

Less than 30 minutes

Serves 1-2

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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.

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