



Coffee Collection

By Idyllic Essentials



PUMPKIN SPICE

PREMIUM SYRUP

PUMPKIN SPICE COFFEE RECIPE



Ingredients

- 1 cup of brewed coffee
- 1/4 cup of milk
- 2 tablespoons of pumpkin puree
- 1/4 teaspoon of pumpkin spice blend (as per above recipe)
- 1-2 tablespoons of sugar or sweetener of your choice (optional)
- Whipped cream (optional)

Instructions:

- Brew a cup of coffee and set aside.
- In a saucepan, heat the milk, pumpkin puree, pumpkin spice blend, and sugar (if using) over medium heat until hot and well combined.
- Pour the mixture into a blender and blend until smooth and frothy.
- Pour the coffee into a mug and add the pumpkin spice mixture on top.
- Top with whipped cream, if desired.

Enjoy your pumpkin spice coffee syrup!





VANILLA

PREMIUM SYRUP

VANILLA COFFEE RECIPE



Ingredients

- **1 cup of water**
- **1 cup of granulated sugar**
- **2 teaspoons of vanilla extract**
- **Pinch of salt**

Instructions:

- In a saucepan, combine the water, sugar, salt, and vanilla extract. Stir until the sugar has dissolved.
- Bring the mixture to a boil over medium heat, stirring occasionally.
- Reduce the heat to low and let the syrup simmer for 5-7 minutes, or until the mixture thickens slightly.
- Remove the saucepan from heat and let the syrup cool to room temperature.
- Transfer the syrup to a glass jar or bottle and store in the refrigerator for up to a month.
- To use, add 1-2 tablespoons of vanilla syrup to a cup of coffee and stir to combine.

Enjoy your vanilla coffee syrup!





CHOCOLATE

PREMIUM SYRUP

CHOCOLATE COFFEE RECIPE



Ingredients

- 1 cup of water
- 1 cup of granulated sugar
- 1 cup of unsweetened cocoa powder
- Pinch of salt
- 1 teaspoon of vanilla extract (optional)

Instructions:

- In a saucepan, combine the water, sugar, cocoa powder, and salt. Stir until the sugar has dissolved.
- Bring the mixture to a boil over medium heat, stirring occasionally.
- Reduce the heat to low and let the syrup simmer for 5-7 minutes, or until the mixture thickens slightly.
- Remove the saucepan from heat and stir in the vanilla extract (if using).
- Let the syrup cool to room temperature.
- Transfer the syrup to a glass jar or bottle and store in the refrigerator for up to a month.
- To use, add 1-2 tablespoons of chocolate syrup to a cup of coffee and stir to combine.

Enjoy your chocolate coffee syrup!





FRENCH VANILLA

PREMIUM SYRUP

FRENCH VANILLA RECIPE



Ingredients

- **1 cup of water**
- **1 cup of granulated sugar**
- **2 teaspoons of vanilla extract**
- **1 split and scraped vanilla bean (optional)**
- **Pinch of salt**

Instructions:

- In a saucepan, combine the water, sugar, salt, vanilla extract, and scraped vanilla bean (if using). Stir until the sugar has dissolved.
- Bring the mixture to a boil over medium heat, stirring occasionally.
- Reduce the heat to low and let the syrup simmer for 5-7 minutes, or until the mixture thickens slightly.
- Remove the saucepan from heat and let the syrup cool to room temperature.
- Transfer the syrup to a glass jar or bottle and store in the refrigerator for up to a month.
- To use, add 1-2 tablespoons of French vanilla syrup to a cup of coffee and stir to combine.

Enjoy your French vanilla coffee syrup!





CARAMEL

PREMIUM SYRUP

CARAMEL COFFEE RECIPE



Ingredients

- 1 cup of brewed coffee
- 1/4 cup of milk
- 2 tablespoons of caramel sauce
- 1-2 tablespoons of sugar or sweetener of your choice (optional)
- Whipped cream (optional)

Instructions:

- Brew a cup of coffee and set aside.
- In a saucepan, heat the milk, caramel sauce, and sugar (if using) over medium heat until hot and well combined.
- Pour the mixture into a blender and blend until smooth and frothy.
- Pour the coffee into a mug and add the caramel mixture on top.
- Top with whipped cream, if desired.

Enjoy your caramel coffee!





SIMPLE SYRUP

PREMIUM SYRUP

SIMPLE SYRUP COFFEE RECIPE



Ingredients

- 1 cup of water
- 1 cup of granulated sugar

Instructions:

- In a saucepan, combine the water and sugar. Stir until the sugar has dissolved.
- Bring the mixture to a boil over medium heat, stirring occasionally.
- Reduce the heat to low and let the syrup simmer for 5-7 minutes, or until the mixture thickens slightly.
- Remove the saucepan from heat and let the syrup cool to room temperature.
- Transfer the syrup to a glass jar or bottle and store in the refrigerator for up to a month.
- To use, add 1-2 tablespoons of simple syrup to a cup of coffee and stir to combine.

