often for my iced coffee, latte's and frappe's or cappuccino's.

OXO Good Grips Pour-over w/water tank (Makes an 8 - 12 oz. cup)

The OXO pour-over with water tank is a neat little device that allows you to put the water into the little tank, and leave it to drip. No babysitting and pouring the water in slowly over the grounds like the other pour-over methods. The water tank has little holes in the bottom to slowly release the water to soak the grounds and run into your cup. I use this a lot when I don't have any coffee concentrate, or to make Japanese iced coffee. For \$15 it's a steal.



****On a side note, it's nice to have a non-electric coffeemaker when you know you may have a snowstorm and quite possibly lose electricity. If I even suspect this, I get my Carafe and Airpots filled with fresh, boiling water and I can have my coffee anytime with one of these above. (If you have a generator, that's even better! No need to worry about filling airpots or carafes.)**

Toddy Maker (Cold Coffee Concentrate)

For the best flavor, start with **coarsely ground coffee** beans (fresh roasted is best) and filtered water. The Toddy brewing container is designed to hold 12-16 ounces of coffee and 7 cups (56 fluid ounces) of water. (You can add more water, but no more than an inch from the top after grounds are put in. Put in the plug on outside, wet filter and insert into center of toddy maker inside. Fill it half full of good water. Add coarsely ground coffee. (I usually use a full pound.) Gently press down on the grounds until they are all wet. **DO NOT STIR!** Pour more cold water in until water and grounds are about 1 inch from the top. Make sure all grounds are completely pressed into the water. Set in the corner of your cupboard for 12-24 hours. Remove cork from bottom and set over glass carafe. Let it drain into the carafe. If it stops, take a bread knife and gently insert in the middle of the grounds, moving the grounds gently back and forth on the filter. Sometimes the filter gets a bit clogged if your grinder leaves a finer grind. Once drained, you can keep in the refrigerator for 2-3 weeks. Or, freeze it in ice cube trays!



To make regular coffee, add 2-4 ounces of concentrate to cup. (This is a concentrate, so start with 2 ounces of coffee and go from there!) Add hot water (195°-200°) and stir.

Toddy maker coffee concentrate has 65% less acid than regular coffee. It has a unique flavor and is delicious to use in iced coffees, frappe's, latte's, etc.

If you wish to know more about coffeemakers, I also have a pdf file in the different kinds of coffeemakers I have and how to use them.

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Iced Coffee Ingredients Fat and Calories Per Serving

Iced Coffee Fat Grams and Calories

Various Iced Coffee Ingredients	Fat Grams	Calories
Almond Silk Milk - Sweet (1/2 cup)	0.75	45
Almond Silk Dark Chocolate (1/2 cup)	1.25	50
Half and Half (1/4 cup)	6	90
Ice	0	0
Coffee	0	0
Whole Milk (1/4 cup)	1.25	32
Semi-Sweet Chocolate Chips (1 tblsp)	2	35
Redi Whip (1 tblsp)	0.5	7
Chocolate Torani (1 squirt)	0.1	2
Butterfinger (1 Mini)	3.5	85
Peanut Butter Powder (1 tblsp)	0.75	25
Heath Bar (1/2)	6.5	105
Oreo Thins (1)	3	70
Ice Cream (Schwan's Gelato) (1 tblsp)	1.25	27
Pure Cane Sugar (1 tsp)	0	15
Sucanat (1 tsp)	0	15
Unsweetened Cocoa (1 tblsp)	0.5	25
Cinnamon Powder	0	0
Vanilla	0	0
Ghirardelli Sweetened Cocoa (1 tblsp)	0.5	40

Dark Chocolate Peanut Butter Iced Coffee	Fat Grams	Calories
Almond Silk Dark Chocolate Milk (1/2 cup)	1.25	50
Ice	0	0
Coffee	0	0
Redi Whip (1 tblsp)	0.5	7
Chocolate Torani (1 squirt)	0.1	2
Peanut Butter Powder (1 tblsp)	0.75	25
Total Fat and Calories	2.6	84

