

## Alexander Espresso

- 1 c Cold water
- 2 tb Ground espresso coffee
- 1/2 ea Cinnamon stick (3" long)
- 4 ts Creme de cacao
- 2 ts Brandy
- 2 tb Whipping cream, chilled
- 1 ea Grated semisweet chocolate



Break out your espresso machine for this one or just make really strong coffee w/ a small amount of water. Break cinnamon stick into small pieces and add to hot espresso. Allow to cool for 1 minute. Add creme de cacao and brandy, and stir gently. Pour into cute demitasse cups. Whip the cream, and float some cream on top of each cup. For looks, garnish with grated chocolate or fancy chocolate curls. Multiply proportions by six and it's perfect for a party. Serves 2

### **Canadian Coffee**

**1/4 c Maple syrup; pure**

**1/2 c Rye whiskey**

**3 c Coffee; hot, black, double strength**

**Topping:**

**3/4 c Whipping cream**

**4 ts Maple syrup; pure**

**Topping: Whip cream with maple syrup just up until soft mounds; set aside.**

**Divide maple syrup and whiskey among 4 warmed heatproof glass mugs or goblets. Pour in coffee to 1 inch of top; spoon topping over coffee.**



### ***Alpine Carnival***

***2 tb Instant coffee***

***1 ts Vanilla***

***2 tb Brown sugar***

***1 ts Water***

***1 1/2 c Boiling water***

***1/2 c Whipping cream, whipped***

***Divide instant coffee and vanilla evenly between two Spanish coffee glasses. In a small heavy saucepan, dissolve sugar in the teaspoon of water. Over medium heat, stir dissolved sugar until it reaches a full boil. Immediately remove from heat and stir in boiling water. Divide sugar mixture between coffee glasses and top with a dollop of whipped cream. Makes 2 6 oz servings.***



## Amaretto Coffee



1 1/2 c Warm Water

1/3 c Amaretto

1 tb Instant Coffee Crystals

Dessert Topping from a pressurized can

In a 2-cup measure stir together water and instant coffee crystals.

Micro-cook uncovered, on 100% power for about 4 minutes or just till steaming hot. Stir in Amaretto. Serve in mugs. Top each mug of coffee mixture with some dessert topping.

### Amaretto Coffee / Variation

3/4 c Warm water

3 tb Amaretto

1 1/2 ts Instant coffee crystals

Dessert topping; \* see note

\* Dessert topping should be in a pressurized can.

In a nonmetal mug stir together water and instant coffee crystals.

Micro-cook, uncovered, on 100% power about 1 1/2 minutes or just till mixture is steaming hot. Stir in Amaretto.

Top with pressurized dessert topping.



## Arabian Coffee



1/2 liter (about 1 pint) water

3 tablespoons coffee

3 tablespoons (or more) sugar

1/4 teaspoon cinnamon

1/4 teaspoon Kardamom

1 teaspoon vanilla or vanilla sugar

Mix all ingredients in a saucepan and heat until foam gathers on top. Do not pass through a filter. Stir it up before you serve it.

## Black Forest Coffee

6 oz Fresh brewed coffee  
2 tb Chocolate syrup  
1 tb Maraschino cherry juice  
Whipped cream  
Shaved chocolate/chips  
Maraschino cherries

Combine coffee, chocolate syrup, and cherry juice in a cup; mix well. Top with whipped cream, chocolate shavings and a cherry.



## Buttered Rum Coffee

1/3 c Ground coffee

1/4 ts Freshly ground nutmeg

1 1/4 ts Rum extract

1/8 ts Liquid butter flavoring

Place coffee and nutmeg in a blender or food processor fitted with a steel blade. In a cup, combine remaining ingredients. With processor running, add flavorings. Stop processor and scrape sides of container with a spatula. Process 10 seconds longer. Store in refrigerator. Yields: Mix for eight 6-ounce servings



## Cafe Au Lait ( Coffee with Milk )

- 1 c Milk
- 1 c Light cream
- 3 tb Instant coffee
- 2 c Boiling water

Over low heat or in double boiler, heat milk and cream till hot. Meanwhile, dissolve coffee in boiling water. Before serving, beat milk mixture with rotary beater-till foamy. Pour milk mixture into one warmed pitcher or server, and coffee in another. To serve: Fill cups from both pitchers at the same time, making the streams meet en route. Makes 6 servings.



