

Serve up some holiday flavor with these seasonal recipes.

Chocolate Peppermint Coffee

Ingredients	12 fl. oz.	16 fl. oz.	20 fl. oz.
Fontana® Peppermint Syrup	1 pump	2 pumps	3 pumps
Fontana™ White Chocolate Mocha Sauce	½ pump	1 pump	2 pumps
Fontana™ Semi-Sweet Chocolate Mocha Sauce	½ pump	1 pump	2 pumps
Level 4 Coffee	5 fl. oz.	7 fl. oz.	8 fl. oz.
Steamed Milk	Fill to ¼" below rim.		

Preparation

1. Pump syrup and sauces into serving cup.
2. Steam milk.
3. Pour drip brewed coffee into serving cup.
4. Pour steamed milk to within ¼" from top of cup and stir well.
5. Garnish as desired.

White Chocolate Peppermint Mocha

Ingredients	12 fl. oz.	16 fl. oz.	20 fl. oz.
Fontana® Peppermint Syrup	3 pumps	4 pumps	5 pumps
Fontana™ White Chocolate Mocha Sauce	2 pumps	3 pumps	3 pumps
Espresso	1 shot	2 shots	3 shots
Steamed Milk	Fill to ¼" below rim.		
Whipped Cream	Top beverage with whipped cream		

Preparation

1. Pump syrup and sauce into serving cup.
2. Pull espresso shot(s) into serving cup and stir well.
3. Steam milk while pulling shot(s).
4. Pour milk to within ¼" from top of cup.
5. Top with whipped cream.
6. Garnish as desired.

Gingerbread Coffee

Ingredients	12 fl. oz.	16 fl. oz.	20 fl. oz.
Fontana® Gingerbread Syrup	1 pump	2 pumps	3 pumps
Level 4 Coffee	5 fl. oz.	7 fl. oz.	8 fl. oz.
Steamed Milk	Fill to ¼" below rim.		

Preparation

1. Pump syrup into serving cup.
2. Steam milk.
3. Pour drip brewed coffee into serving cup.
4. Pour steamed milk to within ¼" from top of cup and stir well.
5. Garnish as desired.

— WE'RE SERVING —

Seattle's Best
Coffee  tm

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