

BLUEBERRY COBBLER COFFEE MIX

Makes 2 jars (12oz each) • ~45 servings per jar

INGREDIENTS:

- 1½ cups dried blueberry powder
- ½ cup vanilla powder
- 1 cup brown sugar or coconut sugar
- 3 Tbsp ground cinnamon
- 1 Tbsp ground nutmeg
- ¾ tsp salt
- 1½ tsp butter flavor powder (optional)

EQUIPMENT:

- Two 12oz mason jars
- Mixing bowl
- Measuring cups & spoons
- Whisk or spoon for mixing
- Funnel (optional)

DIRECTIONS:

1. **Prepare blueberry powder:** If using freeze-dried blueberries, grind into a fine powder.
2. **Mix dry ingredients:** In a bowl, thoroughly combine all ingredients, ensuring even distribution.
3. **Fill jars:** Using a funnel if available, carefully transfer the mixture into your mason jars.
4. **Seal and label:** Close jars tightly and add labels with the name and date.

TO USE:

Add 1-2 teaspoons to your ground coffee before brewing, or stir directly into hot black coffee. Adjust to taste.

Store in a cool, dry place for up to 3 months.

Shake jar before each use to redistribute ingredients.

Date prepared: ____/____/____