## *Louisiana Cafe Au Lait*

*2 c Milk*

*Sugar*

*1 c Louisiana coffee w/chicory*

*Put milk in saucepan; bring to a boil.*

*Pour hot freshly brewed coffee and milk  
simultaneously into cups; sweeten with sugar to  
taste.*



## Cafe Au Lait Luzianne



2 c Milk

1/2 c Heavy cream

6 c Louisiana coffee w/chicory

Combine milk and cream in saucepan; bring just to a boil (bubbles will form around edge of pan), then remove from heat.

Pour small amount of coffee in each coffee cup.

Pour remaining coffee and hot milk mixture together until cups are 3/4 full.

NOTE: Skim milk can be substituted for milk and cream for those who are counting calories.

## *Cafe Au Cin*

*1 c Cold strong French roast coffee*

*2 tb Granulated sugar*

*ds Cinnamon*

*2 oz Tawny port*

*1/2 ts Grated orange peel*

*Combine and mix in a blender at high speed. Pour into chilled wine glasses.*



## Cafe Cappuccino

1/2 c Instant coffee

3/4 c Sugar

1 c Nonfat dry milk

1/2 ts Dried orange peel

Crush in mortar and pestal

Use 2 T. for each cup of hot water



## Cafe Cappuccino Mix

1/2 c Instant coffee

3/4 c Sugar

1 c Nonfat dry milk

1/2 ts Dried orange peel(1 bottle)

Mash orange peel with a mortar and pestle. Stir ingredients together. Process in a blender until powdered. Use 2 Tablespoons for each cup of hot water. Makes about 2 1/4 cups of mix.



## Cafe Con Miel

2 c Prepared coffee, (fresh, instant, or decaf)

1/2 c Milk

4 tb HONEY, more or less to taste

1/8 ts Cinnamon

Dash nutmeg or allspice

Dash vanilla

Heat ingredients in a saucepan, but do not boil. Stir well to combine. Serve as a light dessert.



## Cafe De Ola

**8 c Water**

**2 sm Cinnamon sticks**

**3 Whole cloves**

**4 oz Dark brown sugar**

**1 Square semisweet chocolate or Mexican chocolate**

**4 oz Ground coffee**

**Bring the water to a boil, then add the cinnamon, cloves, sugar, and chocolate.**

**When the liquid comes to a boil again, skim off any foam. Reduce the heat to low and make sure the liquid does not boil. Add the coffee, and let it steep for 5 minutes. Serve the coffee in an earthenware pot with a ladle.**



## Cafe' Mexicano

- 1 oz Coffee liqueur
- 1 ts Chocolate syrup
- 1 ea Hot coffee
- 1/2 oz Brandy
- 1 ea Dash ground cinnamon
- 1 ea Sweetened whipped cream

Combine coffee liqueur, brandy, chocolate syrup and cinnamon in a coffee cup or mug. Fill to the top with hot coffee. Top with whipped cream.



## Cafe AlVanCocoa

Amaretto coffee beans

1 tb Vanilla extract

1 ts Almond extract

1 ts Cocoa powder

1 ts Sugar

Brew coffee. Add flavorings, 1 tsp. chocolate and sugar per cup. Garnish with whipped cream, chocolate and red candy sprinkles, and a chocolate- covered strawberry on top.



## Cafe Royale

3/4 c Hot Strong Coffee

4 ts Brandy

1 Sugar Cube

Pour coffee into warmed mug. Float 2 teaspoons brandy on coffee. Put remaining 2 teaspoons brandy into a tablespoon with sugar cube. Warm spoon over hot coffee. With a match, carefully ignite brandy in teaspoon. Slowly lower spoon into coffee to ignite floating brandy. Wait 1 minute after flame has died before drinking.



## Cafe Vienna Lookalike

1/2 c Instant coffee  
2/3 c Sugar  
2/3 c Nonfat dry milk  
1/2 ts Cinnamon  
1 pn Cloves  
1 pn Allspice  
1 pn Nutmeg

Blend in blender until very fine powder. Use 2 teaspoons per cup



## Caffe Di Cioccolata

1/4 c Instant espresso

1/4 c Instant cocoa

2 c Boiling water

Whipped cream

Finely shredded orange peel or ground cinnamon

Combine coffee and cocoa. Add boiling water and stir to dissolve. Pour into demitasse cups. Top each serving with whipped cream and shredded orange peel. Serves 6 to 7.



