

6 Winter Coffee Recipes to Keep You Warm All Season

[Made With a Keurig® Brewer]



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Preface

We love fun, easy-to-make coffee drinks. Always have, always will. They are simple, frugal, and made with ingredients already in your kitchen. No more running to the local coffee shop. Use your Keurig® brewers to make these recipes easy peasy.

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Blueberry Vanilla Latte

Blueberry Vanilla Latte is snowman approved. Cozy up with this unique combination and enjoy the amazing results. The flavors of Blueberry K-Cup® coffee is enhanced by the smooth sweet taste of vanilla latte. It doesn't get any easier than this.

Ingredients

- 1 Wild Mountain Blueberry K-Cup® pod
- 1 Cafe Vanilla K-Cup® pod

Directions

1. Prepare your Wild Mountain Blueberry K-Cup® pod on the lowest water setting of your Keurig® brewer in a large mug.
2. Prepare your Cafe Vanilla K-Cup® pod on the lowest water setting of your Keurig® brewer in the same mug.



Vanilla Chai Latte

Share the warmth. This delicious little treat is so easy to make you can hardly call it a recipe. It requires only three simple ingredients and about three minutes. Stick with vanilla or get creative with almond or pumpkin extract. You will need a milk frother – a basic handheld wand-style works fine.

Ingredients

- 1 Chai K-Cup® tea
- 1 tsp vanilla extract
- 1 C milk
- pinch of cinnamon (optional)

Directions

1. Prepare the Chai K-Cup® tea using your Keurig® brewer.
2. Add the vanilla extract to the milk.
3. Heat and froth the vanilla milk.
4. Slowly pour the vanilla milk into the brewed Chai tea.
5. Sprinkle with cinnamon.



Mexican Hot Cocoa

Feeling a chill? This will heat you up. This isn't your mama's hot chocolate. Unexpected spices collide with rich chocolate and vanilla.

Ingredients

- 1 hot chocolate K-Cup® pod
- 1tsp vanilla extract
- 1 pinch of nutmeg, cinnamon, and cloves
- 1 pinch of chili or cayenne powder
- marshmallows or whipped cream for optional toppings

Directions

1. Prepare your hot chocolate K-Cup® pod using your Keurig® brewer.
2. Add the vanilla and spices.
3. Stir and top with marshmallows or whipped cream if you desire.



Simple Christmas Coffee

Welcome, Decem-burr.

Christmas coffee is a wonderful blend of classic holiday flavors.

Orange, cinnamon, nutmeg, and cloves collide with gourmet

K-Cup® coffee to create an amazing taste explosion!

Recipe

- 1T brown sugar
- 1 pinch of nutmeg, cinnamon, and cloves
- 1t orange zest
- 1 K-Cup® coffee of your choice
- whipped cream

Directions

1. Combine the first four ingredients in a small bowl.
2. Prepare your K-Cup® coffee using your Keurig® brewer.
3. Add the spices to your now brewed coffee and stir.
4. Top with a dollop of cool whip and sprinkle on the orange zest.



Peppermint Mocha

It's a winterful life and peppermint is the flavor of the season. It is likely that after the holidays you have dozens of candy canes and no way to use them. This recipe is just what you need!

Ingredients

- 1 Hot Chocolate K-Cup® pod
- 1 Peppermint Bark K-Cup® pod
- whipped cream
- 1 peppermint candy cane (broken into small pieces)

Directions

1. Prepare your Hot Chocolate K-Cup® pod on the lowest water setting of your Keurig® brewer in a large mug.
2. Prepare your Peppermint Bark K-Cup® pod on the lowest water setting of your Keurig® brewer in the same mug.
3. Top with whipped cream and the candy cane pieces.



Almond Milk Honey Flat White

What's in a mug? The nutty flavor of almond milk pairs perfectly with espresso-tasting coffee.

Starbucks® knows this and has recently added several almond milk drinks to the menu.

Ingredients

- 1 Cafe Bustelo Espresso or Green Mountain Dark Magic K-Cup® pod
- 2 tsp honey
- 1 cup almond milk

Directions

1. Add 2 tsp of honey to a mug.
2. Brew your coffee pod directly into the same mug using the lowest water setting of your Keurig® brewer.
3. Steam the almond milk (if you do not have a milk steamer heat it on the stovetop or in the microwave)
4. Stir well.

Like our K-Cup® pod combinations? Try these:

- ★ *Cinnabon Cinnamon Roll + Cafe Vanilla*
- ★ *Cinnabon Cinnamon Roll + Cafe Mocha*
- ★ *Maple Pecan + Cafe Caramel*
- ★ *Island Coconut + Cafe Vanilla*
- ★ *Toasted Marshmallow Mocha + Dark Chocolate Hot Cocoa*
- ★ *Brew Over Ice Vanilla Caramel + Cafe Caramel*
- ★ *Brew Over Ice Hazelnut Cream + Dark Magic*
- ★ *Pumpkin Spice + Cafe Mocha*
- ★ *Apple Cider + Cafe Caramel*
- ★ *Apple Cider + Chai Latte*
- ★ *Chai Tea + Espresso*

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