Enjoy your sweetened coffee!





WHITE CHOCOLATE

PREMIUM SYRUP

WHITE CHOCOLATE COFFEE RECIPE



Ingredients

- 1 cup of brewed coffee
- 1/4 cup of milk
- 2 tablespoons of white chocolate chips or white chocolate sauce
- 1-2 tablespoons of sugar or sweetener of your choice (optional)
- Whipped cream (optional)

Instructions:

- Brew a cup of coffee and set aside.
- In a saucepan, heat the milk and white chocolate chips or sauce over medium heat until the chocolate is melted and the mixture is well combined.
- Stir in sugar or sweetener (if using) until dissolved.
- Pour the mixture into a blender and blend until smooth and frothy.
- Pour the coffee into a mug and add the white chocolate mixture on top.
- Top with whipped cream, if desired

Enjoy your white chocolate coffee!





CINNAMON

PREMIUM SYRUP

CINNAMON COFFEE RECIPE



Ingredients

- 1 cup of brewed coffee
- 1/4 cup of milk
- 1-2 teaspoons of cinnamon
- 1-2 tablespoons of sugar or sweetener of your choice (optional)
- Whipped cream (optional)

Instructions:

- Brew a cup of coffee and set aside.
- In a saucepan, heat the milk, cinnamon, and sugar (if using) over medium heat until hot and well combined.
- Pour the mixture into a blender and blend until smooth and frothy.
- Pour the coffee into a mug and add the cinnamon mixture on top.
- Top with whipped cream, if desired.

Enjoy your cinnamon coffee!





AMARETTO

PREMIUM SYRUP

AMARETTO COFFEE RECIPE



Ingredients

- 1 cup of brewed coffee
- 1/4 cup of milk
- 1-2 teaspoons of Amaretto liqueur
- 1-2 tablespoons of sugar or sweetener of your choice (optional)
- Whipped cream (optional)

Instructions:

- Brew a cup of coffee and set aside.
- In a saucepan, heat the milk, Amaretto liqueur, and sugar (if using) over medium heat until hot and well combined.
- Pour the mixture into a blender and blend until smooth and frothy.
- Pour the coffee into a mug and add the Amaretto mixture on top.
- Top with whipped cream, if desired.

Enjoy your Amaretto coffee!





RASPBERRY

PREMIUM SYRUP

RASPBERRY COFFEE RECIPE



Ingredients

- 1 cup of brewed coffee
- 1/4 cup of milk
- 2 tablespoons of raspberry syrup or 1/4 cup of fresh raspberries
- 1-2 tablespoons of sugar or sweetener of your choice (optional)
- Whipped cream (optional)

Instructions:

- Brew a cup of coffee and set aside.
- In a saucepan, heat the milk, raspberry syrup or fresh raspberries, and sugar (if using) over medium heat until hot and well combined. If using fresh raspberries, mash them with a fork until they are broken down.
- Pour the mixture into a blender and blend until smooth and frothy.
- Pour the coffee into a mug and add the raspberry mixture on top.
- Top with whipped cream, if desired.

Enjoy your raspberry coffee!





ALMOND

PREMIUM SYRUP

ALMOND COFFEE RECIPE



Ingredients

- 1 cup of brewed coffee
- 1/4 cup of milk
- 1-2 teaspoons of almond syrup
- 1-2 tablespoons of sugar or sweetener of your choice (optional)
- Whipped cream (optional)

Instructions:

- Brew a cup of coffee and set aside.
- In a saucepan, heat the milk, almond syrup, and sugar (if using) over medium heat until hot and well combined.
- Pour the mixture into a blender and blend until smooth and frothy.
- Pour the coffee into a mug and add the almond mixture on top.
- Top with whipped cream, if desired.

Enjoy your almond coffee!





HONEY

PREMIUM SYRUP

HONEY COFFEE RECIPE



Ingredients

- 1 cup of brewed coffee
- 1/4 cup of milk
- 1-2 teaspoons of honey
- Whipped cream (optional)

Instructions:

- Brew a cup of coffee and set aside.
- In a saucepan, heat the milk and honey over medium heat until hot and well combined.
- Pour the mixture into a blender and blend until smooth and frothy.
- Pour the coffee into a mug and add the honey mixture on top.
- Top with whipped cream, if desired.

Enjoy your honey coffee!





TOFFEE

PREMIUM SYRUP

TOFFEE COFFEE RECIPE



Ingredients

- 1 cup of water
- 1 cup of granulated sugar
- 1/2 cup of brown sugar
- 1/4 teaspoon of salt
- 1 teaspoon of vanilla extract
- 1/2 teaspoon of toffee extract

Instructions:

- In a medium saucepan, combine the water, granulated sugar, brown sugar, and salt.
- Place the saucepan over medium heat and stir until the sugar has dissolved.
- Once the sugar has dissolved, increase the heat to high and bring the mixture to a boil.
- Boil the mixture for 2-3 minutes, until it starts to thicken slightly.
- Remove the saucepan from heat and stir in the vanilla extract and toffee extract.
- Allow the mixture to cool completely before transferring it to an airtight container and storing it in the refrigerator.

