

C.R.E.A.M Coffee & Pastry Cold Brew Recipe

Mint Mojito

Ingredients:

- 1 cup cold brew
- Fresh mint leaves (5-7)
- 1 tbsp simple syrup or agave
- Splash of soda water (optional)
- Ice

Instructions:

Muddle mint with syrup, add cold brew, and stir well. Top with soda water for a refreshing twist.



C.R.E.A.M Coffee & Pastry Cold Brew Recipe

Honey Cinnamon Iced Coffee

Ingredients:

- 1 cup cold coffee
- 1 tbsp honey
- 1/8 tsp cinnamon
- 1/4 cup milk (optional)
- Ice

Instructions:

Mix coffee, honey, and cinnamon until smooth. Add milk if desired, pour over ice.



C.R.E.A.M Coffee & Pastry Cold Brew Recipe

Coconut Cream Cold Brew

Ingredients:

- 1 cup cold brew concentrate
- 2 tbsp coconut cream (canned, stirred well)
- 1 tsp maple syrup (optional)
- Ice cubes

Instructions:

- 1.Shake coconut cream with maple syrup until smooth.
- 2.Fill glass with ice and pour cold brew over it.
- 3.Top with coconut cream mixture.
- 4.Stir lightly and enjoy tropical vibes in every sip.



C.R.E.A.M Coffee & Pastry Cold Brew Recipe

Classic Cold Brew

Ingredients:

- 1 cup C.R.E.A.M coarse-ground coffee
- 4 cups cold filtered water
- Ice cubes

Instructions:

1. In a jar or pitcher, combine coffee grounds with cold water.
2. Stir, cover, and let steep in the fridge for 12–18 hours.
3. Strain using a fine mesh or coffee filter.
4. Serve over ice, black or with cream/milk.



C.R.E.A.M Coffee & Pastry Cold Brew Recipe

Vanilla Cream Cold Brew

Ingredients:

- 1 cup cold brew concentrate (from C.R.E.A.M beans)
- 1/4 cup cold milk or half & half
- 1 tsp vanilla syrup
- Ice cubes

Instructions:

- 1.Fill a glass with ice.
- 2.Pour cold brew concentrate halfway, add vanilla syrup.
- 3.Top with milk or cream and stir.
- 4.Optional: finish with a swirl of whipped cream.



C.R.E.A.M Coffee & Pastry Cold Brew Recipe

Mocha Cold Brew

Ingredients:

- 1 cup cold brew concentrate
- 2 tbsp chocolate syrup
- 1/4 cup milk
- Ice cubes

Instructions:

1. Pour cold brew over ice.
2. Mix in chocolate syrup until dissolved.
3. Add milk and stir gently.
4. Optional: top with whipped cream and chocolate drizzle.



C.R.E.A.M Coffee & Pastry Cold Brew Recipe

Honey Cinnamon Cold Brew

Ingredients:

- 1 cup cold brew concentrate
- 1–2 tsp honey (adjust for sweetness)
- A pinch of cinnamon
- 1/4 cup oat milk (or milk of choice)
- Ice cubes

Instructions:

1. Mix honey and cinnamon into cold brew until blended.
2. Pour over ice.
3. Add oat milk for a smooth, creamy finish.
4. Garnish with a cinnamon stick.



C.R.E.A.M Coffee & Pastry Hot Coffee Recipe

Classic Vanilla Latte

Ingredients:

- 1 cup brewed C.R.E.A.M coffee (medium or dark roast)
- 1/2 cup steamed milk
- 1 tbsp vanilla syrup
- Whipped cream (optional)

Instructions:

1. Brew your coffee.
2. Steam milk until frothy.
3. Pour coffee into a mug, add vanilla syrup, and stir.
4. Top with steamed milk and whipped cream if desired.



C.R.E.A.M Coffee & Pastry Hot Coffee Recipe

Caramel Mocha Delight

Ingredients:

- 1 cup brewed C.R.E.A.M coffee (medium or dark roast)
- 2 tbsp chocolate syrup
- 1 tbsp caramel sauce
- 1/2 cup milk, steamed or heated
- Whipped cream

Instructions:

1. Brew coffee and pour into a mug.
2. Mix in chocolate syrup and caramel sauce.
3. Add steamed milk and stir gently.
4. Top with whipped cream and drizzle extra caramel if desired.



C.R.E.A.M Coffee & Pastry Hot Coffee Recipe

Cinnamon Honey Coffee

Ingredients:

- 1 cup brewed C.R.E.A.M coffee (light or medium roast)
- 1 tsp honey
- 1/4 tsp cinnamon
- Milk or cream to taste

Instructions:

1. Brew your coffee.
2. Stir in honey and cinnamon.
3. Add milk or cream if desired for extra smoothness.
4. Sprinkle a pinch of cinnamon on top for garnish.



C.R.E.A.M Coffee & Pastry Hot Coffee Recipe

Irish Cream Coffee (Non-Alcoholic)

Ingredients:

- 1 cup brewed C.R.E.A.M coffee (medium roast)
- 2 tbsp Irish cream-flavored syrup
- 1/4 cup steamed milk
- Whipped cream

Instructions:

1. Brew coffee and pour into a mug.
2. Stir in Irish cream syrup.
3. Add steamed milk and top with whipped cream.
4. Optional: sprinkle cocoa or nutmeg on top for extra flair.



C.R.E.A.M Coffee & Pastry Hot Coffee Recipe

Spiced Mocha Latte

Ingredients:

- 1 cup brewed C.R.E.A.M coffee (dark roast)
- 2 tbsp chocolate syrup
- 1/4 tsp ground nutmeg
- 1/4 tsp cinnamon
- 1/2 cup steamed milk

Instructions:

1. Brew your coffee.
2. Mix in chocolate syrup, nutmeg, and cinnamon.
3. Pour in steamed milk and stir well.
4. Top with a sprinkle of cinnamon or cocoa powder.

