

THE BOOK OF COFFEE



**Written by a Coffee Lover for
Coffee Lovers**

CINNAMON MOCHA HOT CHOCOLATE

- **PREP TIME: 10 MINUTES**
- **COOK TIME: 0 MINUTES**
- **YIELD: 1 SERVING**

INGREDIENTS

- **1 1/4 CUPS HOT HALF-N-HALF OR MILK**
- **1 PACKET FOLGERS® FRESH BREAKS™ BLACK SILK ROASTED CONCENTRATED COFFEE
OR 1 PACKET FOLGERS® FRESH BREAKS™ 100% COLOMBIAN ROASTED CONCENTRATED COFFEE**
- **1 (1 OZ.) PACKET INSTANT HOT COCOA MIX**
- **DASH CINNAMON, PLUS MORE FOR GARNISH**
- **WHIPPED CREAM**

DIRECTIONS

1. **COMBINE HOT HALF-N-HALF OR MILK AND INSTANT COFFEE PACKET IN A LARGE MUG, STIRRING UNTIL COFFEE IS DISSOLVED. ADD COCOA PACKET AND DASH OF CINNAMON. STIR UNTIL BLENDED. TOP WITH WHIPPED CREAM AND SPRINKLE WITH CINNAMON.**

CHOCOLATE MINT CAPPUCCINO

- **PREP TIME: 15 MINUTES**
- **COOK TIME: 0 MINUTES**
- **YIELD: 1 SERVING**

INGREDIENTS

- **1 /2 CUP MILK**
- **1 TO 2 TEASPOONS PEPPERMINT FLAVORED SYRUP***
- **2 TABLESPOONS SMUCKER'S® SUNDAE SYRUP™ CHOCOLATE FLAVORED SYRUP**
- **1 /4 CUP HOT, FRESH STRONG BREWED FOLGERS® FRENCH ROAST COFFEE
OR 1 /4 CUP HOT, FRESH STRONG BREWED FOLGERS® BLACK SILK COFFEE**
- **UNSWEETENED COCOA POWDER OR CHOCOLATE CURLS, FOR GARNISH**

DIRECTIONS

- 1. POUR MILK INTO 1-QUART MICROWAVE-SAFE BOWL. MICROWAVE ON HIGH 1 TO 1 1 /2 MINUTES OR UNTIL HOT BUT NOT BOILING. BEAT HOT MILK WITH ELECTRIC MIXER, INCREASING SPEED AS MILK BEGINS TO THICKEN. CONTINUE BEATING UNTIL FOAM DOUBLES. STEAMED MILK WILL SETTLE TO THE BOTTOM. FOAMED MILK WILL RISE TO THE TOP.**
- 2. POUR PEPPERMINT AND CHOCOLATE SYRUPS INTO STANDARD-SIZE COFFEE CUP. MICROWAVE ON HIGH 20 SECONDS TO WARM SYRUPS. STIR IN HOT COFFEE.**
- 3. ADD 1 /4 CUP STEAMED MILK. SPOON ON FOAMED MILK TO BRIM OF CUP. SPRINKLE WITH COCOA POWDER OR GARNISH WITH CHOCOLATE CURLS. SERVE IMMEDIATELY.**
- 4. * A VARIETY OF FLAVORED SYRUPS THAT ENHANCE COFFEE DRINKS ARE AVAILABLE IN SUPERMARKET COFFEE AISLES, SPECIALTY COFFEE HOUSES, GOURMET FOOD STORES AND ONLINE.**

CINNAMON MOCHA CAPPUCCINO

- **PREP TIME: 15 MINUTES**
- **COOK TIME: 0 MINUTES**
- **YIELD: 1 SERVING**

INGREDIENTS

- **1/2 CUP MILK**
- **1 TABLESPOON CINNAMON FLAVORED SYRUP***
- **2 TABLESPOONS SMUCKER'S® SUNDAE SYRUP™ CHOCOLATE FLAVORED SYRUP**
- **1/4 CUP HOT, FRESH STRONG BREWED FOLGERS® FRENCH ROAST COFFEE
OR 1/4 CUP HOT, FRESH STRONG BREWED FOLGERS® BLACK SILK COFFEE**
- **GROUND CINNAMON OR UNSWEETENED COCOA POWDER, FOR GARNISH**