## Cajun Coffee

3 c Hot Strong Coffee

6 tb Molasses

6 tb Dark Rum (If Desired)

Whipped Cream

Nutmeg (Freshly Ground)

Combine coffee and molasses in a saucepan. Heat, stirring, until molasses is dissolved and coffee is very hot. Do not allow to boil. If desired place 1 Tbls. rum in each mug. Add coffee. Top with whipped cream; sprinkle with nutmeg. Do not stir before drinking.



## Cappuccino Orange

1/3 c Powdered nondairy creamer

1/3 c Sugar

1/4 Dry instant coffee

1 Or 2 orange hard candies (crushed)

Blend all ingredients together in mixer. Mix 1 Tb with 3/4 cup hot water. Store in airtight jar.



## Creamy Cappuccino

1/4 c Instant espresso or instant dark-roast coffee

2 c Boiling water

1/2 c Heavy cream, whipped

Cinnamon, nutmeg, or finely shredded orange peel

Dissolve coffee in boiling water. Pour into small, tall cups filling only about half full. Offer sugar. Now pass whipped cream-- everyone adds a spoonful, dashes It with cinnamon, nutmeg, or orange peel, then folds the cream into coffee.



## Cappuccino Royale

- 1/2 c Half-and-half
- 1/2 c Freshly brewed espresso
- 2 tb Brandy
- 2 tb White rum
- 2 tb Dark creme de cacao
- Sugar

Whisk half-and-half in heavy small saucepan over high heat until frothy, about 3 minutes. Divide espresso coffee between 2 cups. Add half of brandy and creme de cacao to each cup. Re-whisk half-and-half and pour into cups. Sweeten to taste with sugar.



## Cappuccino Shake

- 1 c Skim milk
- 1 1/2 ts Instant coffee
- 2 pk Artificial sweetener
- 2 dr Brandy or rum flavoring
- 1 ds Cinnamon

In a blender, combine milk, coffee, sweetener and extract. Blend until coffee is dissolved. Serve with a dash of cinnamon. For a hot drink, pour into a mug and heat in a microwave.



## Cardamom-spiced Coffee

3/4 c Ground Coffee

2 2/3 c Water

Ground Cardamom

1/2 c Sweetened Condensed Milk

Using amounts specified, brew coffee in a drip-style coffee maker or percolator. Pour into 4 cups. To each serving, add a dash of ground cardamom and about 2 tablespoons of the condensed milk; stir to blend.



## Chocolate Almond Coffee

- 1/3 c Ground coffee
- 1/4 ts Freshly ground nutmeg
- 1/2 ts Chocolate extract
- 1/2 ts Almond extract
- 1/4 c Toasted almonds, chopped

Process nutmeg and coffee, add extracts. Process 10 seconds longer. Place in bowl and stir in almonds. Store in refrigerator. Makes 8 six ounce servings. To brew: Place mix in filter of an automatic drip coffee maker. Add 6 cups water and brew.



## Chocolate Coffee

2 tb Instant coffee  
1/4 c Sugar  
1 ds Salt  
1 oz Squares unsweetened chocolate  
1 c Water  
3 c Milk  
Whipped cream

In saucepan combine coffee, sugar, salt, chocolate, and water; stir over low heat until chocolate has melted. Simmer 4 minutes, stirring constantly. Gradually add milk, stirring constantly until heated. When piping hot, remove from heat and beat with rotary beater until mixture is frothy. Pour into cups and sail a dollop of whipped cream on the surface of each. Makes 6 servings.



## Chocolate Mint Coffee

- 1/3 c Ground coffee
- 1 ts Chocolate extract
- 1/2 ts Mint extract
- 1/4 ts Vanilla extract

Place coffee in a blender or food processor. In a cup, combine extracts. With processor running, add extracts. Stop and scrape sides of container with spatula. Process 10 seconds longer. Store in refrigerator. Yield: mix for eight 6-ounce servings.



## Chocolate Mint Coffee Float

1/2 c Hot coffee

2 tb Creme de cacao liqueur

1 Scoop Mint chocolate chip ice cream

For each serving combine 1/2 cup coffee and 2 tablespoons liqueur. Top with scoop of ice cream.



## Coconut Coffee

2 c Half-and-half

15 oz Can cream of coconut

4 c Hot brewed coffee

Sweetened whipped cream

Bring half-and-half and cream of coconut to a boil in a saucepan over medium heat, stirring constantly. Stir in coffee.

Serve with sweetened whipped cream.



