

# Delightful and Easy Coffee Recipes

## Caramel Macchiato

This delicious warm coffee will please all your taste buds with its bursting flavor.

*Serves 1 | Prep time: 10 minutes*

### **Ingredients**

- 2 teaspoons ground espresso coffee
- 1 cup hot water
- ¼ cup whole milk
- 1 teaspoon vanilla extract
- 1 tablespoon caramel sauce

### **Directions**

1. Brew the espresso in a coffee machine.
2. Warm the milk in a small saucepan and froth it with a frother.
3. Add the brewed coffee to a serving glass and mix it with the caramel sauce and vanilla.
4. Add the milk foam on top.

### **Nutrition (per serving)**

Calories 105, fat 2 g, carbs 16.8 g, sugar 3.7 g,  
Protein 2.6 g, sodium 130 mg

## Americano

This classic American coffee will wake you up whenever you are not in the mood.

*Serves 1 | Prep time: 10 minutes*

### **Ingredients**

¼ cup brewed espresso, hot  
¼ cup boiling water

### **Directions**

1. Add the boiling water to a glass.
2. Brew some strong espresso in an espresso machine and pour it into the glass with the water.
3. Serve and enjoy.

### **Nutrition (per serving)**

Calories 1, fat 0 g, carbs 0 g, sugar 0 g,  
Protein 0.1 g, sodium 10 mg

## Dark Chocolate Mocha

Rich in flavor, this chocolate coffee is everything you will need to sweeten your busy day.

*Serves 1 | Prep time: 5 minutes*

### **Ingredients**

- 1 teaspoon ground espresso coffee
- $\frac{3}{4}$  cup water
- $\frac{3}{4}$  cup milk
- 2 tablespoons sugar
- $\frac{1}{2}$  teaspoon vanilla extract
- 2 tablespoons cocoa powder
- $\frac{1}{4}$  cup whipped cream
- 1 teaspoon powdered sugar

### **Directions**

1. Brew the espresso in a coffee machine.
2. In a pot, warm the milk, sugar, vanilla, and cocoa powder.
3. Mix the milk with the brewed espresso and transfer it to a serving glass.
4. Whip the whipping cream and powdered sugar with a hand mixer and decorate the glass with the whipped cream. Serve and enjoy.

### **Nutrition (per serving)**

Calories 312, fat 14.4 g, carbs 42.6 g, sugar 35.2 g,  
Protein 8.8 g, sodium 124 mg

## Iced Vanilla Latte

One of the most desired coffee flavor combinations. I love how this coffee is ready in no time and gives a nice refreshing beginning to every day.

*Serves 1 | Prep time: 10 minutes*

### **Ingredients**

- 1 cup brewed espresso, cold
- $\frac{1}{4}$  cup whole milk
- 1 teaspoon vanilla extract
- 5 ice cubes

### **Directions**

1. Add the espresso, milk, and vanilla to a pitcher.
2. Mix until combined and pour into a serving glass filled with ice.

### **Nutrition (per serving)**

Calories 99, fat 2 g, carbs 15 g, sugar 14.9 g,  
Protein 2 g, sodium 37 mg

# White Chocolate Mocha

If you are a white chocolate lover, then this smooth and nice chilled coffee is everything you need to keep you on your feet for the day.

*Serves 1 | Prep time: 10 minutes*

## **Ingredients**

- ½ cup brewed strong espresso, hot
- 2 ounces white chocolate, chopped
- ½ cup milk
- 5 ice cubes
- ¼ cup heavy whipping cream
- 1 teaspoon sugar
- Pinch of nutmeg

## **Directions**

1. Add the white chocolate to the hot espresso and let it melt.
2. Stir in the cold milk and pour the mixture into a serving glass filled with ice cubes.
3. Use a hand mixer to whip the whipping cream and sugar.
4. Decorate the serving glass with whipped cream and sprinkle with nutmeg.

## **Nutrition (per serving)**

Calories 489, fat 31.9 g, carbs 44.6 g, sugar 43.1 g,  
Protein 8.1 g, sodium 146 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](#).