DIRECTIONS

- 1. POUR MILK INTO 1-QUART MICROWAVE-SAFE BOWL. MICROWAVE ON HIGH 1 TO 1/2 MINUTES OR UNTIL HOT BUT NOT BOILING. BEAT HOT MILK WITH ELECTRIC MIXER, INCREASING SPEED AS MILK BEGINS TO THICKEN. CONTINUE BEATING UNTIL FOAM DOUBLES. STEAMED MILK WILL SETTLE TO THE BOTTOM. FOAMED MILK WILL RISE TO THE TOP.**
- 2. POUR CINNAMON AND CHOCOLATE SYRUPS INTO STANDARD-SIZE COFFEE CUP. MICROWAVE ON HIGH 20 SECONDS TO WARM SYRUPS. STIR IN HOT COFFEE.**
- 3. ADD 1/4 CUP STEAMED MILK. SPOON ON FOAMED MILK TO BRIM OF CUP. SPRINKLE WITH CINNAMON OR COCOA POWDER. SERVE IMMEDIATELY.**
- 4. * A VARIETY OF FLAVORED SYRUPS THAT ENHANCE COFFEE DRINKS ARE AVAILABLE IN SUPERMARKET COFFEE AISLES, SPECIALTY COFFEE HOUSES, GOURMET FOOD STORES AND ONLINE.**

HAZELNUT CAPPUCCINO

- **PREP TIME:** 15 MINUTES
- **COOK TIME:** 0 MINUTES
- **YIELD:** 1 SERVING

INGREDIENTS

- 1/2 CUP WHOLE MILK
- 2 TABLESPOONS HAZELNUT FLAVORED SYRUP*
- 1 PACKET FOLGERS® FRESH BREAKS™ 100% COLOMBIAN ROASTED CONCENTRATED COFFEE
OR 1 PACKET FOLGERS® FRESH BREAKS™ BREAKFAST BLEND ROASTED CONCENTRATED COFFEE
- 1/4 CUP HOT WATER
- CHOCOLATE CURLS OR UNSWEETENED COCOA POWDER, FOR GARNISH

DIRECTIONS

1. POUR MILK INTO 1-QUART MICROWAVE-SAFE BOWL.** MICROWAVE ON HIGH 1 TO 1 1/2 MINUTES OR UNTIL HOT BUT NOT BOILING. BEAT HOT MILK WITH ELECTRIC MIXER, INCREASING SPEED AS FOAM BEGINS TO FORM. CONTINUE BEATING UNTIL FOAM DOUBLES. STEAMED MILK WILL SETTLE TO THE BOTTOM. FROTHED MILK WILL RISE TO THE TOP.
2. POUR HAZELNUT SYRUP, WATER AND COFFEE INTO CAPPUCCINO CUP. MICROWAVE ON HIGH 30 TO 45 SECONDS OR UNTIL HOT. STIR UNTIL COFFEE IS DISSOLVED.
3. ADD STEAMED MILK. SPOON ON FOAMED MILK TO BRIM OF CUP. GARNISH WITH CHOCOLATE CURLS OR SPRINKLE WITH COCOA POWDER.
4. *A VARIETY OF FLAVORED SYRUPS THAT ENHANCE COFFEE DRINKS ARE AVAILABLE IN SUPERMARKET COFFEE AISLES, SPECIALTY COFFEE HOUSES, GOURMET FOOD STORES AND ONLINE.
5. **A COMMERCIAL FROTHER MAY BE USED TO MAKE THE STEAMED MILK AND FROTH.
6. VARIATION:
7. CHOCOLATE HAZELNUT CAPPUCCINO: ADD 2 TABLESPOONS SMUCKER'S CHOCOLATE SUNDAE SYRUP ALONG WITH HAZELNUT SYRUP IN STEP 2.