## Coffee Ice

2 c Brewed espresso

1/4 c Sugar

1/2 ts Ground cinnamon

In a saucepan over medium heat, simmer all ingredients just to dissolve. Place mixture in a metal dish, cover and freeze for at least 5 hours, stirring the outer frozen mixture into the center every half hour, until firm but not solidly frozen. Just before serving, scrape the mixture with a fork to lighten the texture. Makes 4 (1/2 cup) servings.



## Coffee Soda

3 c Chilled double-strength coffee

1 tb Sugar

1 c Half and half

4 Scoops (1 pint) coffee ice cream

3/4 c Chilled club soda

Sweetened whipped cream, 4

Maraschino cherries,

Chocolate curls or cocoa, for garnish, optional

Combine the coffee and sugar blend in the half and half fill 4 soda glasses halfway with the coffee mixture, add a scoop of ice cream and fill the glasses with soda. Garnish as desired with whipped cream, cherries, chocolate curls or cocoa.



## Creamy Iced Coffee

1 c Chilled brewed coffee, made double-strength

2 tb Confectioners' sugar (rounded tablespoons)

3 c Chopped ice

Combine the coffee, sugar, and ice, and blend until creamy.



## Creamy Irish Coffee

- 4 c Strong fresh coffee
- 1/4 c Sugar
- 1/2 c Irish whiskey
- 1 c Whipping cream
- 2 tb Sugar
- 2 tb Irish whiskey

Place 4 cups of strong fresh coffee in a saucepan with 1/4 cup of sugar, or to taste. Add 1/2 cup Irish Whiskey and heat thoroughly but do not boil. (Scotch, Bourbon or other whiskeys could be used.) Meanwhile whip 1 cup whipping cream until light. Beat in 2 tb each of sugar and Irish whiskey. Pour coffee into mugs or goblets and pipe or spoon flavored cream on top.



## Creamy Irish Coffee 2

1/3 c Irish cream liqueur

1 1/2 c Freshly brewed coffee

1/4 c Heavy cream, slightly sweetened and whipped, opt.

Divide the liqueur and coffee among two mugs. Top with puffs of whipped cream if desired. Serve at once.



## Danish Coffee

8 c Hot coffee

1 c Dark rum

3/4 c Sugar

2 Cinnamon sticks

12 Cloves (whole)

In a very large heavy saucepan, combine all the ingredients, cover and keep on low heat for about 2 hours. Serve in coffee mugs.



## Delicious Coffee Milk Shake

2 c Milk

2 tb Sugar

2 ts Instant coffee

3 tb Vanilla ice cream

Strong coffee; cold

Add ingredients in blender in order given and mix at high speed for 5 minutes or until blended. Pour into frosted glass.



## Di Saronno Coffee

1 oz Di saronno amaretto

8 fl Coffee

Whipped cream

Blend Di Saronno Amaretto with coffee, then top with whipped cream. Serve in Irish Coffee mug.



## Dinner Party Coffee

3 c Very hot decaffeinated

Coffee -- instant O.K.

2 tb Sugar

1/4 c Rum -- light OR dark

Combine very hot coffee, sugar and rum in heated pot. Makes 4-6 demitasse for 4-6. Double as needed.



## Dublin Dream

- 1 tb Instant coffee
- 1 1/2 tb Instant hot chocolate
- 1/2 oz Irish cream liqueur
- 3/4 c Boiling water
- 1/4 c Whipped cream

In an Irish coffee glass, place all ingredients except for the whipped cream. Stir until well mixed, and garnish with whipped cream.



## Espresso Romano

1/4 c Finely Ground Coffee

1 1/2 c Cold Water

2 Strips Lemon Peel

Fill filter section of a steamed-pressure coffeepot with water. Place filter in base and screw on top portion of coffeepot. Heat over medium heat until coffee begins to bubble into top portion. Reduce heat to low and simmer until bubbling stops. Serve immediately. Garnish with lemon peel.



## Fireside Coffee Mix--Flavored Coffee Creamer

- 2 c Nestle's quick
- 2 c Powdered coffee creamer
- 1/2 c Powdered sugar
- 3/4 ts Cinnamon
- 3/4 ts Nutmeg



## Flavored Coffees



1/4 c Powder nondairy creamer

1/3 c Sugar

1/4 c Dry instant coffee

2 TB cocoa

Place all ingredients in mixer, beat at high until well blended. Store in air tight jar Mix 1 1/2 TBS mix w/ 3/4 cup hot water.

