

# Recipe Cards

Here are some of our best recipes that use or pair great with smooth coffee to upgrade every morning. Cut recipe cards along the dotted line to add to your favorites in your recipe box!



## BREAKFAST BITES

### INGREDIENTS

- 1 cup oatmeal
- 1 cup toasted coconut flakes
- 1/2 cup chocolate chips
- 1/2 cup peanut butter
- 1/2 cup ground flaxseed
- 1/3 cup honey
- 1 teaspoon vanilla

### DIRECTIONS

Mix together and add some dried cherries or whole almonds if you like. Press into a pan and cut into bite-size pieces.



## DIY FLAVORED SIMPLE SYRUPS

### DIRECTIONS

In a small saucepan, bring 2 parts water to 1 part sugar to a boil.  
Simmer until the sugar is dissolved.  
Add your favorite flavor—we love hazelnut, cinnamon, mint, vanilla bean and orange—and let infuse for a minimum of 20 minutes. Pour into your favorite Seattle's Best Coffee®.



## MINT CREAMER

### INGREDIENTS

- ½ cup sweetened condensed milk
- ½ cup 2% milk or half-and-half
- 4 teaspoons cocoa powder
- ½ teaspoon mint extract

### DIRECTIONS

- Combine all ingredients in a small saucepan and set over medium heat.
- Bring just to a simmer, then remove from heat.
- Once cooled, strain through a fine mesh filter and refrigerate.
- Add the Mint Creamer to your Seattle's Best Coffee® throughout the week.



## COFFEE CREAM ICE CUBES

### DIRECTIONS

- Pour half-and-half to the top of your favorite ice-cube tray.
- add a dash (or more) of cinnamon to each cube.
- Freeze for later and add to our Breakfast Blend in the morning.