

Make Your Own International Coffees

Compliments of your Tupperware Consultant

BAVARIAN MINT

2/3 c instant coffee
1 c sugar
1 rounded tsp loose dried mint leaves
2/3 c non-dairy creamer

CINNAMON N' SPICE

2/3 c instant coffee
1-1/3 c sugar
1/2 tsp nutmeg
1/2 tsp cinnamon
1/2 tsp allspice

CAFE' AU LAIT MIX

1-11oz jar non dairy creamer
1/2 c packed brown sugar
1/2 c instant coffee crystals
dash salt
(Use 1/4 c mix to 2/3 c hot water)

CAFE' L'ORNAGE

2/3 c instant coffee
1 c sugar
1/4 tsp cinnamon
dried crushed orange peel

CAFE' ORANGE CAPPUCCINO

1 c instant coffee
1-1/2 c sugar
2 c non-fat dry milk
1 tsp dry orange peel

RUSSIAN TEA

1 c instant tea
1-9oz jar tang
1 tsp cinnamon
1/2 tsp ground cloves
1-3oz pkg presweetened lemonade
Mix together. Makes a little over 1 pint dry mix.
To serve, use 2 tsp in 1 c boiling water.

SWISS MOCHA

1 c instant coffee
1 c sugar
2 c nonfat dry milk
4 tsp cocoa powder

CAFE' VIENNA MIX

1 c sugar
2 tsp cinnamon
1-1/2 c non-dairy creamer
1-1/2 c non-fat instant milk
4 Tbsp cocoa
1 c instant coffee

CAFE' MOCHA

2/3 c coffee
3 Tbsp unsweetened cocoa
1-1/3 c sugar
1 c non-dairy creamer
1/4 c nonfat dry milk

CAFE' VIENNA

1 c instant coffee
1-1/3 c sugar
1-1/3 c non-fat dry milk
1 tsp cinnamon

MIXING DIRECTIONS

*Put all ingredients in blender, blend until powder.
1 to 2 tsp powder with 1 c hot water for individual serving.

These recipes will save you money and also make great gifts.

* SPECIAL NOTE: for sugar substitute use 16 tsp for 1 c sugar.

Store coffees in a Modular Mate Oval 2 or 3
Decaf coffee can be substituted for reg. coffee