



In my house, coffee is at the center of gatherings, conversations, and quiet time. I hope these recipes will add something special to your coffee time, as well. The best part is that, in a small way, when you are making and using these recipes, you and I are sharing a coffee moment.

Happy Coffee Time, friend!

Lanel



infused sugar is
amazing

super easy
vanilla coconut sugar

Vanilla Coconut Sugar

Ingredients

2 cups sugar (coconut sugar is my favorite!)
2 vanilla beans, scraped.

Instructions

- 1 Put the sugar and the scraped part of the vanilla bean into a food processor (or large bowl if you don't have a food processor.
- 2 Process for 2 minutes on high. (if you don't have a food processor simply use a fork to press and stir the sugar and vanilla into each other--about 5 minutes.)
- 3 Store with the leftover vanilla bean.



— make your own —
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Homemade Irish Coffee

Ingredients

- Basic syrup:
 - 1 cup sugar
 - 1 cup water
- Caramel variation: 1/2 cup caramel sauce
- Peppermint variation: 20 peppermint candies
- Warm Spice variation: 2 tsp cinnamon, 1 tsp nutmeg, 2 tsp cloves
- Maple Vanilla variation: 3 tablespoons vanilla, 1/4 cup maple syrup

Instructions

1. Put ingredients into a heavy saucepan (this will help it not boil over as easily!).
2. Bring to gentle boil, stirring often, and take off the burner for a few minutes. (watch carefully that it doesn't boil over!)
3. Simmer on low for 15-20 minutes, stirring occasionally.
4. Cool before putting into a container.
5. Caramel variation: add caramel sauce after water comes to a boil.
6. Peppermint variation: add peppermints with water and sugar, stir often.
7. Warm spice variation: add spices after water has come to boil.
8. Maple Vanilla variation: add syrup with sugar and water, add vanilla after water comes to a boil.

homemade MOCHA SYRUP

sugar-free & traditional recipes



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4
 ingredients
 to a
*cafe
 mocha*

Homemade Mocha Syrup

Ingredients

- 1 cup unsweetened cocoa powder
- 1 cup STRONG brewed coffee
- 1 cup white sugar or coconut sugar
- 1 teaspoon vanilla

Instructions

1. Stir all ingredients together in a heavy, medium saucepan.
2. Heat on medium until boiling, stirring often.
3. Continue boiling gently whisking constantly until thickened (about 4 minutes).
4. Pour into a glass jar and cool.
5. Store in the fridge for up to 1 week.

Notes

Mix 2 tablespoons of syrup into 1 cup of strong coffee.



make your own
irish coffee



Homemade Irish Coffee

Ingredients

8 oz. hot brewed coffee
1 oz. whiskey
2 tablespoons brown sugar
lightly whipped cream

Instructions

- 1 Mix together coffee, whiskey, and brown sugar in your glass.
- 2 Slowly add your slightly whipped cream by pouring it over the back of your spoon.
- 3 Enjoy!

Notes

To make slightly whipped cream, whip heavy cream until it just begins to firm up. Add a bit of sugar and beat just until mixed. If you don't want to take the time to make this, store bought whipped cream will work as well. It will just taste slightly different.



an easy
German
summer
drink



Eiskaffe – German Coffee

Ingredients

coffee
vanilla ice cream
whipped cream
chocolate shavings

Instructions

1. 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.
2. Put 2 scoops of vanilla ice cream in a mug.
3. Pour chilled coffee on top of the ice cream.
4. Top with whipped cream and chocolate shavings. Enjoy!



