

Cheapskates Style Flavoured Coffee Recipes

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Flavoured coffee mixes are not only delicious, but they make a great gift for others, too. To buy them can make the gift quite expensive and often puts them in the 'occasional treat' category for budget conscious selves.



Having homemade coffees on hand is nice for a quick hot drink and makes them an affordable gift. Put some in an airtight jar or decorative tin and tie a around the neck. Tie a small card to the container with the name of the contents and how to mix it.

Here are some of my favourite instant coffee recipes:

Cappuccino Mix

1/2 cup instant coffee
1/2 to 3/4 cup sugar
1 cup instant nonfat dry milk
1 tsp dried grated orange peel
1 tsp cinnamon

Instructions: Mix all ingredients together in a blender or food processor. Wait for the dust to settle after turning it off. Store in an airtight container. Use 2 tablespoons per cup of hot water.

Cafe Au Lait Mix

2 cup instant nonfat dry milk
1/2 cup castor sugar
1/2 cup instant coffee
1/2 tsp cinnamon

Instructions: Blend all ingredients together in a blender or food processor. Store in an airtight con-

tainer. Use 1/4 cup of mix for each 2/3 cup hot water.

Swiss Mocha

1/2 cup instant coffee
1/2 cup sugar
1 cup instant nonfat dry milk
2 tbsp cocoa

Instructions: Mix all ingredients together in a blender or food processor. Store in an airtight container. Use 1 tablespoon for each 180ml of hot water.

Chocolate Spoons

These little treats finish off a cup of coffee to perfection.

Buy a packet of plastic tea spoons (\$2 for 50 from the \$2 shops) and a block of chocolate. You can add flavourings if you like (orange, strawberry, almond, mint are all really nice and can be bought where you pick up chocolate making supplies). Melt the chocolate, add any flavourings if you are going to use them, and then just dip the bowl of the spoon into the chocolate. Hold it up so that the chocolate drips off, leaving a layer on the bowl of the spoon. Lay them on a foil-lined tray and refrigerate to set. Gather them into bundles of six; pop them into cellophane or paper bag and with the handles sticking out and tie closed with a pretty ribbon. They are really nice to use when you have a cup of coffee - they will flavour the coffee while you stir. Total cost is approximately \$6 for 50 spoons - 12 cents per spoon!



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