MOCHA CAPPUCCINO

- **PREP TIME: 5 MINUTES**
- **COOK TIME: 0 MINUTES**
- **YIELD: 1**

INGREDIENTS

- **3/4 CUP HOT BREWED FOLGER'S COFFEE**
- **2 TABLESPOONS JIF® MOCHA CAPPUCCINO FLAVORED HAZELNUT SPREAD
OR 2 TABLESPOONS JIF® CHOCOLATE FLAVORED HAZELNUT SPREAD**
- **WHIPPED CREAM**
- **GROUND CINNAMON, FOR GARNISH**

DIRECTIONS

1. **FILL COFFEE MUG WITH HOT COFFEE. STIR IN MOCHA CAPPUCCINO SPREAD MIXING UNTIL BLENDED. TOP WITH WHIPPED CREAM AND SPRINKLE OF CINNAMON, IF DESIRED.**

BREWED ICED COFFEE

- **PREP TIME: 10 MINUTES**
- **COOK TIME: 0 MINUTES**
- **YIELD: 4 SERVINGS**

INGREDIENTS

- 1/2 CUP FOLGERS CLASSIC ROAST® COFFEE
- 3 CUPS COLD WATER, DIVIDED
- 1/2 CUP SUGAR
- 1/2 CUP HALF-AND-HALF, CHILLED
- ICE CUBES
- WHIPPED CREAM

DIRECTIONS

1. BREW COFFEE IN COFFEEMAKER USING 1 1/2 CUPS COLD WATER.
2. COMBINE HOT BREWED COFFEE AND SUGAR IN GLASS BOWL OR PITCHER. STIR UNTIL SUGAR IS COMPLETELY DISSOLVED. BLEND IN 1 1/2 CUPS COLD WATER AND HALF-AND-HALF. CHILL UNTIL READY TO SERVE.
3. POUR OVER ICE IN TALL GLASSES OR CAFE MUGS. TOP WITH WHIPPED CREAM, IF DESIRED. SERVE IMMEDIATELY.
4. VARIATION
5. INSTANT ICED COFFEE: COMBINE 1 CUP BOILING WATER AND 3 TABLESPOONS FOLGERS® CLASSIC INSTANT COFFEE CRYSTALS IN GLASS BOWL OR PITCHER. STIR IN SUGAR UNTIL COMPLETELY DISSOLVED. BLEND IN 2 CUPS COLD WATER AND HALF-AND-HALF. CHILL. SERVE AS DIRECTED ABOVE.

CARAMEL LATTE

- **PREP TIME: 15 MINUTES**
- **COOK TIME: 0 MINUTES**
- **YIELD: 1 SERVING**

INGREDIENTS

- **1/2 CUP MILK**
- **3 TO 4 TABLESPOONS CARAMEL FLAVORED SYRUP***
- **1/4 CUP HOT, FRESH STRONG BREWED FOLGERS® FRENCH ROAST COFFEE**
OR 1/4 CUP HOT, FRESH STRONG BREWED FOLGERS® BLACK SILK COFFEE
- **WHIPPED CREAM**
- **SMUCKER'S® SUNDAE SYRUP™ CARAMEL FLAVORED SYRUP, FOR GARNISH**
- **BAKING TOFFEE BITS, FOR GARNISH**



DIRECTIONS

1. **POUR MILK INTO 1-QUART MICROWAVE-SAFE BOWL. MICROWAVE ON HIGH 1 TO 1 1/2 MINUTES OR UNTIL HOT BUT NOT BOILING. WHISK UNTIL FOAMY.**
2. **POUR CARAMEL SYRUP INTO STANDARD-SIZE COFFEE CUP. MICROWAVE ON HIGH 20 SECONDS TO WARM SYRUP. STIR IN HOT COFFEE.**
3. **ADD STEAMED MILK TO BRIM OF CUP. TOP WITH SWIRL OF WHIPPED CREAM. DRIZZLE WITH CARAMEL SUNDAE SYRUP. SPRINKLE WITH TOFFEE BITS. SERVE IMMEDIATELY.**
4. *** A VARIETY OF FLAVORED SYRUPS THAT ENHANCE COFFEE DRINKS ARE AVAILABLE IN SUPERMARKET COFFEE AISLES, SPECIALTY COFFEE HOUSES, GOURMET FOOD STORES AND ONLINE.**

