

Title:

Delicious Coffee Ideas

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Summary:

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Article Body:

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Irish Coffee

1 teaspoon of sugar

1 jigger of Bushmills Irish Whiskey

2/3 cup of coffee or flavoured Irish Creme coffee

1/4 cup of heavy cream, lightly whipped

Preheat the glass with hot water. Dump the water out and add the hot coffee with the teaspoon of sugar and stir. Add the jigger of whiskey, and top with the whipping cream. Dark coffee's are best for this recipe.

Spiced French Coffee

1 teaspoon fresh, grated orange peel

1/2 teaspoon cinnamon

1/4 teaspoon nutmeg

5 whole cloves

Regular amount of your usual coffee or try Swiss Chocolate Orange flavored coffee

Add the above ingredients together and brew as normal. Place a slice of orange at the bottom of your cup. Pour in coffee and add sugar and cream to taste. Top with whipping cream and sprinkle with a dash of nutmeg and cinnamon if so desired.

Mint Chocolate Coffee

1 ounce of chocolate mint liqueur

Dash of shaved chocolate
Whipping cream (optional)
Regular coffee or try Dutch Chocolate Decaf

flavoured coffee

Brew your regular coffee, add the 1 ounce of liqueur into your cup. Add some whipping cream if desired and sprinkle with shaved chocolate.

Coffee Flavoured Milkshakes

1 pint of coffee ice cream
2 teaspoons finely ground coffee
1/2 cup light rum (optional)
4 to 6 scoops vanilla ice cream
Instant coffee powder

Spoon coffee ice cream into blender. Add rum and finely ground coffee. Blend on high until creamy smooth. Pour into tall glasses, adding a scoop of the vanilla ice cream to each glass. Sprinkle lightly with instant coffee powder.

Frosty Mocha Coffees

1 cup of freshly brewed coffee
1 pint of vanilla ice cream, softenend
6 tablespoons of chocolate syrup
1 cup prepared cold coffee

Blend hot coffee and chocolate syrup in blender. Blend until smooth. Cool the mixture to room temperature. Pour the mixture into a medium bowl. Add the softened ice cream and cold coffee. With a rotary beater, beat until smooth. Spoon into tall glasses and serve immediately.

Egg Nogg Coffee

1 cup of coffee or try Pumpkin Spice flavoured coffee

1 egg yoke
1/2 cup of cream
Dash of nutmeg

Beat the suger and egg yoke together. Place cream in a saucepan and heat over low setting, do not burn. Wisk the egg mixture into the warmed cream, heat until hot. Add coffee to mugs and top with the cream mixture. Garnish the coffee with nutmeg.