Less than 30 minutes

Serves 1-2

Share

Share on facebook

Share on twitter

Share on pinterest

Share on whatsapp

Share on email



1. S'mores mocha Ingredients:

- 2 Tbsp (30ml) instant coffee
- 1 Tbsp (15ml) hot chocolate
- 1 cup (250ml) boiling water
- Dash milk
- Mini marshmallows, melted milk chocolate and shortbread, for serving

Method:

- 1. Combine instant coffee, hot chocolate and boiling water in a cup.
- 2. Add milk and top with mini marshmallows.
- 3. Toast the top using a kitchen blowtorch.
- 4. Drizzle with milk chocolate and serve with shortbread.



2. Butterbeer latte Ingredients:

- 2 Tbsp (30ml) brown sugar
- 2 Tbsp (30ml) butter
- 2 cups (500ml) milk
- 1 tsp (5ml) cinnamon
- ½ tsp (3ml) nutmeg
- 1 Tbsp (15ml) instant coffee
- Whipped cream and caramel sauce, for serving

Method:

- 1. Combine brown sugar, butter and milk, cinnamon, nutmeg and instant coffee in a pot.
- 2. Bring to the boil and stir until the sugar has dissolved.
- 3. Pour into mugs and top with whipped cream and a generous drizzle of caramel sauce.



3. Whipped coconut latte Ingredients:

- 1 cup (250ml) brewed coffee
- 1 cup (250ml) hot coconut milk
- 1 Tbsp (15ml) instant coffee
- 1 Tbsp (15ml) sugar
- 1 Tbsp (15ml) water
- 3 Tbsp (45ml) coconut cream, whipped
- Coconut flakes, toasted

Method:

- 1. Combine brewed coffee with hot coconut milk and pour into glasses.
- 2. Whisk together instant coffee, sugar, and water until thick and frothy.
- 3. Fold in coconut cream.
- 4. Spoon over coffee and sprinkle with coconut flakes.

Browse more dessert recipes here.