

Delicious Warm Coffee Recipes!

Mocha Frappuccino

Decadent, delicious, and super easy to make. Let your next morning coffee be different and much tastier.

Serves 1 | Prep time: 10 minutes

Ingredients

- $\frac{3}{4}$ cup strongly brewed espresso, cold
- $\frac{1}{2}$ cup whole milk
- 3 tablespoons chocolate sauce
- 5 ice cubes
- $\frac{1}{4}$ cup heavy whipping cream
- 1 teaspoon powdered sugar

Directions

1. Add the whipping cream and powdered sugar to a bowl and whip them with a hand mixer until stiff peaks form.
2. Combine the espresso, milk, and chocolate sauce in a big glass.
3. Add the ice cubes and mix thoroughly.
4. Decorate the top of the glass with the whipped cream.
5. Drizzle some extra fudge on top.

Nutrition (per serving)

Calories 389, fat 20.1 g, carbs 44.7 g, sugar 28.8 g,
Protein 7.3 g, sodium 287 mg

Smoked Butterscotch Latte

This delicious autumn coffee is super easy to make in your home. Enjoy it with a secret ingredient.

Serves 1 | Prep time: 10 minutes

Ingredients

- ½ cup brewed espresso
- 1 tablespoon molasses
- 2 tablespoons butterscotch sauce
- ¼ cup cream
- 1 tablespoon brown sugar
- ¼ cup heavy whipping cream
- Pinch of cinnamon

Directions

1. Add the brewed espresso, molasses and butterscotch sauce to a serving glass.
2. Stir in the cream and mix until combined.
3. Whip the whipping cream and brown sugar with a hand mixer and pipe out on top of the glass.
4. Sprinkle cinnamon on top.
5. Serve immediately.

Nutrition (per serving)

Calories 443, fat 14.5 g, carbs 78.7 g, sugar 55.1 g,
Protein 1.9 g, sodium 274 mg

Hot Mocha Float

Delicious and super easy to make, this floating coffee will inspire you to use your imagination to create something so simple but delicious at the same time.

Serves 1 | Prep time: 10 minutes

Ingredients

- 1 teaspoon ground espresso coffee
- ¾ cup hot water
- 2 tablespoons sugar
- ¼ cup milk
- 2 scoops chocolate ice cream

Directions

1. Brew the espresso in a coffee machine.
2. Add the brewed espresso to a serving cup.
3. Stir in the sugar and milk and serve the cup with the chocolate ice cream.

Nutrition (per serving)

Calories 396, fat 15.3 g, carbs 59 g, sugar 54.8 g,
Protein 6.8 g, sodium 138 mg

Dalgona Coconut Coffee

The famous Dalgona coffee has a new dimension. Flavored with a perfect amount of coconut, this is going to be super delicious for all the coconut lovers out there.

Serves 1 | Prep time: 10 minutes

Ingredients

- 1 tablespoon instant coffee
- 1 tablespoon sugar
- ¼ cup water
- 1 cup whole milk
- 2 tablespoons shredded coconut
- 5 ice cubes

Directions

1. Use a wire whisk to whip the instant coffee, sugar, and water.
2. Pour the milk and coconut into a blender and blitz until combined and smooth.
3. Transfer the milk mixture into a glass, fill it with ice cubes, and top with the whipped coffee mixture.
4. Serve immediately.

Nutrition (per serving)

Calories 227, fat 11.3 g, carbs 24.6 g, sugar 25.5 g,
Protein 8.2 g, sodium 102 mg

Gingerbread Latte

The perfect latte for the holiday season.

Serves 1 | Prep time: 10 minutes

Ingredients

- ½ cup espresso, cold
- 1 cup milk
- 5 ice cubes
- 2 tablespoons simple syrup
- ½ teaspoon ground cinnamon
- ½ teaspoon ground ginger
- ¼ teaspoon ground nutmeg
- ¼ cup heavy whipping cream
- Pinch of ground ginger

Directions

1. Add the cold espresso, cream, ice cubes, simple syrup, cinnamon, ginger, and nutmeg to a blender and blitz until smooth. Transfer to a serving glass.
2. Whip the whipping cream with a hand mixer or wire whisk and decorate the glass with the whipped cream.
3. Decorate the glass with an additional pinch of ground ginger.

Nutrition (per serving)

Calories 364, fat 16.4 g, carbs 48.2 g, sugar 11.2 g,
Protein 8.9 g, sodium 182 mg

***These recipes and more can be found in Sarah Spencer's *Coffee Recipes: Hot and Cold Coffee and Espresso Beverages to Make at Home*. To get your own copy, click on the cover or [here](#).