CINNAMON LATTE

- **PREP TIME:** 15 MINUTES
- **COOK TIME:** 0 MINUTES
- **YIELD:** 1 SERVING

INGREDIENTS

- 1/2 CUP MILK
- 3 TO 4 TABLESPOONS CINNAMON FLAVORED SYRUP*
- 1/4 CUP HOT, FRESH STRONG BREWED FOLGERS® FRENCH ROAST COFFEE
OR 1/4 CUP HOT, FRESH STRONG BREWED FOLGERS® BLACK SILK COFFEE
- WHIPPED CREAM
- SMUCKER'S® SUNDAE SYRUP™ CARAMEL FLAVORED SYRUP, FOR GARNISH
- GROUND CINNAMON, FOR GARNISH

DIRECTIONS

1. POUR MILK INTO 1-QUART MICROWAVE-SAFE BOWL. MICROWAVE ON HIGH 1 TO 1 1/2 MINUTES OR UNTIL HOT BUT NOT BOILING. WHISK UNTIL FOAMY.
2. POUR CINNAMON SYRUP INTO STANDARD-SIZE COFFEE CUP. MICROWAVE ON HIGH 20 SECONDS TO WARM SYRUP. STIR IN HOT COFFEE.
3. ADD STEAMED MILK TO BRIM OF CUP. TOP WITH SWIRL OF WHIPPED CREAM. DRIZZLE WITH CARAMEL SUNDAE SYRUP. SPRINKLE WITH CINNAMON. SERVE IMMEDIATELY.
4. * A VARIETY OF FLAVORED SYRUPS THAT ENHANCE COFFEE DRINKS ARE AVAILABLE IN SUPERMARKET COFFEE AISLES, SPECIALTY COFFEE HOUSES, GOURMET FOOD STORES AND ONLINE.



CINNAMON MAPLE LATTE

- **PREP TIME: 15 MINUTES**
- **COOK TIME: 0 MINUTES**
- **YIELD: 1 SERVING**

INGREDIENTS

- **1/2 CUP MILK**
- **3 TABLESPOONS HUNGRY JACK® ORIGINAL SYRUP, PLUS ADDITIONAL FOR GARNISH**
- **1/8 TEASPOON CINNAMON**
- **1/4 CUP HOT STRONG BREWED FOLGERS CLASSIC ROAST® COFFEE**
- **WHIPPED CREAM**

DIRECTIONS

- 1. MICROWAVE MILK IN 1-QUART MICROWAVE-SAFE BOWL ON HIGH 1 TO 1 1/2 MINUTES OR UNTIL HOT BUT NOT BOILING. WHISK UNTIL FOAMY.**
- 2. PLACE SYRUP AND CINNAMON IN STANDARD-SIZE COFFEE CUP. MICROWAVE ON HIGH 20 SECONDS. STIR IN HOT COFFEE.**
- 3. ADD MILK TO COFFEE MIXTURE. TOP WITH WHIPPED CREAM. DRIZZLE WITH SYRUP.**



VANILLA LATTE

- **PREP TIME: 15 MINUTES**
- **COOK TIME: 0 MINUTES**
- **YIELD: 1 SERVING**



INGREDIENTS

- **1/2 CUP MILK**
- **3 TO 4 TABLESPOONS VANILLA FLAVORED SYRUP***
- **1/4 CUP HOT, FRESH STRONG BREWED FOLGERS® FRENCH ROAST COFFEE**
OR 1/4 CUP HOT, FRESH STRONG BREWED FOLGERS® BLACK SILK COFFEE
- **WHIPPED CREAM**
- **GROUND CINNAMON, FOR GARNISH**

DIRECTIONS

- 1. POUR MILK INTO 1-QUART MICROWAVE-SAFE BOWL. MICROWAVE ON HIGH 1 TO 1 1/2 MINUTES OR UNTIL HOT BUT NOT BOILING. WHISK UNTIL FOAMY.**
- 2. POUR VANILLA SYRUP INTO STANDARD-SIZE COFFEE CUP. MICROWAVE ON HIGH 20 SECONDS TO WARM SYRUP. STIR IN HOT COFFEE.**
- 3. ADD STEAMED MILK TO BRIM OF CUP. TOP WITH SWIRL OF WHIPPED CREAM. SPRINKLE WITH CINNAMON. SERVE IMMEDIATELY.**
- 4. * A VARIETY OF FLAVORED SYRUPS THAT ENHANCE COFFEE DRINKS ARE AVAILABLE IN SUPERMARKET COFFEE AISLES, SPECIALTY COFFEE HOUSES, GOURMET FOOD STORES AND ONLINE.**

