

Holiday Coffee Recipes

Here are some coffee recipes you might be able to use for the holidays.

To prepare the coffee recipes: mix in food processor or blender until you have a fine powder. For all the coffee recipes use 1 to 2 spoonfuls to one mug of hot water (to desired taste).

BAVARIAN MINT

- 2/3 cup instant coffee
 - 1 cup sugar
 - 1 tsp. dried mint leaves
 - 2/3 cup non-dairy creamer
- (you might have to turn the mint leaves into powder)

CAFE' L'ORANGE

- 2/3 cup instant coffee
- 1 cup sugar
- 1 tsp. dried crushed orange peel
- 1/4 tsp. cinnamon

CAFE' MOCHA

- 2/3 cup instant coffee
- 3 TBSP unsweetened cocoa
- 1 1/3 cups sugar
- 1 cup non-dairy creamer
- 1/4 cup nonfat dry milk

CINNAMON-N-SPICE

- 2/3 cup instant coffee
- 1 1/3 cup sugar
- 1/2 tsp. cinnamon
- 1/2 tsp. nutmeg
- 1/2 tsp. allspice

TOFFEE COFFEE

- 1 cup instant coffee
- 1 cup non-dairy creamer
- 1 cup brown sugar

CAFE' VIENNA

- 1 cup instant coffee
- 1 1/3 cups sugar
- 1 1/3 cups nonfat dry milk
- 1 tsp. cinnamon

CAFE' ORANGE CAPPUCCINO

- 1 cup instant coffee
- 1 1/2 cups sugar
- 2 cups nonfat dry milk
- 1 tsp. dry orange peel