Viennese Coffee 20 servings Scant 2/3 cup dry instant coffee 2/3 cup sugar 3/4 cup powdered nondairy creamer 1/2 tsp cinnamon dash each of ground allspice, cloves, and nutmeg. Mix all ingredients & Store in air tight jar. To make mix 4 tsp with one cup hot water.

## Flavored Coffees (mocha)

1/4 c Powder nondairy creamer

1/3 c Sugar

2 tb Cocoa

1/4 c Dry instant coffee

Place all ingredients in mixer, beat at high until well blended. Mix 1 & 1/2 TB mix w/ 3/4 cup hot water. Store in air tight jar.



## Frozen Cappuccino

2 Scoops vanilla frozen yogurt divided

1/2 c Milk

1 T Hershey's choc. milk mix

1 1/2 t Instant coffee granules

Place 1 scoop frozen yogurt, milk, chocolate milk mix and coffee granules in food processor or blender. Process 30 seconds or until smooth. Pour into tall glass; top with remaining scoop of frozen yogurt.



## Gaelic Coffee

Black coffee; freshly made

Scotch whiskey

Demerara (raw brown) sugar

Double (heavy) cream; whipped until slightly thick

Pour the coffee into a warmed glass. Add the whisky and the sugar to taste. Stir well. Pour some lightly whipped cream into the glass over the back of a teaspoon.



## German Coffee With Whipped Cream



5 c Hot Strong Coffee

Sugar (To Taste)

Whipped Cream

Pour coffee in stemmed glasses and sweeten with sugar. Stir until sugar is dissolved. Top with whipped cream.

## Godiva Irish Coffee

1 1/2 oz Godiva Liqueur

3/4 oz Irish Cream Liqueur

4 oz Hot Coffee

Pour in mug. Stir. Garnish with whipped cream.



## Homemade Coffee Liqueur

4 c Sugar

1/2 c Instant coffee

3 c ;Water

1/4 ts Salt

1 1/2 c Vodka, high-proof

3 tb Vanilla

Combine sugar and water; boil till sugar dissolves. Reduce heat to simmer & simmer 1 hour. LET COOL. Stir in vodka & vanilla. Pour up.



## Hot Baja Coffee

8 c Hot water

3 tb Instant coffee granules

1/2 c Coffee liqueur

1/4 c Creme de Cacao liqueur

3/4 c Whipped cream

2 tb Semi-sweet chocolate, grated

In slow-cooker, combine hot water, coffee, and liqueurs. Cover and heat on LOW 2-4 hours. Ladle into mugs or heat-proof glasses. Top with whipped cream and grated chocolate.



## Easy Iced Cafe Au Lait

2 1/4 c Cold freshly brewed coffee

2 c Milk

2 c Crushed ice

Sugar (opt)

Blend ingredients. Add sugar and continue blending until frothy. Pour over ice.



## Iced Cinnamon Coffee



4 c Strong coffee (use 2 to 4 teaspoons instant to 1 c Boiling water

1 3" stick cinnamon, broken in pieces

1/2 c Heavy cream

Coffee syrup

Pour hot coffee over cinnamon pieces; cover and let stand about 1 hour.

Remove cinnamon and stir in cream. Chill thoroughly.

To serve, pour into ice-filled glasses. Stir in desired amount of Coffee Syrup. If desired, top with sweetened whipped cream and sprinkle with ground cinnamon. Use cinnamon sticks and stirrers.

### Original Iced Coffee

1/4 c Coffee; instant, regular or decaffeinated  
1/4 c Sugar or low calorie sweeten  
1 l Milk; cold

Dissolve instant coffee and sugar in hot water. Stir in 1 litre of cold milk and add ice. For mocha flavor, use chocolate milk and reduce the sugar to taste. For single serving: dissolve 1 tbsp of instant coffee and 2 tsp sugar in 1 tbsp hot water. Add 1 cup of cold milk and stir.



## Iced Mocha Cappuccino

1 tb Chocolate syrup

1 c Hot double espresso or very strong coffee

1/4 c Half-and-half

4 Ice cubes

Stir the chocolate syrup into the hot coffee until melted. In a blender, combine the coffee with the half-and-half and the ice cubes. Blend at high speed for 2 to 3 minutes. Serve immediately in a tall, cold glass. This recipe yields 1 serving.



