

STARBUCKS SPICED HOLIDAY COFFEE

2/3 C. ground Starbucks Christmas Blend or other dark roast coffee
4 cinnamon sticks, crushed or broken into small pieces
6 C. water
1/2 tsp. ground cardamom
2/3 C. honey
Half-and-half or milk

Mix together the coffee and cinnamon sticks. Using the coffee-cinnamon mixture and the water, brew coffee by your customary brewing method. Add the cardamom and honey to the hot coffee and stir until the honey dissolves. Serve warm. Pour about 2/3 cup coffee into each glass. Pass the half-and-half or milk.

MINTY HOT MOCHA

1/4 cup sugar
1/4 cup unsweetened cocoa
1 cup water
2 tablespoons instant coffee granules
4 3/4 cups skim milk
1/2 teaspoon peppermint extract

Combine sugar and cocoa in a medium saucepan; stir well. Add water; bring to a boil, stirring constantly. Stir in coffee granules. Gradually add milk, stirring well. Cook over medium heat 5 minutes or until mixture is thoroughly heated, stirring frequently. Remove from heat; stir in peppermint. Beat with a whisk until foamy; serve warm.

HARVEST COFFEE CIDER

1/4 tsp. ground cinnamon
1/4 cup firmly packed brown sugar
1 cup apple juice
3 cups cold water
1/4 cup ground MAXWELL HOUSE Coffee, any variety

Place coffee in filter in brew basket of coffee maker; sprinkle with cinnamon. Place sugar and apple juice in empty pot of coffee maker. Add water to coffee maker; brew. When brewing is complete, stir until well mixed.
Serves 10

FROZEN CAPPUCCINO #1

1. Put 1/3 cup finely ground espresso- roast coffee or other dark-roast coffee in a paper-lined coffee filter set over a mug. Pour 1 cup hot (190°) water into filter and let drip through. Chill until cool, about 20 minutes.
2. In a blender, whirl coffee, 3/4 cup vanilla nonfat frozen yogurt, 1/2 cup ice cubes, and 1 1/2 tablespoons sugar until smoothly pureed. Pour into a glass.