ALMOND MOCHA COFFEE

- **PREP TIME:** 15 MINUTES
- **COOK TIME:** 0 MINUTES
- **YIELD:** 2 SERVINGS

INGREDIENTS

- 1/3 CUP HEAVY CREAM, CHILLED
- 2 TEASPOONS PLUS 4 TABLESPOONS ALMOND OR HAZELNUT FLAVORED SYRUP*
- 1 CUP MILK
- 2 TABLESPOONS SMUCKER'S® SUNDAE SYRUP™ CHOCOLATE FLAVORED SYRUP
- 1/2 CUP HOT, FRESH STRONG BREWED FOLGERS® FRENCH ROAST COFFEE
OR 1/2 CUP HOT, FRESH STRONG BREWED FOLGERS® BLACK SILK COFFEE
- SLICED ALMONDS OR CHOPPED NUTS, FOR GARNISH
- MARASCHINO CHERRIES WITH STEMS, FOR GARNISH

DIRECTIONS

1. WHIP HEAVY CREAM AND 2 TEASPOONS ALMOND SYRUP IN CHILLED SMALL BOWL WITH ELECTRIC MIXER ON LOW SPEED UNTIL CREAM BEGINS TO THICKEN. BEAT ON HIGH SPEED TO DESIRED CONSISTENCY. CHILL.
2. POUR MILK INTO 1-QUART MICROWAVE-SAFE BOWL. MICROWAVE ON HIGH 1 TO 1 1/2 MINUTES OR UNTIL HOT BUT NOT BOILING. WHISK UNTIL FOAMY.
3. POUR 2 TABLESPOONS ALMOND SYRUP AND 1 TABLESPOON CHOCOLATE SYRUP INTO EACH OF TWO STANDARD-SIZE COFFEE CUPS. MICROWAVE ON HIGH 20 SECONDS TO WARM SYRUPS. STIR 1/4 CUP HOT COFFEE INTO EACH CUP.
4. ADD STEAMED MILK TO BRIM OF CUP. TOP WITH DOLLOP OF ALMOND WHIPPED CREAM. GARNISH WITH NUTS AND CHERRIES. SERVE IMMEDIATELY.
5. * A VARIETY OF FLAVORED SYRUPS THAT ENHANCE COFFEE DRINKS ARE AVAILABLE IN SUPERMARKET COFFEE AISLES, SPECIALTY COFFEE HOUSES, GOURMET FOOD STORES AND ONLINE.

BRAZILIAN COFFEE

- **PREP TIME: 10 MINUTES**
- **COOK TIME: 10 MINUTES**
- **YIELD: 2 QUARTS**

INGREDIENTS

- **1/3 CUP UNSWEETENED COCOA**
- **1/4 TEASPOON SALT**
- **1 TEASPOON GROUND CINNAMON**
- **1 (14 oz.) CAN EAGLE BRAND® SWEETENED CONDENSED MILK**
- **5 CUPS WATER**
- **1 1/3 CUPS STRONG BREWED FOLGERS CLASSIC ROAST® COFFEE**

DIRECTIONS

- 1. COMBINE COCOA, SALT AND CINNAMON IN 3-QUART SAUCEPAN. ADD SWEETENED CONDENSED MILK; MIX WELL.**
- 2. SLOWLY STIR IN WATER AND COFFEE OVER MEDIUM HEAT; HEAT THOROUGHLY BUT DO NOT BOIL. SERVE WARM.**
- 3. BRAZILIAN COFFEE MAY BE STORED IN REFRIGERATOR UP TO 5 DAYS. MIX WELL AND REHEAT BEFORE SERVING.**



