

Christmas Coffee Recipes

1. Santa's Cookie Latte

Ingredients: 1 shot espresso, 200 ml steamed milk, 1 tbsp vanilla syrup, whipped cream, Christmas cookie.

Steps:

1. Combine espresso and vanilla syrup.
2. Add steamed milk.
3. Top with whipped cream.

Serving twist: Place half a Christmas cookie into the cream.

2. Gingerbread House Cappuccino

Ingredients: 1 shot espresso, steamed milk, gingerbread syrup, mini gingerbread man.

Steps:

1. Prepare cappuccino.
2. Mix in gingerbread syrup.
3. Place gingerbread man on the cup rim.

Serving twist: Dust with nutmeg.

3. Candy Cane Mocha

Ingredients: 1 shot espresso, 200 ml steamed milk, 1 tbsp cocoa powder, peppermint syrup, crushed candy cane.

Steps:

1. Mix cocoa and peppermint syrup into espresso.
2. Add steamed milk.
3. Sprinkle crushed candy cane.

Serving twist: Serve with a whole candy cane stirrer.

4. Frosty Snowdrift Flat White

Ingredients: 1 shot espresso, steamed milk, vanilla syrup, powdered sugar.

Steps:

1. Brew flat white.
2. Add vanilla syrup.

3. Dust with powdered sugar.

Serving twist: Use a snowflake stencil for decoration.

5. Elf's Eggnog Espresso

Ingredients: 1 shot espresso, eggnog, grated nutmeg.

Steps:

1. Pull espresso shot.
2. Froth eggnog and pour on top.
3. Sprinkle nutmeg.

Serving twist: Serve in a red-and-green mug.

6. Cinnamon Star Latte

Ingredients: 1 shot espresso, 200 ml steamed milk, cinnamon syrup, star-shaped cookie.

Steps:

1. Mix espresso with syrup.
2. Add steamed milk.
3. Serve with cookie.

Serving twist: Place cookie on cup rim.

7. Winter Wonderland Macchiato

Ingredients: 1 shot espresso, 200 ml steamed milk, caramel syrup, white chocolate drizzle, silver sprinkles.

Steps:

1. Make caramel macchiato.
2. Drizzle white chocolate.
3. Add silver sprinkles.

Serving twist: Serve with silver straw.

8. Jingle Bell Cold Brew

Ingredients: Cold brew coffee, cranberries, rosemary sprig.

Steps:

1. Pour cold brew over ice.
2. Drop in cranberries.

3. Add rosemary garnish.

Serving twist: Tie a tiny bell on the glass.

9. Reindeer Mocha

Ingredients: Mocha, marshmallows, chocolate buttons, pretzels.

Steps:

1. Make mocha.
2. Add marshmallows on top.
3. Use pretzels as antlers, chocolate button as nose.

Serving twist: Present with reindeer napkin.

10. Christmas Tree Cappuccino

Ingredients: Cappuccino, matcha powder, sugar pearls.

Steps:

1. Prepare cappuccino.
2. Dust with matcha tree stencil.
3. Add sugar pearls as ornaments.

Serving twist: Serve with star-shaped stirrer.

11. North Pole Nitro

Ingredients: Nitro cold brew, peppermint syrup, candy cane.

Steps:

1. Pour nitro cold brew.
2. Stir in peppermint.
3. Add candy cane.

Serving twist: Frost the glass rim with sugar.

12. Silent Night Irish Coffee

Ingredients: Hot coffee, Irish whiskey, sugar, whipped cream, cocoa powder.

Steps:

1. Mix coffee, whiskey, sugar.
2. Top with whipped cream.

3. Dust with cocoa stars.

Serving twist: Serve with cinnamon stick.

13. Snowflake Latte Macchiato

Ingredients: Espresso, steamed milk, white chocolate syrup, blue sugar snowflakes.

Steps:

1. Layer latte macchiato.
2. Mix in white chocolate syrup.
3. Decorate with snowflakes.

Serving twist: Use clear glass mug.

14. Carols & Cream Latte

Ingredients: Espresso, steamed milk, spiced vanilla syrup, whipped cream, sprinkles.

Steps:

1. Brew latte with syrup.
2. Add steamed milk.
3. Top with cream and sprinkles.

Serving twist: Play Christmas music while serving.

15. Poinsettia Mocha

Ingredients: Mocha, raspberry syrup, whipped cream.

Steps:

1. Mix mocha with raspberry syrup.
2. Top with whipped cream petals.
3. Shape petals into poinsettia.

Serving twist: Garnish with mint leaf.