



40 Gourmet Hot Chocolate & Coffee Lovers' Mix Recipes!

* Just a note: All these recipes are designed with the frugal in mind! They are as good as, if not better than, your ordinary, single serve packaged hot chocolate/cocoa mixes. And, you can make them for pennies! Some recipes make as many as 250 servings for \$10.00, or even less! You would only be able to purchase about 48 equivalent servings at the supermarket for the same amount of money! If these weren't already gourmet quality recipes, that fact alone would have made them worth their weight in gold! Share them with your friends and family, and if you enjoy these recipes, please watch for new collections I will be adding frequently!

Enjoy!! <http://www.recipes4success.net/Drink-Healthy-Coffee.html>

Gourmet Hot Chocolate

CONTENTS:

- 1) Gourmet Hot Chocolate Mix
- 2) Gourmet Mug O' Chocolate Mix
- 3) Super Rich Hot Chocolate Master Mix:
 - Cocoa-Mocha
 - Orange Cinnamon Sip
 - Scotchy's Cup
 - Peanut Butter Cup

- Minty Hot Chocolate
- Raspberry Coco-Loco
- Milk Chocolate Chocolate
- Malted Milk Chocolate
- 4) Malted Hot Chocolate
- 5) Hot Cocoa Mix
- 6) Hot White Chocolate
- 7) Mexican Cocoa Ole'!
- 8) Sugar-Free Low-Fat Cocoa Treat
- 9) Snowman Sip, the perfect gift for all your frosty friends!!

Coffee Lover's Mixes & More!

International Cafe Mixes:

- 1) Cafe Cappuccino
 - 2) Cafe Mocha
 - 3) Mochachino
 - 4) Vienna Cafe
 - 5) Cafe Spiced Viennese
 - 6) Swiss Mocha Cafe
 - 7) Orange Mocha Cafe
 - 8) Cinnfully Orange Cafe
 - 9) Good Night Cafe
 - 10) Cinn-Mocha-Sation!
 - 11) Cafe Coco-Mint
 - 12) Toffee Cafe
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Creamer and flavorings:

- 1) Irish Flavored Coffee Creamer
 - 2) Swedish Coffee
 - 3) Mexican Coffee
 - 4) Brazilian Coffee
 - 5) Turkish Coffee
 - 6) Viennese Coffee
 - 7) Arabian Coffee
 - 8) Italian Coffee
 - 9) French Coffee
 - 10) Buttered Rum Cafe
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*Home Made Coffee Liquor

*How to Make Chocolate Coffee Spoons

1) GOURMET HOT CHOCOLATE MIX

- 11 Cups powdered dry milk
- 1 cup powdered non-dairy creamer
- 2 1/2 cups confectionary sugar
- 1 pound container of instant chocolate drink mix

Simply mix all the ingredients together and store in an airtight container! For a great cup of gourmet hot chocolate, measure out 3 heaping tablespoons of mix into your favorite mug, and add 6-8oz. boiling water! This recipe makes about 250 servings, and can be cut in half, or doubled to suit your needs. Truly better than store bought!!

2) GOURMET MUG O' CHOCOLATE MIX

- 11 cups powdered dry milk
- 1 cup confectionary sugar
- 11 ounces powdered non-dairy creamer
- 2 pounds instant chocolate drink mix
- 4 heaping tablespoons unsweetened cocoa
- 1 small box of instant chocolate pudding mix

Mix and store in an n airtight container. Use 3 heaping tablespoons per 6-8 ounces of boiling water. BEWARE: For chocoholics only!!!

3) SUPER RICH HOT CHOCOLATE MASTER MIX

- 3 cups nonfat dry powdered dry milk
- 2 cups semi sweet chocolate chips

Put ingredients in blender, or food processor. (I recommend doing half a batch at one time!) Whir it around only until it is "finely ground". If you whir too long it will clump up in the blender. Store in an airtight container. Use heaping tablespoons per mug of boiling water.

VARIATIONS:

- * Cocoa-Mocha - Add 1/2 cup instant coffee to the mix.
- * Orange-Cinnamon Sip - Add 1 tsp. of grated orange peel and 2 tsp. cinnamon

* Scotchby's Cup - Decrease chocolate chips by 1 cup, and add 1 cup butterscotch chips instead!

* Peanut Butter Cup - Decrease chocolate chips as above, and add 1 cup peanut butter chips.

* Minty Hot Chocolate - Decrease chocolate chips as above, and add 1 cup mint-chocolate chips.

* Raspberry-Coco-Loco - Decrease chocolate chips as above, and add 1 cup of Raspberry-chocolate chips.

* Milk Chocolate Chocolate - Decrease chocolate chips as above, and add 1 cup of Milk Chocolate chips!

