

10 Iced Coffee Recipes to Keep You Cool this Summer

[Made With a Keurig® Brewer]



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Preface

Summer is a very short three months in our neck of the woods. We take any opportunity we can to enjoy the season. One of our favorite things to do is relax on the porch with an indulgent ice cold drink. Thanks to our Keurig® brewer and these simple recipes, we will waste no time fussing in the kitchen. Cheers!

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Creamy Hazelnut Coffee Martini

Who doesn't love a creamy coffee martini? How about one made at home and costs pennies? The creamy hazelnut martini is one of our favorites because it is made with classic Baileys Irish Cream, and it looks gorgeous. Plus, you can make the creamy hazelnut martini in under five minutes.

Ingredients

- 1 Hazelnut Keurig® K-Cup® pod
- 2 shots of Baileys Irish Cream
- course ground sugar
- ground espresso powder
- chocolate syrup
- 1 C ice

Directions

1. Brew your Hazelnut pod using the lowest water setting.
2. Add about 1 cup of ice to a martini shaker.
3. Add the now brewed hazelnut coffee to the martini shaker.
4. Add 2 shots of Baileys to the martini shaker.
5. Shake well.
6. Combine 1 T of coarse ground sugar with 1 T of espresso powder.
7. Pour about 1 teaspoon of water on a separate saucer.
8. Dip the rim of your martini glass into the water and turn. Then dip it into the sugar/ espresso combo and turn.
9. Next drizzle chocolate syrup along the inside of the rim.
10. Pour the liqueur/ K-Cup® coffee combination into your glass.

Serve immediately, cheers!



Triple Caramel Iced Latte

When you have a craving for caramel as strongly as we do, you will understand why there are three sources of caramel in this recipe. But, don't worry it is not overdone. They blend nicely together and accentuate the coffee flavor perfectly. This recipe is inspired by the Starbucks caramel frappuccino.

Except our version costs much less and has fewer calories.

Ingredients

- 1 Caramel K-Cup® coffee
- 1 Cafe Escapes Cafe Caramel
- caramel sauce
- whipped cream
- ice

Directions

- Brew your caramel pod on the lowest water setting of your brewer.
- Next brew your Cafe Escapes Cafe Caramel K-Cup® on the lowest water setting of your brewer into the same mug.
- Fill a large plastic cup with ice
- Drizzle caramel sauce over the ice.
- Add both caramel coffees.
- Top with whipped cream.
- Drizzle even more caramel sauce over the whipped cream.

Yes, the caramel flavor does sound excessive when you read this recipe. But, keep in mind that there is a lot of ice and coffee flavor too.

John Daly Cocktail

We recently enjoyed a vacation on the beach. Vacation, of course, comes with indulgences. And, one of our favorites when visiting the south is a John Daly cocktail. There are several variations of this refreshing little treat. We prefer a simple combination of lemonade and iced tea with a dash of vodka. Here is how you can make one with your Keurig® brewer!



Ingredients

- 1 C lemonade (or pink lemonade)
- 1 black tea K-Cup® pod
- 2-4 shots of vodka
- 2 lemon wedges (optional)

Directions

1. Fill a large plastic cup with ice.
2. Brew black tea K-Cup® pod directly over the ice using the lowest water setting of your Keurig® brewer.
3. Pour the tea, ice, and lemonade into a large martini shaker or pitcher.
4. Add 2-4 shots of vodka.
5. Shake or stir.
6. Adorn 2 glasses with the lemon wedges and fill to the rim.

Head to the porch and sip in the summer breeze!



Strawberries and Cream Frappuccino

Strawberries and coffee? More like strawberries and vanilla ice cream. You can barely taste the coffee in this recipe. The main players are creamy vanilla and sweet strawberry. The coffee acts as a subtle accent and gives you a bit of a kick. Strawberries and cream frappuccino makes a great summer dessert or afternoon treat!

Ingredients

- 1 Cafe Escapes Cafe Vanilla K-Cup® pod
- 1 handful of frozen strawberries
- strawberry syrup
- 1 cup of ice

Directions

1. Brew the Cafe Vanilla K-Cup® on the lowest water setting of your coffee maker.
2. Place the brewed Cafe Vanilla in the freezer for approximately one hour.
3. Once chilled, pour it into a blender.
4. Add the frozen strawberries and ice.
5. Blend until the ice reaches your desired consistency.
6. Layer the toppings, strawberry syrup, whipped cream, more strawberry syrup.

Enjoy the delicious tastes of ice-cold strawberries and cream!



Peach Tea Frozen Popsicles

Your Keurig® isn't just for coffee anymore. This recipe starts with a southern sweet tea base. And finishes with a frozen peach popsicle that is almost too pretty to eat. This is a light and refreshing twist to expand your Keurig® options!

Ingredients

- 1 black tea K-Cup® pod
- 2 T sugar
- 1 lemon slice
- 2 peach slices
- ice

Directions

1. Fill a tall plastic cup with ice.
2. Put 2 T of sugar into a large measuring cup.
3. Brew the black tea pod directly over the sugar.
4. Stir until dissolved.
5. Pour the tea/ sugar solution into the glass filled with ice.
6. Add a squeeze of lemon juice.
7. Pour the sweet tea into a popsicle mold.
8. Add 2 peach slices.
9. Freeze overnight.