### Iced Mochacchino

1/2 c Brewed espresso, chilled

6 tb Chocolate syrup

1 tb Sugar

1/2 c Milk

1 c Vanilla ice cream or frozen yogurt

1/4 c Heavy cream, softly whipped

Cinnamon, chocolate curls or cocoa powder for garnish

Place the espresso, chocolate syrup, sugar and milk in a blender, and blend to combine. Add the ice cream or yogurt, and blend until smooth.

Pour mixture into two chilled glasses, and top each with whipped cream and chocolate curls or a dusting of the cinnamon or cocoa.



### Instant Coffee-swiss Style Mocha Mix

1/2 c Instant coffee granules

1/2 c Sugar

2 tb Cocoa

1 c Nonfat dry milk powder

Combine all and mix well. Store mix in an airtight container. For each serving: place 1 tbsp. + 1 tsp. of mix into a cup. Add 1 cup boiling water and stir well.



### International Cappuccino Coffee Mix

6 ts Instant coffee

4 tb Unsweetened cocoa

1 ts Ground cinnamon

5 tb Sugar

Whipped cream

Mix all ingredients.

To make a cup of coffee use 1 tablespoon of mixture and place in large mug; pour 1 1/2 cups boiling water over and stir. Top with whipped cream.

To make a smaller cup just cut mixture down to 1/2 tablespoon and 3/4 cup boiling water. Serves 10-12.



## Bailey's Irish Cappuccino

3 oz Bailey's Irish Cream

5 oz Hot coffee

Dessert topping, pressurized

1 ds Nutmeg

Pour Bailey's Irish Cream into a coffee mug. Fill with hot black coffee. Top with a single spray of dessert topping. Dust dessert topping with a dash of nutmeg.



## Old Fashioned Irish Coffee

3/4 c Warm Water

2 tb Irish Whiskey

Dessert Topping from a pressurized can

1 1/2 ts Instant Coffee Crystals

Brown Sugar To Taste

In a nonmetal mug combine water and instant coffee crystals. Micro-cook, uncovered, on 100% power about 1 1/2 minutes or just till steaming hot. Stir in Irish whiskey and brown sugar. Top with pressurized dessert topping.



## Bushmills Irish Coffee

1 1/2 fl Bushmills Irish whiskey

1 ts Brown sugar (optional)

1 ds Creme de menthe, green

1 x Strong fresh coffee

1 x Whipped cream

Pour whiskey into Irish coffee cup and fill to 1/2 inch from top with coffee.

Add sugar if wanted and mix. Top with whipped cream and drizzle creme de menthe on top. OPTIONAL - May rim cup with sugar.



### Instant Creamed Irish Coffee

1 1/2 c Warm Water

1 tb Instant Coffee Crystals

1/4 c Irish Whiskey

Brown Sugar To Taste

Dessert Topping in a pressurized can.

In a 2-cup measure combine water and instant coffee crystals. Micro-cook, uncovered, on 100% power about 4 minutes or just till steaming hot. Stir in Irish whiskey and brown sugar. Serve in mugs. Top each mug of coffee mixture with some pressurized dessert topping.



## Quick Irish Coffee

1 ts Sugar

3/4 c Strong black coffee to 1 c Strong black coffee

1 1/2 oz (1 Jigger) Irish Whiskey

Whipped cream

Dissolve sugar in black coffee in an Irish coffee glass or a heat-resistant, non-metallic glass, cup or mug. (DO NOT USE A GLASS WITH METALLIC TRIM.) Heat, uncovered, in Microwave Oven 1 to 2 minutes or until hot. Stir in Irish Whiskey. Carefully float a spoonful of whipped cream on top.



## Kahlua Irish Coffee

2 oz Kahlua or coffee liqueur

2 oz Irish Whiskey

4 c Hot coffee

1/4 c Whipping cream, whipped

Pour one-half ounce coffee liqueur in each cup. Add one-half ounce Irish Whiskey to each cup. Pour in steaming freshly-brewed hot coffee and stir. Gently spoon two heaping tablespoonful of whipped cream on top of each. Serve HOT. Serves 4



### Irish Coffee Milkshake

1/2 c Skim milk

1/2 c Plain low-fat yogurt

2 ts Sugar

1 ts Instant coffee powder

1 ts Irish whiskey

In blender at low speed, blend all ingredients about 30 seconds. Pour into glass.