You deserve a
decadent
and rich
treat

Bicerin – Italian Coffee

Ingredients

- 1/2 cup strong coffee
- 1/2 cup hot chocolate
- 1/4 cup heavy cream
- Chocolate shavings (optional)

Instructions

1. Put a mason jar in the freezer (this is for making the cream topping. If you'd rather use whipped cream, skip this step).
2. Make a pot of strong coffee.
3. While the coffee is brewing, make yourself a batch of hot chocolate. We recommend something homemade and creamy, but any hot chocolate will work.
4. Pour your hot chocolate into the bottom 1/3rd of your mug.
5. Pour your coffee over the back of a spoon into the mug, filling to 2/3rds full.
6. Put your heavy cream into the chilled mason jar and close.
7. Shake until the cream thickens slightly.
8. Pour cream over the back of a spoon, filling the mug completely.
9. Top with chocolate shavings.



silky
and
smooth

Flat White – Australian Coffee

Ingredients

- whole milk
- espresso (or strong coffee)
-

Instructions

1. Froth 1 cup of milk, either using an espresso machine or on the stove using a milk frother. You want to heat the milk to about 160 F.
2. You want a froth with very fine bubbles.
3. While you are frothing the milk, make your espresso.
4. Combine the espresso and foam.





pair it with our
*chocolate
cake*



Mexican Coffee

Ingredients

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

Instructions

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.

Mexican coffee is traditionally served in a clay cup along with a pastry.



taste the
tropics

Coconut Caribbean Coffee

Ingredients

- 4 oz. coconut milk
- 4 oz. strong coffee
- 1-2 oz. coconut rum
- 2 tablespoons brown sugar

Instructions

- 1 Heat coconut milk on the stove, frothing with a hand frother. (if you have an espresso machine, use your frothing wand). Heat only to 145 degrees.
- 2 While your milk is heating, make your coffee.
- 3 Put rum and brown sugar in a mug, add your coffee and stir.
- 4 Pour your frothed milk on top.
- 5 Sprinkle with coconut shavings if desired.

Notes

Coconut milk burns at a lower temperature than cow's milk, so be sure you don't over-heat your milk. If you find the drink is cooler than you like heat the coffee portion further to compensate.

A candy thermometer or meat thermometer works great for reading the temperature! If you don't have either, trial and error works, too!



cardamon and
coffee go
together

Cardamon Caramel Latte

Ingredients

1/2 cup strong coffee or 1 shot espresso
1 cup frothed milk (or hot milk if you don't have the ability to froth)
1 cardamom pod...or about 10 seeds
caramel
whipped cream

Instructions

- 1 Put the cardamom seeds in the bottom of an empty mug and crush them.
- 2 Add the coffee and caramel.
- 3 Stir.
- 4 Pour the frothed milk over the top.
- 5 Top with whipped cream.



the mosquito
a minnesota coffee drink.

3 ingredients
pack a
punch

Mosquito – A Minnesota Coffee Drink

Ingredients

1 shot espresso or 2 ounces strong coffee
1 Tbsp cherry juice
whipped cream
cherry

Instructions

- 1 Pour the espresso and cherry juice into the bottom of an espresso cup. Add whipped cream until just full. Top with a cherry.





a blueberry
coffee
*summer
shake*

Big Blue Coffee Shake

Ingredients

1/3 cup blueberries
1/2 cup cold coffee
1/2 cup coffee ice cream (we use Izzy's)
whipped cream (optional)

Instructions

- 1 Mix coffee, blueberries, and ice cream together in a blender.
- 2 Top with whipped cream if desired.
- 3 Enjoy!

Notes

Making a cup of coffee, drinking half of it, and then putting the rest in the freezer to chill is the perfect way to make this drink!
If you have trouble finding coffee ice cream, you can use vanilla. We'd recommend adding a bit of extra coffee to your drink and being okay with a slightly thinner consistency.



this coffee
needs to be
shared

S'More Coffee

Ingredients

12 oz. coffee
3 Tbsp sugar
2 tsp. cocoa
3 Tbsp honey
1/2 cup heavy whipping cream
marshmallows

Instructions

- 1 Mix sugar, cocoa and honey together in small saucepan.
- 2 Slowly add whipping cream, stirring well.
- 3 Bring to a simmer on the stove, stirring frequently.
- 4 Add half the mixture to 6 oz. of coffee.
- 5 Top with marshmallows.

Notes

If you prefer, you can omit the sugar and add extra honey.
Milk, almond milk, soy milk, etc. can all be substituted for the heavy cream. Your drink won't be as rich and "s'more-like", but it will still be delicious!