* Malted Milk Chocolate - Prepare as for Milk Chocolate Chocolate, except substitute 1/2 cup of malted milk powder for 1/2 cup of powdered milk.

4) MALTED HOT CHOCOLATE

3 1/2 ounces of malted milk powder
5 1/2 ounces of powdered non-dairy creamer
1 pound of powdered dry milk
1 pound of confectionary sugar
14 ounces of instant chocolate drink mix
8 ounces of mini marshmallows

Stir and store! Use 3 heaping tablespoons of mix to one mug of boiling water.

5) HOT COCOA MIX

3 cups powdered dry milk
1/2 cup unsweetened cocoa, the better the quality, the better the cup of cocoa!
3/4 cup sugar
1 dash of salt

Again, it's as easy as stir and store! Use 3 heaping tablespoons per mug of hot water!

6) HOT WHITE CHOCOLATE

3 cups powdered dry milk
2 tsp. vanilla powder (This is a product used in place of vanilla extract. It is available in most gourmet food stores or bakers' supply shops).
2 tsp. grated orange zest
2 cups of white chocolate chips

Whir all ingredients in blender only until finely ground! Again, do it in two batches, and don't over grind or it will clump up in the blender. Use 3 heaping tablespoons per mug of hot water. This is particularly satisfying with a cinnamon stick as a stirrer.

7) MEXICAN COCOA OLE!

1/3 cup light brown sugar
3/4 tsp. cinnamon
1 1/2 tsp. vanilla powder (See recipe for Hot White Chocolate!)
1/4 cup unsweetened cocoa
2 1/2 cups powdered dry milk

Mix it up and store. When you're ready for a little south of the border, boil 3 cups of water, add the mix, stir it up, and FIESTA!!! Garnish with cinnamon sticks and dollop of whipped cream!!

8) SUGAR-FREE LOW-FAT COCOA TREAT

3/4 cup unsweetened cocoa
1/2 tsp. salt
1 quart powdered non-fat dry milk
Your favorite sugar substitute equal to 1 1/2 cups sugar

Mix it up and get ready to sit down to a steamy, creamy cup of guilt free cocoa! Just use 2 tablespoons of mix to 6 ounces of hot water, in your favorite mug, of course! Why not garnish with a cinnamon stick, or a sprinkling of cinnamon powder. One mug of this delight contains only 49 calories! Hmmmmm....Maybe I'll have a second cup!

9) SNOWMAN SIP

Here is a fantastic idea for a holiday gift that is homemade, inexpensive, and easy to personalize! This is the perfect gift to give when:

- * You have more people on your Christmas list than Santa...
- * You have a variety of people who practice different faiths at your office...
- * You just wanted to give "a little something" to a neighbor, not break your bank...
- * You need favors that are quick, easy, and inexpensive for a holiday party...

Heck, this will be a hit with everyone!!!!!!

What you will need to provide for this project:

* 1/3 of a cup of whichever Gourmet Hot Chocolate Mix has become your favorite....

*A Mug - (Psstt...You can get great mugs at your local "Dollar store", or "five and dime"! Try red or green ones for Christmas, Silver or cobalt blue for Chanukah, or, how about one with the persons' name on it!!)

*A square of plastic wrap (about one foot square is fine. Try the colored ones too!!)

* 3 candy kisses

* A dozen mini marshmallows

* One candy cane, and...

* Some curling ribbon, raffia, or other ribbon

Ok, now you are ready! Simply place the 1/3 cup of Gourmet Hot Chocolate Mix in the center of the square of plastic wrap, add in the 3 candy kisses, add in the marshmallows and tie it up into a little sack!! Cut a length of the curling ribbon and use it to tie the candy cane to the little sack. Then just drop the sack into the mug, and attach this poem to it:

"I've heard you've been so good this year
And I'm so glad to hear it
With freezing' weather drawing' near
This will warm your spirits!
It's what all the snowmen sip
(Just add some boiling' water)
Stir it round' with your cane,
It's sure to do the trick!!

What a great way to get the whole family into the holiday spirit! (By helping make these adorable gifts, of course!). Enjoy!!

Coffee Lover's Mixes and More!

INTERNATIONAL CAFE MIXES:

1) CAFE CAPPUCINO

Place all ingredients into a blender or food processor and whirl until finely ground. Store in an n air tight container.

1/2 cup instant coffee granules

3/4 cup sugar

1 cup powdered nondairy creamer

1/2 tsp. dry grated orange rind

Mix 2 tbs. into 1 cup of boiling water.

2) CAFE MOCHA

Place all ingredients into a blender or food processor and whirl until finely ground. Store in an air tight container.

- 1 1/2 cups instant coffee granules
- 1/4 cup each unsweetened cocoa, and powdered nondairy creamer
- 6 tbs. confectionary sugar

Mix 1-2 tbs. into 3/4 cup boiling water.