### Another Irish Coffee

1 c Coffee [strong & black]

1 1/2 oz Irish whiskey

1 ts Sugar

1 tb Whipped cream

Mix coffee, sugar, and whiskey in a large mug or cup...

Microwave on high [100%] until hot 1 to 2 min. and top with the whipped cream.



## Maraschino Coffee

1 c Black coffee

1 oz Amaretto

Whipped topping

1 Maraschino cherry

Fill coffee mug or cup with hot coffee. Stir in amaretto. Top with pressurized dessert topping and cherry. Serve with teaspoon.



## Italian Coffee With Chocolate

2 c Hot Strong Coffee

2 c Hot Traditional Cocoa

Whipped Cream

Grated Orange Peel

Combine 1/2 cup coffee and 1/2 cup cocoa in each 4 mugs. Top with whipped cream; sprinkle with orange peel.



## ***Italian Mocha Espresso***

***1 Cup instant coffee***

***1 Cup sugar***

***4 1/2 Cup nonfat dry milk***

***1/2 Cup cocoa***

***Stir ingredients together. Process in a blender until powdered. Use 2 Tablespoons to one small cup of hot water. Serve in demitasse cups. Makes about 7 cups of mix.***



## Kahlua Coffee

6 c Hot coffee  
1 c Chocolate syrup  
1/4 c Kahlua  
1/8 ts Ground cinnamon  
Whipped cream

Combine coffee, chocolate syrup, Kahlua, and cinnamon in a large container; stir well. Serve immediately. Top with whipped cream. Yield: 7 1/2 cups.



## Kahlua Kioki Coffee

1 oz Kahlua

1/2 oz Brandy

1 c Hot coffee

1 x Whipped cream

Add Kahlua and brandy to coffee and garnish with whipped cream.



## Loco Cocoa Mocha

3/4 oz Kahlua

1/2 c Hot coffee -- HAZELNUT

1 ts Nestle Quick

2 tb Half and half -- (optional)

Combine all ingredients in your favorite cup and stir Garnish with a donut of your choice.



## Maple Coffee

1 c Half-and-half

1/4 c Maple syrup

1 c Hot brewed coffee

Sweetened whipped cream

Cook half-and-half and maple syrup in a saucepan over medium heat, stirring constantly, until thoroughly heated (do not boil). Stir in coffee, and serve with sweetened whipped cream.



### Mexican Spiced Coffee

3/4 c Brown sugar, firmly packed

6 Cloves

6 Julienne slices orange zest

3 Cinnamon sticks

6 tb Coffee (NOT instant)

In a large saucepan, heat 6 cups of water with the brown sugar, cinnamon sticks, and cloves over moderately high heat until the mixture is hot, but do not let it boil. Add the coffee, bring the mixture to a boil, and boil it, stirring occasionally, for 3 minutes. Strain the coffee through a fine sieve and serve in coffee cups with the orange zest.



## Mocha Coffee

- 1 c Instant coffee crystals
- 1 c Hot chocolate or cocoa mix
- 1 c Non-dairy creamer
- 1/2 c Sugar

Combine all ingredients; mix thoroughly. Store in a tightly- covered jar. To serve; put 1-1/2 to 2 tablespoons into a cup or mug. Stir in boiling water to fill cup. Makes 3-1/2 cups coffee mix or about 25 or more servings.



### Mocha Coffee Mix

1/4 c Powdered nondairy creamer

1/3 c Sugar

1/4 c Dry instant coffee

2 tb Cocoa

Place all ingredients in mixer, beat at high until well blended. Mix 1 ½ T mix with 3/4 c. hot water. Store in airtight jar.



## Mocha Flavoured Coffee

1/4 c Nondairy creamer dry

1/3 c Sugar

1/4 c Dry instant coffee

2 Tblsp cocoa

Place all ingredients in mixer, beat at high until well blended. Mix 1 1/2 Tblsp mix w/ 3/4 cup hot water. Store in air tight jar.

14 servings.



### **Mocha Frappe**

**18 Ice cubes (up to 22)**

**7 oz Double strength coffee, chilled**

**1/4 c Chocolate sauce (or syrup)**

**2 T Vanilla Syrup**

**Whipped Cream (garnish)**

**Place ice, coffee, chocolate sauce, and syrup in a blender. Blend until smooth. Pour into a large, tall (chilled) glass. Garnish with dollop of whipped cream or scoop of your favorite ice cream. Makes one 16 oz frappe**



## Nightcap Coffee Mix

2/3 c Non dairy coffee creamer

1/3 c Instant coffee granules

1/3 c Granulated sugar

1 ts Ground cardamom

1/2 ts Ground cinnamon

Combine all ingredients in a medium bowl; stir until well blended. Store in airtight container. Yields 1 1/3 cups coffee mix To serve: spoon 1 heaping tablespoon coffee mix into 8 ounces hot water. stir until well blended.