CAFE CARAMEL MACCHIATO

- **PREP TIME: 15 MINUTES**
- **COOK TIME: 4 MINUTES**
- **YIELD: 4 SERVINGS**



INGREDIENTS

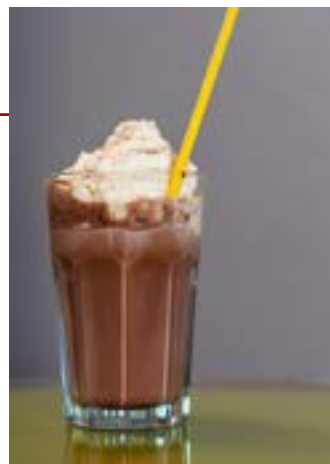
- **2 CUPS WHOLE MILK**
- **1 (12 oz.) JAR SMUCKER'S® CARAMEL FLAVORED TOPPING**
- **2 CUPS HOT, FRESH STRONG BREWED FOLGERS® FRENCH ROAST COFFEE
OR FOLGERS® BLACK SILK COFFEE**

DIRECTIONS

- 1. MICROWAVE MILK IN A MEDIUM MICROWAVE-SAFE BOWL ON HIGH 2 TO 3 MINUTES OR UNTIL VERY HOT BUT NOT BOILING. BEAT HOT MILK WITH ELECTRIC MIXER ON LOW SPEED, INCREASING SPEED AS MILK BEGINS TO THICKEN. CONTINUE BEATING UNTIL VERY FOAMY. (MILK WILL SETTLE TO THE BOTTOM; FOAM WILL RISE TO THE TOP.)**
- 2. PLACE 3/4 CUP CARAMEL TOPPING IN 4-CUP GLASS MEASURING CUP OR OTHER MICROWAVE-SAFE CONTAINER. MICROWAVE ON HIGH 45 SECONDS TO WARM. STIR IN BREWED COFFEE UNTIL BLENDED. POUR EVENLY INTO 4 COFFEE MUGS.**
- 3. ADD 1/4 CUP STEAMED MILK TO EACH CUP. SPOON FOAMED MILK ON TOP TO FILL CUP TO BRIM. DRIZZLE TOPS WITH REMAINING CARAMEL TOPPING IN A CRISS-CROSS PATTERN. SERVE IMMEDIATELY.**

CAFE MOCHA

- **PREP TIME: 15 MINUTES**
- **COOK TIME: 0 MINUTES**
- **YIELD: 1 SERVING**



INGREDIENTS

- 1/2 CUP MILK
- 3 TO 4 TABLESPOONS SMUCKER'S® SUNDAE SYRUP™ CHOCOLATE FLAVORED SYRUP, PLUS ADDITIONAL FOR GARNISH
- 1/4 CUP HOT, FRESH STRONG BREWED FOLGERS® FRENCH ROAST COFFEE
OR 1/4 CUP HOT, FRESH STRONG BREWED FOLGERS® BLACK SILK COFFEE
- WHIPPED CREAM
- CHOCOLATE DECORATOR SPRINKLES, FOR GARNISH

DIRECTIONS

1. POUR MILK INTO 1-QUART MICROWAVE-SAFE BOWL. MICROWAVE ON HIGH 1 TO 1 1/2 MINUTES OR UNTIL HOT BUT NOT BOILING. WHISK UNTIL FOAMY.
2. POUR CHOCOLATE SUNDAE SYRUP INTO STANDARD-SIZE COFFEE CUP. MICROWAVE ON HIGH 20 SECONDS TO WARM SYRUP. STIR IN HOT COFFEE.
3. ADD STEAMED MILK TO BRIM OF CUP. TOP WITH SWIRL OF WHIPPED CREAM. DRIZZLE WITH ADDITIONAL CHOCOLATE SUNDAE SYRUP. GARNISH WITH SPRINKLES. SERVE IMMEDIATELY.