3) MOCHACHINO

Place all ingredients into a blender or food processor and whirl until finely ground. Store in an air tight container.

- 1 cup powdered nondairy creamer
- 1 cup instant chocolate drink mix
- 2/3 cup instant coffee granules
- 1/2 cup sugar
- 1/2 tsp. cinnamon
- 1/4 tsp. nutmeg

Mix 3 tbs. into 6oz. boiling water.

4) VIENNA CAFE

Place all ingredients into a blender or food processor and whirl until finely ground. Store in an air tight container.

- 1/2 cup instant coffee granules
- 2/3 cup each sugar, and powdered nondairy creamer
- 1/2 tsp. cinnamon

Mix 2 tsp. per 1 cup boiling water.

5) CAFE SPICED VIENNESE

Place all ingredients into a blender or food processor and whirl until finely ground. Store in an air tight container.

- 2/3 cup each instant coffee granules, and sugar
- 3/4 cup powdered nondairy creamer
- 1/2 tsp. cinnamon
- 1/8 tsp. nutmeg

Mix 4 tsp. into 8oz. boiling water.

6) SWISS MOCHA CAFE

Place all ingredients into a blender or food processor and whirl until finely ground. Store in an air tight container.

- 1/2 cup powdered nondairy creamer
- 2 tbs. each instant coffee granules, and unsweetened cocoa

Mix 2 tbs. into 8oz. boiling water.

7) ORANGE MOCHA CAFE

Place all ingredients into a blender or food processor and whirl until finely ground. Store in an air tight container.

- 1/3 cup instant coffee granules
- 1/2 cup each unsweetened cocoa, and powdered nondairy creamer
- 2 tsp. dried orange peel
- 1 tsp. cinnamon

Mix 1 tbs. into 6oz. boiling water.

8) CINNFULLY ORANGE CAFE

Place all ingredients into a blender or food processor and whirl until finely ground. Store in an air tight container.

- 1/3 cup instant coffee granules
- 1 1/2 tsp. grated orange peel
- 1/2 tsp. each vanilla powder, and cinnamon

Mix 1 tbs. into 6 oz. boiling water.

9) GOOD NIGHT CAFE

Place all ingredients into a blender or food processor and whirl until finely ground. Store in an air tight container.

- 2/3 cup powdered nondairy creamer
- 1/3 cup instant coffee granules
- 1/3 cup sugar
- 1 tsp. ground cardamom
- 1/2 tsp. cinnamon
- 1/8 tsp. nutmeg

Mix 1 tbs. into 8oz. boiling water.

10) CINN-MOCHA-SATION!!

Place all ingredients into a blender or food processor and whirl until finely ground. Store in an air tight container.

- 1 cup powdered nondairy creamer
- 3/4 cup sugar
- 2/3 cup powdered dry milk
- 1/2 cup unsweetened cocoa
- 1/3 cup instant coffee granules
- 1/4 cup brown sugar
- 1 tsp. cinnamon
- 1/4 tsp. each salt, and nutmeg

Mix 1/4 cup into 3/4 cup boiling water.

11) CAFE COCO-MINT

Place all ingredients into a blender or food processor and whirl until finely ground. Store in an air tight container.

- 1 1/2 cups powdered nondairy creamer
- 1 cup sugar
- 1/2 cup each instant coffee granules, and unsweetened cocoa
- a dash of salt
- 6 crushed starlight mint candies

Mix 2-3 tbs. into 6oz. boiling water.

12) TOFFEE CAFE

Place all ingredients into a blender or food processor and whirl until finely ground. Store in an air tight container.

- 2/3 cup instant coffee granules
- 1 cup each powdered nondairy creamer, and packed dark brown sugar

Mix 2-3 tsp. into 6oz. boiling water.

CREAMER AND FLAVORINGS:

1) IRISH FLAVORED COFFEE CREAMER

Place all the ingredients into the blender or food processor, and whirl until finely ground. Store in an airtight container.

- 1 package butter mints, crushed
- 2 cups instant chocolate malted milk mix
- 1/2 cup instant chocolate milk mix

2 cups powdered nondairy creamer

Use as you please to lighten, sweeten, and give your coffee the delicious flavor of Irish Cream!

2) SWEDISH COFFEE

Mix:

1/4 cup brown sugar

1/4 tsp. each cinnamon, ground cloves, and dried grated orange peel

Add 1 tsp. to a cup of freshly brewed coffee.

3) MEXICAN COFFEE

Mix:

2 tsp. chocolate syrup

1/3 tsp. cinnamon,
per cup of coffee.

4) BRAZILIAN COFFEE

Mix:

2 tbs. instant cocoa mix

1/3 tsp. cinnamon,
per cup of coffee.

