

MOO Coffee Syrups

*This free How To tip sheet was produced by the Cheapskates Club –
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If you love good, flavoured coffee you are going to love these amazing coffee syrups. You've seen them at coffee shops and in boutiques and gourmet grocers and I'm betting you've almost choked at the price, I know I did.

Most coffee syrup is based on basic simple syrup - the one we all learned to make in Home Ec all those years ago - with flavourings added. With that in mind, it is so easy to MOO – and here a some of my favourite coffee syrups for you to try.

Basic Simple Syrup

1 c. water
1 c. granulated sugar

Put both in a small saucepan over medium-high heat and bring to a low boil, stirring often. Boil for 5-7 minutes, or until all sugar has dissolved. Remove the pan from the heat and allow to cool. Store in a sealed container in the refrigerator.

Vanilla Syrup

Split one vanilla bean down the centre and add to the saucepan with the sugar and the water. Remove after the syrup has cooled. You can strain it to remove the little vanilla seeds but I leave them as they add flavour and colour to the syrup.

Coffee Syrup

Add 2 tablespoons of a strong, good quality instant coffee and 1 teaspoon of vanilla extract to the syrup and stir until it is completely dissolved.

Cinnamon Syrup

Add 1 teaspoon of ground cinnamon to the sugar and water in the saucepan and follow the instructions for Simple Syrup. Shake well before adding to your coffee.

Raspberry Syrup

Add 1/2 cup of fresh or frozen raspberries to the sugar and water. Following the recipe bring to a boil, mashing the raspberries in the pan to release the juice. After the syrup has cooled strain, then pour into sterilised bottles to store.

Coconut Syrup

Add 1/4 cup coconut cream to the water and sugar and continue to make the syrup. Shake well before adding to your coffee.

Caramel Syrup

Follow the simple syrup recipe above. Once syrup is removed from the heat, stir in 1/2 cup of caramel sauce. This syrup may separate in the fridge, shake well before using.

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