CINNAMON LATTE

- **PREP TIME: 15 MINUTES**
- **COOK TIME: 0 MINUTES**
- **YIELD: 1 SERVING**

INGREDIENTS

- **1 1/2 CUP MILK**
- **3 TO 4 TABLESPOONS CINNAMON FLAVORED SYRUP***
- **1 1/4 CUP HOT, FRESH STRONG BREWED FOLGERS® FRENCH ROAST COFFEE**
OR 1 1/4 CUP HOT, FRESH STRONG BREWED FOLGERS® BLACK SILK COFFEE
- **WHIPPED CREAM**
- **SMUCKER'S® SUNDAE SYRUP™ CARAMEL FLAVORED SYRUP, FOR GARNISH**
- **GROUND CINNAMON, FOR GARNISH**



DIRECTIONS

1. **POUR MILK INTO 1-QUART MICROWAVE-SAFE BOWL. MICROWAVE ON HIGH 1 TO 1 1/2 MINUTES OR UNTIL HOT BUT NOT BOILING. WHISK UNTIL FOAMY.**
2. **POUR CINNAMON SYRUP INTO STANDARD-SIZE COFFEE CUP. MICROWAVE ON HIGH 20 SECONDS TO WARM SYRUP. STIR IN HOT COFFEE.**
3. **ADD STEAMED MILK TO BRIM OF CUP. TOP WITH SWIRL OF WHIPPED CREAM. DRIZZLE WITH CARAMEL SUNDAE SYRUP. SPRINKLE WITH CINNAMON. SERVE IMMEDIATELY.**
4. *** A VARIETY OF FLAVORED SYRUPS THAT ENHANCE COFFEE DRINKS ARE AVAILABLE IN SUPERMARKET COFFEE AISLES, SPECIALTY COFFEE HOUSES, GOURMET FOOD STORES AND ONLINE.**



CINNAMON MAPLE LATTE

- **PREP TIME: 15 MINUTES**
- **COOK TIME: 0 MINUTES**
- **YIELD: 1 SERVING**



INGREDIENTS

- **1 1/2 CUP MILK**
- **3 TABLESPOONS HUNGRY JACK® ORIGINAL SYRUP, PLUS ADDITIONAL FOR GARNISH**
- **1/8 TEASPOON CINNAMON**
- **1/4 CUP HOT STRONG BREWED FOLGERS CLASSIC ROAST® COFFEE**
- **WHIPPED CREAM**

DIRECTIONS

- 1. MICROWAVE MILK IN 1-QUART MICROWAVE-SAFE BOWL ON HIGH 1 TO 1 1/2 MINUTES OR UNTIL HOT BUT NOT BOILING. WHISK UNTIL FOAMY.**
- 2. PLACE SYRUP AND CINNAMON IN STANDARD-SIZE COFFEE CUP. MICROWAVE ON HIGH 20 SECONDS. STIR IN HOT COFFEE.**
- 3. ADD MILK TO COFFEE MIXTURE. TOP WITH WHIPPED CREAM. DRIZZLE WITH SYRUP.**

VANILLA LATTE

- **PREP TIME: 15 MINUTES**
- **COOK TIME: 0 MINUTES**
- **YIELD: 1 SERVING**



INGREDIENTS

- **1/2 CUP MILK**
- **3 TO 4 TABLESPOONS VANILLA FLAVORED SYRUP***
- **1/4 CUP HOT, FRESH STRONG BREWED FOLGERS® FRENCH ROAST COFFEE**
OR 1/4 CUP HOT, FRESH STRONG BREWED FOLGERS® BLACK SILK COFFEE
- **WHIPPED CREAM**
- **GROUND CINNAMON, FOR GARNISH**

DIRECTIONS

- 1. POUR MILK INTO 1-QUART MICROWAVE-SAFE BOWL. MICROWAVE ON HIGH 1 TO 1 1/2 MINUTES OR UNTIL HOT BUT NOT BOILING. WHISK UNTIL FOAMY.**
- 2. POUR VANILLA SYRUP INTO STANDARD-SIZE COFFEE CUP. MICROWAVE ON HIGH 20 SECONDS TO WARM SYRUP. STIR IN HOT COFFEE.**
- 3. ADD STEAMED MILK TO BRIM OF CUP. TOP WITH SWIRL OF WHIPPED CREAM. SPRINKLE WITH CINNAMON. SERVE IMMEDIATELY.**
- 4.* A VARIETY OF FLAVORED SYRUPS THAT ENHANCE COFFEE DRINKS ARE AVAILABLE IN SUPERMARKET COFFEE AISLES, SPECIALTY COFFEE HOUSES, GOURMET FOOD STORES AND ONLINE.**

**THANK YOU FOR
READING**