When you are ready to enjoy a southern sweet tea popsicle – pull them gently out of the mold. Head to a shady spot, and relax with your refreshing treat!



Peanut Butter Cup Frappuccino

The peanut butter frappuccino is a drinkable dessert. It is indulgent and satisfies the sweet tooth. We love this recipe because it has far fewer calories than any coffee shop version. It costs almost nothing to make. And, it fills you up!

Ingredients

- 1 Cafe Mocha or Milk Chocolate Hot Cocoa K-Cup® pod
- 2 heaping tablespoons of peanut butter
- 1 cup of ice
- chocolate syrup
- whipped cream

Directions

1. Brew your Cafe Mocha pod on the lowest water setting of your Keurig®.
2. Place the brewed mocha in the freezer for at least one hour but do not allow it to freeze solid.
3. Pour the chilled mocha in a blender along with the peanut butter and ice.
4. Blend until it reaches your desired consistency.
5. Line a glass with chocolate syrup (use as much or as little as you would like).
6. Pour the mocha/ peanut butter mixture into the glass and top with whipped cream.

The possibilities are endless with frappuccinos. Combine any of your favorite flavors with coffee and ice for a tasty refreshing treat!



Iced Shaken Espresso

Like you, the first thing we look at when we walk into Starbucks® is the new releases. They are usually front and center, on a huge banner, and look delicious. Then we realize that they cost \$5.00 and have way more calories than we need. Although they are fun

to try, making these drinks at home is more our style. Including the latest – iced shaken espresso.

Ingredients

Simple Syrup

- 1 C water
- 1 C granulated sugar

Shaken Espresso

- 2 T simple syrup
- 2 espresso K-Cup® coffee pods (we recommend Dark Magic or Cafe Bustelo)
- 2 T heavy cream

Directions

Simple Syrup

- Heat the water until just under a boil.
- Pour in the sugar and stir until dissolved.
- Let cool.

Shaken Espresso

- Prepare both of your espresso K-Cup coffees on the lowest water setting of your Keurig brewer.
- Fill a martini shaker with ice.
- Pour the brewed coffee and simple syrup into the martini shaker.
- Shake VERY well.
- Pour into a cup (we recommend the Starbucks reusable cold drink cups).
- Pour the cream slowly over the shaken espresso.

Try making a chocolate almond version by adding almond milk and chocolate malt powder. Or – oat milk, cinnamon, and brown sugar for an iced brown sugar oat milk version!



Iced Coffee With Cocoa Almond Milk Foam

Keeping up with the latest drinks at Starbucks® is fun. It seems that there is something new to try every week. Which makes this hobby expensive. That is why we make ours at home instead. Making Starbucks drinks at home can save tons of money and time. You just need recipes like this one.

Ingredients

- 1 dark roast K-Cup® pod
- 1 C chocolate almond milk
- Ice

Directions

1. Prepare your dark roast K-Cup® coffee using the 6-ounce water setting on your brewer.
2. Fill a large, plastic cup with ice.
3. Pour the brewed coffee over the ice.
4. Froth the almond milk using a blender or handheld frothing wand.
5. Slowly pour the milk over the iced coffee.



Salted Honey Iced Coffee

You probably already have the ingredients on hand, and the cost is minimal! This recipe uses a K-Cafe® brewer, which comes with an attached milk frother and “shot” setting. But, this recipe works fine with standard Keurig® machines too.

Ingredients

- 1 cup milk
- 1 dark roast K-Cup® coffee
- 1 Tbsp honey
- dash of large grain salt
- Ice

Directions

1. Fill a large plastic cup with ice.
2. Brew your K-Cup® pod over the ice using the “shot” setting.
3. Froth the milk using the latte fill line.
4. Chill in the fridge for 30 minutes if desired.
5. Pour the frothed milk into the mug.
6. Drizzle with honey.
7. Sprinkle salt on top of the latte.



Vanilla Sweet Cream Iced Coffee

One of the best additions to the Starbucks menu is vanilla sweet cream. But, maintaining this vice can be hard on the wallet and the waistline. What if we told you that you can make it at home instead, using your Keurig® brewer? It is surprisingly easy and will save money and calories too!

Ingredients

- 1T heavy whipping cream (39 calories)
- ½ T sugar (24 calories)
- 1/4 tsp vanilla (3 calories)
- 1T whole milk (6 calories)
- 1 Starbucks K-cup® pod (dark roast is best)
- Ice

Directions:

1. Add the vanilla sweet cream creamer to a large plastic cup.
2. Brew a dark roast Starbucks pod on the 6 oz. water into the same cup.
3. Stir gently.
4. Fill the cup with ice.
5. Shake gently.

We are obsessed with this recipe because it does taste just like the Starbucks version. There is just enough sweet flavor to make it feel like a treat. The heavy whipping cream adds a silky layer, and the tiny touch of vanilla accents the Starbucks coffee that we have come to know and love!

As a special thank you for downloading our e-book we would like to share an exclusive coupon code to help you get your summer started!



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