5) TURKISH COFFEE

Mix:

1 tbs. honey

1 crushed cardamom seed,
per cup of coffee

6) VIENNESE COFFEE

Mix:

1tsp. sugar

1/8 tsp nutmeg,
per cup of coffee.

7) ARABIAN COFFEE

Mix:

1 crushed cardamom seed

1/4 tsp. cinnamon,
per cup of coffee.

8) ITALIAN COFFEE

Mix:

1 twist of lemon,
per cup of coffee

9) FRENCH COFFEE

Brew 1 pot of coffee, and at the same time, heat 1 pot of milk on the stove top. Simultaneously pour the coffee and the milk into large mugs!

10) BUTTERED RUM CAFE

Combine:

1/3 cup of your favorite ground coffee beans
1/4 tsp. nutmeg
1 1/4 tsp. extract of rum
1/8 tsp. extract of butter

Mix all ingredients thoroughly, and place in a coffee filter. Set up your automatic drip coffee maker for 8 cups of coffee, using your Buttered Rum Cafe mixture. Brew and enjoy!!

*HOME MADE COFFEE LIQUOR

This recipe yields about 5 cups liquor. You will need:

1 1/2 cups packed dark brown sugar
1 cup sugar
2 cups water
1/2 cup instant coffee granules
3 cups vodka
1 1/2 tsp pure vanilla extract
10 whole coffee beans

In a medium sized sauce pan combine sugars and water over medium-high heat. Bring to a boil, stirring occasionally. Now, lower the heat to a simmer, and cook until mixture comes to a syrupy consistency, about 5 minutes. Remove from the heat and whisk in the instant coffee. Allow this to cool to room temperature and then stir in the remaining ingredients (all except for the coffee beans!) until well blended. Use a funnel to pour this into a clean, 1/2 gallon glass jar, and drop in the coffee beans. Cover tightly, and allow to rest for two weeks. Uncap and try your own homemade coffee liquor in your next cup of coffee!



Chocolate Coffee Spoons

*All you will need is:

2 cups (12 ounce package) of chocolate chips (any flavor), OR white chocolate chips, OR candy melts of any color or flavor!

35-45 heavy duty plastic spoons, any color, try golden ones too!

2 large cookie sheets

waxed paper

large heatproof glass measuring cup

STEP 1> First, cover the cookie sheets with the waxed paper.

STEP 2> Next, You may simply use your microwave to slowly melt the chips, or melts in the heat proof glass measuring cup. Set the microwave to 50% power and nuke for 1 minute. Remove, and stir. Repeat as necessary to melt the chocolate at 50% power and 30 second intervals. If the chocolate is melted but too stiff, add 1 tsp. solid shortening to it and stir gently.

STEP 3> Then, dip the spoons in far enough to coat the "bowl" of each spoon. Do this to all the spoons, placing them, right side up, on the waxed paper covered cookie sheets to dry. (Your chocolate may require a little reheating in the microwave as it cools to remain workable.)

STEP 4> Decorate!!! You can use a different color chip, or candy melt, also melted to drizzle over the spoons. Try drizzling white chocolate over dark chocolate, or red and green melts over white chocolate for Christmas....Or, pink and blue melts for a baby shower....Or, Yellow melts with lavender and pale green for Spring....Etc.....Etc!!!!!!

Try also, sprinkling with different colored sugars before the chocolate dries, or dipping the still damp spoons into sprinkles, or tiny round nonpareils!

Why not crush peppermint candies and dip chocolate spoons into the crushed candy for a minty winter treat!

Use your imagination!!!! Try pairing flavors that you love. Coffees come in almost every flavor now-a-days, so be creative!!!

Do you love a touch of cinnamon in your coffee? The following spices and even combinations of them are great for dusting the spoons before they dry completely: Try cinnamon, a dab of nutmeg, maple sugar, pumpkin pie spice, apple pie spice, finely ground, dried peppermint leaves, or even dried orange peel!!!

STEP 5> Wrap spoons individually in plastic wrap, and tie with a little bow when they have dried!

Use these spoons to decorate a coffee gift basket, make a bouquet for a shower gift, or almost any occasion! What a great touch to add to any holiday or themed dinner table!!!!

Drink Healthy Coffee

Fun for an evening get together.. Gives new color to "Come on over for some cake and coffee! "

Enjoy!!



Bonus Recipe For

Chocolate Covered Strawberries

Ingredients:

16 ounces chocolate chips or chopped baking chocolate
2 tablespoons vegetable shortening
1 pound fresh whole strawberries, preferably with stems



Melt chocolate and shortening together in a double boiler or over hot water stirring until melted.

Remove mixture from heat and let cool down until warm.

Dip each strawberry in the warm chocolate and place on a baking sheet lined with waxed paper or aluminum foil.

Option: If your strawberries don't have stems, place a toothpick into the stem area making them easier to handle.



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