



SEPTEMBER 2018

Here's What's Brewing

*It may not feel like fall yet, but cooler air is just around the corner!
Stay warm with a few of these DIY coffee treats...*

PUMPKIN SPICED LATTE (makes 3 servings)

Combine 3 cups hot milk, 4 tsp sugar, 1/2 tsp vanilla & 1/2 tsp pumpkin pie spice in blender & blend until frothy. Pour mixture into 3 mugs to 2/3 full. Pour 2 oz double-strength brewed coffee into each mug. Top with whipped cream & garnish with pumpkin pie spice.



CARAMEL BRÛLÉE (makes 2 16-oz servings)

In small saucepan, stir together 1 cup milk, 1/4 cup caramel sauce & 1 tsp brown sugar. Heat over medium heat 4-5 minutes til foamy & steaming, whisking frequently. Divide 16 oz hot coffee between two large mugs, then divide milk mixture between mugs & stir. Top with whipped cream & garnish with caramel sauce.

CINNAMON DOLCE LATTE

In a small saucepan, combine 1 cup water, 1 tsp cinnamon, & 2 tbsp maple syrup. Heat on low for 5 minutes, whisking frequently. Remove cinnamon syrup from heat and store in the refrigerator. Combine 1 tbsp cinnamon syrup with 1 cup hot coffee & 1/2 cup milk. Top with whipped cream & garnish with cinnamon.

PEPPERMINT MOCHA

Brew 8oz of your favorite coffee. Add 1 tbsp peppermint syrup, a packet of hot chocolate, & a splash of milk. Top with whipped cream & garnish with crushed candy canes.



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