

Halloween Coffee Recipes

1. Pumpkin Patch Latte

Ingredients: 1 shot espresso, 200 ml steamed milk, 2 tbsp pumpkin purée, 1 tsp pumpkin spice, ginger cookies.

Steps:

1. Whisk pumpkin purée and pumpkin spice into espresso.
2. Add steamed milk, stir gently.
3. Crush ginger cookies and sprinkle on top.

Serving twist: Serve with a tiny plastic pumpkin on the saucer.

2. Ghostly Cappuccino

Ingredients: 1 shot espresso, steamed milk foam, whipped cream, 2 chocolate chips.

Steps:

1. Prepare cappuccino with espresso and foam.
2. Pipe whipped cream into ghost shape.
3. Add chocolate chips for eyes.

Serving twist: Present with a spooky napkin for extra effect.

3. Witch's Brew Mocha

Ingredients: 1 shot espresso, 150 ml steamed milk, 1 tbsp cocoa powder, 1 tsp sugar, matcha whipped cream, edible glitter.

Steps:

1. Stir cocoa and sugar into espresso.
2. Add steamed milk.
3. Top with whipped cream tinted green with matcha.

Serving twist: Sprinkle edible glitter for a magical look.

4. Caramel Cobweb Macchiato

Ingredients: 1 shot espresso, 200 ml steamed milk, 2 tbsp caramel sauce.

Steps:

1. Pour caramel into the cup, add espresso.
2. Pour in steamed milk.

3. Use extra caramel to draw a spiderweb design.

Serving twist: Place a toy spider on the saucer.

5. Spooky Cinnamon Cold Brew

Ingredients: Cold brew coffee, 1 tsp cinnamon, ice cubes.

Steps:

1. Mix cold brew with cinnamon.
2. Pour over ice cubes.

Serving twist: Serve in a mason jar with a fake spider clinging to the rim.

6. Bloody Red Velvet Latte

Ingredients: 1 shot espresso, 200 ml steamed milk, 1 tbsp red velvet syrup, whipped cream, raspberry sauce.

Steps:

1. Mix espresso with red velvet syrup.
2. Add steamed milk.
3. Top with whipped cream and drizzle raspberry sauce.

Serving twist: Let raspberry sauce drip down like “blood.”

7. Haunted Hazelnut Espresso

Ingredients: 2 shots espresso, hazelnut syrup, candy eyeball.

Steps:

1. Mix espresso with hazelnut syrup.
2. Serve in a demitasse.

Serving twist: Place candy eyeball on the spoon.

8. Zombie Brains Frappé

Ingredients: Blended iced mocha, whipped cream, food coloring (pink & green), gummy worms.

Steps:

1. Blend iced mocha.
2. Tint whipped cream pink and green.

3. Top with whipped cream and gummy worms.

Serving twist: Serve in a tall glass with “zombie” stickers.

9. Monster Mash Affogato

Ingredients: Vanilla ice cream, espresso shot, candy corn.

Steps:

1. Place ice cream in cup.
2. Pour espresso over it.
3. Sprinkle candy corn.

Serving twist: Serve with a Halloween straw.

10. Black Cat Cortado

Ingredients: 1 shot espresso, equal steamed milk, black cocoa powder.

Steps:

1. Make cortado.
2. Rim glass with black cocoa.
3. Dust chocolate cat silhouette on foam.

Serving twist: Present with a cat-shaped cookie.