

HOT AND COLD COFFEE RECIPES

Nutella Macchiato

This coffee will not only warm you and keep you awake but will also tickle your taste buds.

Serves 1 | Prep time: 10 minutes

Ingredients

- ½ cup brewed coffee, hot
- ¼ cup warm milk
- 2 tablespoons Nutella
- ½ teaspoon vanilla extract

Directions

1. Add the brewed coffee to a serving glass and stir in the Nutella.
2. Mix until melted and then stir in the warm milk and vanilla.
3. Mix and serve.

Nutrition (per serving)

Calories 438, fat 23.3 g, carbs 49.3 g, sugar 43 g,
Protein 6.1 g, sodium 62 mg

Cinnamon Dolce Latte

This delicious cinnamon flavored coffee is super easy to make and it's bursting with flavor.

Serves 1 | Prep time: 10 minutes

Ingredients

- ¾ cup boiling water
- 2 teaspoons instant espresso powder
- ½ cup milk
- ¼ teaspoon ground cinnamon
- ¼ teaspoon nutmeg
- ½ tablespoon powdered sugar
- ¼ cup heavy whipping cream
- Pinch of cinnamon

Directions

1. Add the boiling water and espresso powder to a serving glass.
2. Mix and stir in the milk, ground cinnamon, and nutmeg.
3. Whip the whipping cream and powdered sugar and top the glass with whipped cream.
4. Decorate with a pinch of cinnamon.

Nutrition (per serving)

Calories 185, fat 13.8 g, carbs 11.6 g, sugar 9.6 g,
Protein 4.7 g, sodium 75 mg

Dalgona Chocolate Coffee

The famous Dalgona coffee has a new dimension. Flavored with a perfect amount of cocoa, this is going to be super delicious for all the chocolate 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 cocoa powder
- 5 ice cubes

Directions

1. Use a wire whisk to whip the instant coffee, sugar, and water.
2. Pour the milk and cocoa powder 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 251, fat 12.7 g, carbs 30.5 g, sugar 25.6 g,
Protein 10.2 g, sodium 104 mg

Classic Iced Frappe

Super classic but very decadent and popular during the hot days of summer.

Serves 1 | Prep time: 10 minutes

Ingredients

- 1 tablespoon instant coffee
- 3 tablespoons water
- 1 tablespoon sugar
- ½ cup milk
- 5 ice cubes

Directions

1. Use a large blender or wire whisk to blend the instant coffee, water, and sugar together until thick foam forms.
2. Mix the foam with the milk and serve in a glass filled with ice cubes.

Nutrition (per serving)

Calories 106, fat 2.5 g, carbs 18 g, sugar 17.5 g,
Protein 4 g, sodium 59 mg

Double Chocolate Chip Cookie Frappuccino

Super delicious with chocolate chip cookies!

Serves 1 | Prep time: 10 minutes

Ingredients

- ½ cup strong espresso, cold
- ¼ cup chocolate chips
- ½ cup milk
- 2 chocolate chip cookies
- 5 ice cubes
- ¼ cup heavy whipping cream
- 1 teaspoon sugar
- 1 tablespoon chocolate sauce

Directions

1. Mix the espresso, chocolate chips, milk, and cookies in a blender.
2. Add the coffee to a serving glass filled with ice cubes.
3. Whip the whipping cream and sugar with a stand mixer.
4. Decorate the serving glass with whipped cream and a drizzle of chocolate sauce.

***These recipes and more are 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 below or click [here](#).