Almond Silk Milk Peanut Butter Iced Coffee	Fat Grams	Calories
Almond Silk Milk (1/2 cup)	0.75	45
Ice	0	0
Coffee	0	0
Redi Whip (1 tblsp)	0.5	7
Chocolate Torani (1 squirt)	0.1	2
Peanut Butter Powder (1 tblsp)	0.75	25
Total Fat and Calories	2.1	79

Iced Coffee Fat Grams and Calories

Chocolate Gelato PB Iced Coffee	Fat Grams	Calories
Almond Silk Milk (1/2 cup)	0.75	45
Ice	0	0
Coffee	0	0
Redi Whip (1 tblsp)	0.5	7
Chocolate Torani (1 squirt)	0.1	2
Ice Cream (Schwan's Gelato) (1 tblsp)	1.25	27
Peanut Butter Powder (1 tblsp)	0.75	25
Total Fat and Calories	3.35	106

Cardamom Kahlua Spice Coffee (Hot)	Fat Grams	Calories
Whole Milk (1/4 cup)	1.25	32
Half and Half (1/4 cup)	5	75
Coffee	0	0
Cardamom	0	0
Star Anise	0	0
Water	0	0
Brown Sugar (1 tsp)	0	7.5
Unsweetened Cocoa (1/2 tsp)	0.1	5
Cinnamon Powder	0	0
Kahlua non-Alcoholic (1 tblsp)	0	3
Vanilla	0	0
Total Fat and Calories	6.35	119.5

Marshmallow S'Mores Mocha	Fat Grams	Calories
Whole Milk (1/4 cup)	1.25	32
Half and Half (1/4 cup)	5	75
Coffee	0	0
Marshmallow Cream (1 tblsp)	0	22.5
Stevia or Sucanat	0	0.5
Unsweetened Cocoa (1/2 tsp)	0.5	25
Total Fat and Calories	6.75	155

Nanc's Mocha Milk/Cream Iced Coffee	Fat Grams	Calories
Whole Milk (1/4 cup)	1.25	32
Half and Half (1/4 cup)	5	75
Stevia & Sucanat (pinch Stevia) 1/8 tsp Sucanat	0	0.2
Unsweetened Cocoa (1 tsp)	0.25	12.5
Total Fat and Calories	6.5	119.7

Iced Coffee Fat Grams and Calories

Serve over Ice and Cold Brew Coffee

Turkish Cardamom Coffee	Fat Grams	Calories
Whole Milk (2 tablespoons) OR	0.31	8
Half and Half (2 tablespoons)	1.2	18.75
Coffee (1 heaping tablespoon coarse grind)	0	0
Cardamom (1 pod, crushed) or 1/8 teaspoon ground	0	0
12 oz water	0	0
Total Fat and Calories	1.51	26.75

Ingredients Fat and Calories Per Serving

	Fat Grams	Calories
Almond Silk Milk - Sweet (1/2 cup)	0.75	45
Almond Silk Dark Chocolate (1/2 cup)	1.25	50
Half and Half (1/4 cup)	6	90
Ice	0	0
Coffee	0	0
Whole Milk (1/4 cup)	1.25	32
Semi-Sweet Chocolate Chips (1 tblsp)	2	35
Redi Whip (1 tblsp)	0.5	7
Chocolate Torani (1 squirt)	0.1	2
Butterfinger (1 Mini)	3.5	85
Banana	0.4	105
Peanut Butter Powder (1 tblsp)	0.75	25
Pumpkin Powder (1 tsp)	0.3	5
Protein Powder (1/2 tsp)	0.7	35
Heath Bar (1/2)	6.5	105
Oreo Thins (1)	3	70
Ice Cream (Schwan's Gelato) (1 tblsp)	1.25	27
Pure Cane Sugar (1 tsp)	0	15
Sucanat (1 tsp)	0	15
Unsweetened Cocoa (1 tblsp)	0.5	25
Cinnamon Powder	0	0
Vanilla	0	0
Ghirardelli Sweetened Cocoa (1 tblsp)	0.5	40