Use the toffee coffee syrup to sweeten and flavor your coffee, or add it to other beverages like lattes or hot chocolate. Enjoy!





MAPLE SYRUP

PREMIUM SYRUP

MAPLE SYRUP RECIPE



Ingredients

- 2 cups of pure maple syrup
- 1/2 cup of water

Instructions:

- In a medium saucepan, combine the maple syrup and water.
- Place the saucepan over medium heat and stir until the syrup is well combined with the water.
- Bring the mixture to a boil, then reduce the heat to low and allow it to simmer for 5-7 minutes.
- Remove the saucepan from heat and let the syrup cool.
- Transfer the syrup to an airtight container and store it in the refrigerator.

Enjoy your homemade maple syrup! It can be used as a sweetener for drinks like coffee and tea, as a topping for pancakes and waffles, or in cooking and baking.





SALTED CARAMEL

PREMIUM SYRUP

SALTED CARAMEL RECIPE



Ingredients

- 1 cup of granulated sugar
- 6 tablespoons of unsalted butter, cut into small pieces
- 1/2 cup of heavy cream
- 1 teaspoon of sea salt or kosher salt
- 1 teaspoon of vanilla extract

Instructions:

- In a medium saucepan, heat the sugar over medium heat until it starts to melt.
- Stir the sugar continuously with a heat-resistant spatula until it has completely melted and turned a dark amber color.
- Remove the saucepan from heat and immediately add the butter, heavy cream, and salt. Stir until the butter has melted and the mixture is well combined.
- Stir in the vanilla extract.
- Allow the mixture to cool for about 10 minutes, then transfer it to an airtight container and store it in the refrigerator.

Use the salted caramel sauce as a topping for ice cream, cakes, and other desserts, or drizzle it over coffee, lattes, and hot chocolate. Enjoy!





HAZELNUT

PREMIUM SYRUP

HAZELNUT COFFEE RECIPE



Ingredients

- 1 cup of brewed coffee
- 1/4 cup of milk
- 1-2 tablespoons of hazelnut syrup (or to taste)
- Whipped cream (optional)

Instructions:

- Brew a cup of coffee and set aside.
- In a saucepan, heat the milk and hazelnut syrup over medium heat until hot and well combined.
- Pour the mixture into a blender and blend until smooth and frothy.
- Pour the coffee into a mug and add the hazelnut mixture on top.
- Top with whipped cream, if desired.

Enjoy your hazelnut coffee!





PEPPERMINT

PREMIUM SYRUP

PEPPERMINT COFFEE RECIPE



Ingredients

- 1 cup of brewed coffee
- 1/4 cup of milk
- 1-2 tablespoons of peppermint syrup (or to taste)
- Whipped cream (optional)
- Crushed peppermint candy or candy canes (optional)

Instructions:

- Brew a cup of coffee and set aside.
- In a saucepan, heat the milk and peppermint syrup over medium heat until hot and well combined.
- Pour the mixture into a blender and blend until smooth and frothy.
- Pour the coffee into a mug and add the peppermint mixture on top.
- Top with whipped cream, if desired.
- Sprinkle with crushed peppermint candy or candy canes, if desired.

Enjoy your peppermint coffee! It's a festive and refreshing drink perfect for the holiday season.





IRISH CREAM

PREMIUM SYRUP

IRISH CREAM RECIPE



Ingredients

- 1 cup of Irish whiskey
- 1 can of sweetened condensed milk
- 1 cup of heavy cream
- 1 teaspoon of instant coffee powder
- 2 tablespoons of chocolate syrup
- 1 teaspoon of vanilla extract
- 1 teaspoon of almond extract
- 1/2 teaspoon of cinnamon

Instructions:

- In a blender, combine all of the ingredients and blend until smooth.
- Pour the mixture into an airtight bottle or jar.
- Store in the refrigerator for at least a week to allow the flavors to develop. Shake the bottle well before using.

Enjoy your homemade Irish cream! It can be used as a mixer in coffee, tea, and cocktails, or as a topping for ice cream, cakes, and other desserts.





COCONUT

PREMIUM SYRUP

COCONUT COFFEE RECIPE



Ingredients

- 1 cup of brewed coffee
- 1/4 cup of coconut milk
- 1-2 tablespoons of coconut syrup (or to taste)
- Whipped cream (optional)
- Toasted coconut flakes (optional)

Instructions:

- Brew a cup of coffee and set aside.
- In a saucepan, heat the coconut milk and coconut syrup over medium heat until hot and well combined.
- Pour the mixture into a blender and blend until smooth and frothy.
- Pour the coffee into a mug and add the coconut mixture on top.
- Top with whipped cream, if desired.
- Sprinkle with toasted coconut flakes, if desired.

Enjoy your coconut coffee! It's a tropical and creamy drink perfect for warm weather or a beach vacation.

