

8 Fall Coffee Recipes to Keep You Cozy All Season

[Made With a Keurig® Brewer]



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The Ultimate Pumpkin Spice Mocha

May cause a good mood.
Our Pumpkin Spice Mocha is the ultimate because it is made with only two main ingredients in about two minutes.

Ingredients

- 1 Pumpkin Spice K-Cup® pod
- 1 Cafe Mocha K-Cup® pod
- dash of cinnamon, nutmeg, and cloves
- whipped cream

Directions

1. Prepare your Pumpkin Spice K-Cup® pod on the lowest water setting of your Keurig® brewer in a large mug.
2. Prepare your Cafe Mocha K-Cup® pod on the lowest water setting of your Keurig® brewer in the same mug.
3. Top with whipped cream and sprinkle with cinnamon, nutmeg, and cloves.



Camomile Lavender Mint Tea

Cold hands, warm heart.
Combine the relaxing
properties of both camomile
and lavender for a state of
pure bliss. Cuddle up under
your favorite cozy blanket, sip
this tea and let your troubles
melt away.

Ingredients

- 1 Chamomile K-Cup® tea pod
- 1 pinch of lavender
- 1 sprig of fresh mint

Directions

1. Place 1 fresh sprig of mint and a pinch of lavender in a plastic measuring cup or anything with a pouring spout.
2. Brew your Camomile K-Cup® tea directly over the lavender and mint.
3. Cover and let steep for 4-5 minutes.
4. Using a screen strainer, pour the tea into a mug and discard the lavender and mint.



Apple Cider Chai Latte

Enjoy the cozy comforts of Apple Cider Chai. If you are already an apple cider fan, this is a unique way to add a bit of sophistication. The strong cinnamon and clove flavors of this Chai Tea combine perfectly with Apple Cider.

Ingredients

- 1 Chai Latte K-Cup® pod
- 1 Apple Cider K-Cup® pod
- whipped cream
- cinnamon

Directions

1. Prepare your Chai Latte pod on the lowest water setting of your Keurig® brewer in a large mug.
2. Prepare your Apple Cider pod on the lowest water setting directly into the same mug.
3. Stir to combine well.
4. Top with whipped cream.
5. Sprinkle with cinnamon.



Pumpkin Spice Latte Martini

Decompress deliciously with our Pumpkin Spice Latte Martini. You will look uber-sophisticated sipping from a cinnamon sugar-rimmed glass. You will love the creamy and sweet flavors. Plus, it can be made in minutes and costs less than \$1.00.

Ingredients

- 2- 1oz shots of dark roast K-Cup® coffee
- 2- 1oz shots of pumpkin-flavored vodka
- 2- 1oz shots of Bailey Irish Cream
- 2- 1oz shots of milk
- chocolate syrup
- cinnamon sugar

Directions

1. Prepare your dark roast K-Cup® coffee using your Keurig® brewer.
2. Combine the coffee, vodka, Baileys, and milk in a martini shaker filled with ice.
3. Combine equal parts sugar and cinnamon on a saucer.
4. Moisten the rim of your martini glass.
5. Hold your martini glass rim down and dip it into the cinnamon sugar.
6. Drizzle chocolate syrup along the inside edge of your glass.
7. Mix your martini gently in a shaker and pour it into your glass.



Hot Caramel Apple Cider

In the mood for a fall sip? Cuddle up with Hot Caramel Apple Cider. Not just any old apple cider will do. Hot caramel apple cider literally tastes like a melted caramel apple. Guaranteed to keep you warm and your tastebuds satisfied.

Ingredients

- 1 Green Mountain Naturals Apple Cider K-Cup® pod
- 1 Cafe Caramel K-Cup® pod
- whipped cream
- caramel syrup
- cinnamon sticks

Directions

1. Prepare your Apple Cider K-Cup® pod on the lowest water setting of your Keurig® brewer in a large mug.
2. Prepare your Cafe Caramel K-Cup® pod on the lowest water setting of your Keurig® brewer in the same mug.
3. Top with whipped cream.
4. Drizzle with caramel sauce.
5. Garnish with cinnamon sticks.



Maple Syrup Coffee

Who doesn't love pure maple syrup? You enjoy it on your pancakes – just wait until you taste it in your coffee. Our maple syrup coffee is easy to make but the flavor is big!

Ingredients

- 1 regular roast K-Cup® pod
- 1 shot glass of maple syrup
- cream
- Whipped cream
- Cinnamon
- Nutmeg

Directions

1. Prepare your K-Cup® coffee using your Keurig® brewer.
2. Heat the cream and maple syrup in a saucepan on the stovetop. Stir constantly, do not boil. Once the mixture reaches your desired temperature, stir in the K-Cup® coffee.
3. Stir over low heat for 1-2 minutes.
4. Pour into a large mug.



Dirty Chai

Waking up is hard to do. Our Dirty Chai recipe will help. By combining chai tea with espresso-type coffee you will create a unique flavor explosion. Although, this is not for the faint of heart as it contains a higher than normal level of caffeine. Drink with caution and enjoy the buzz!

Ingredients

- 1 Chai K-Cup® Tea
- 1 espresso flavored K-Cup® pod
- cream (optional)

Directions

1. Prepare your Chai Tea on the lowest water setting of your Keurig® brewer.
2. Prepare your espresso flavored K-Cup® pod on the lowest water setting of your Keurig® brewer directly into the same mug that already contains the tea.
3. Add a splash of cream if you so desire.



Mulled Apple Cider

Relish the welcoming flavors of apple cider and mulled spices. Don't worry, no apple-picking is necessary. Keurig® has made our lives easier with ultra-convenient, ultra-delicious Apple Cider K-Cup® pods!

Ingredients

- 1 cinnamon stick
- 1 dash of cloves
- 1 dash of nutmeg
- 1/2 of an orange peel
- 1 T maple syrup
- 1 Hot Apple Cider K-Cup® pod

Directions

1. Prepare your Hot Apple Cider K-Cup® pod using your Keurig® brewer.
2. Add all ingredients including the brewed Apple Cider to a saucepan and let simmer over low heat for 20 minutes.
3. Pour into a large mug.

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*
- ★ *Blueberry + Cafe Vanilla*
- ★ *Hot Chocolate + Peppermint Mocha*

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