## Orange Cinnamon Coffee

- 1/4 c Ground coffee
- 1 tb Grated orange peel
- 1/2 ts Vanilla extract
- 1 1/2 Cinnamon sticks

Place coffee and orange peel in blender or food processor fitted with steel blade. With processor running, add vanilla. Stop and scrape sides of container with a spatula. Process 10 seconds longer. Place mix in a small bowl and stir in cinnamon sticks. Store in refrigerator Yields: Mix for eight 6 ounce servings



## Pluto Coffee

12 oz Fresh ground coffee (chocolate mint or swiss chocolate)

2 oz Or more 151 Rum

1 Large scoop whipped cream

1 oz HagenDaz Liqueur or Baileys Irish Cream

2 tb Chocolate syrup

Fresh grind the coffee. We use either the swiss chocolate or the chocolate mint coffee. Brew.

In a large mug, put the 2+ oz of 151 rum in the bottom (have a little to taste test if you wish!). Pour the hot coffee into the mug 3/4 of the way up. Add the HagenDaz or Bailey's Irish Cream. Stir. Top with the fresh whipped cream and drizzle chocolate syrup



## Praline Coffee

3 c Hot brewed coffee

3/4 c Half-and-half

3/4 c Firmly packed Lt.Brown sugar

2 tb Butter or margarine

3/4 c Praline liqueur

Sweetened whipped cream

Cook first 4 ingredients in a large saucepan over medium heat, stirring constantly, until thoroughly heated (do not boil).

Stir in liqueur; serve with sweetened whipped cream.



## Turkish Coffee

3/4 c Water

1 tb Sugar

1 tb Pulverized Coffee

1 Cardamon Pod

Combine water and sugar in an ibrik or small saucepan. Bring to a boil; then remove from heat and add coffee and cardamon. Stir well and return to heat. When coffee foams up, remove form heat and let grounds settle. Repeat twice more. Pour into cups; let grounds settle before drinking.



## Vanilla Almond Coffee

- 1/3 c Ground coffee
- 1 ts Vanilla extract
- 1/2 ts Almond extract
- 1/4 ts Anise seeds

Place coffee in a blender or food processor fitted with a steel blade. In cup, combine remaining ingredients. With processor running, add flavorings. Stop and scrape sides of container with spatula. Process 10 seconds longer. Store in refrigerator Yields: mix for eight 6 ounce servings.



## Viennese Coffee

4 oz Semisweet Chocolate

1 tb Sugar

1/4 c Whipping Cream

4 c Hot Strong Coffee

Whipped Cream

Grated Orange Peel

Melt chocolate in a heavy saucepan over low heat. Stir in sugar and whipping cream. Beat in coffee with a whisk, 1/2 cup at a time; continue to beat until frothy. Top with whipped cream and sprinkle with orange peel.



### Viennese Coffee Mix

2/3 c (scant) dry instant coffee

2/3 c Sugar

3/4 c Powdered nondairy creamer

1/2 ts Cinnamon

ds Ground allspice

ds Cloves

ds Nutmeg

Mix all ingredients & store in airtight jar. Mix 4 ts. with 1 c. hot water.



## Cinnamon Spiced Coffee

1/3 c Instant coffee  
3 tb Sugar  
8 Whole cloves  
3 Inches stick cinnamon  
3 c Water  
Whipped cream  
Ground cinnamon

Combine 1/3 cup instant coffee, 3 tablespoons sugar, cloves, stick cinnamon, and water. Cover, bring to boiling. Remove from heat and let stand, covered, about 5 minutes to steep. Strain. Pour into cups and top each with spoonful of whipped cream; dash lightly with cinnamon. Fun to serve with cinnamon sticks as muddlers. Makes 4 to 6 servings.



### West Indies Coffee ( made with Brown Sugar-yum)

3 1/2 c Milk

1/4 c Instant coffee

1/4 c Brown sugar

1 ds Salt

Bring milk just to boiling. Pour over coffee, brown sugar, and salt, stirring to dissolve. Serve in mugs. Makes between 4 and 5 servings.

