

INTERNATIONAL COFFEE RECIPES THAT SAVE MONEY AND MAKE GREAT GIFTS
ALONG WITH TUPPERWARE TO KEEP THEM STORED FRESH!!

BAVARIAN MINT

2/3 CUP INSTANT COFFEE
1 CUP SUGAR
1 ROUNDED TSP. LOOSE DRIED MINT
LEAVES
2/3 CUP NON DAIRY CREAMER

CAFE' L'ORANGE

2/3 CUP INSTANT COFFEE
1 CUP SUGAR
2 TSP. DRIED CRUSHED ORANGE PEEL
1/2 TSP. CINNAMON

CAFE MOCHA

2/3 C. COFFEE
3 TB. UNSWEETENED COCOA
1 1/3 CUP SUGAR
1 CUP NON DAIRY CREAMER
1/2 CUP NONFAT DRY MILK

CINNAMON N' SPICE

2/3 CUP INSTANT COFFEE
1 1/3 CUP SUGAR
1/2 TSP. CINNAMON
1/2 TSP. NUTMEG
1/2 TSP. ALLSPICE

TOFFEE COFFEE

2/3 CUP INSTANT COFFEE
1 CUP NON DAIRY CREAMER
1 CUP BROWN SUGAR

ITALIAN MOCHA EXPRESSO

1/2 CUP INSTANT COFFEE
1/2 CUP SUGAR
2 1/2 CUPS COCOA POWDER

CAFE' ORANGE CAPPUCCINO

1 CUP INSTANT COFFEE
1 1/2 CUPS SUGAR
2 CUPS NON FAT DRY MILK
1 TSP. DRY ORANGE PEEL

CAFE' VIENNA

1 CUP INSTANT COFFEE
1 1/3 CUP SUGAR
1 1/3 CUP NONFAT DRY MILK
1 TSP CINNAMON

SWISSE MOCHA

1 CUP INSTANT COFFEE
1 CUP SUGAR
2 CUPS NONFAT DRY MILK
4 TSP. COCOA POWDER

CAFE' VIENNA MIX

1 CUP SUGAR
2 TSP. CINNAMON
1 1/2 CUP NON DAIRY CREAMER
1 1/2 CUP NONFAT INSTANT MILK
4 TAB. COCOA
1 CUP INSTANT COFFEE

CAFE' AU LAIT MIX

1- 11OZ. JAR NON-DAIRY CREAMER
1/2 CUP PACKED BROWN SUGAR
1/2 CUP INSTANT COFFEE CRYSTALS
DASH OF SALT
(USE 1/2 C. MIX TO 2/3 HOT WATER)

MIXING DIRECTIONS

*PUT ALL INGREDIENTS IN BLENDER,
BLEND UNTIL POWDER.
STORE IN TUPPERWARE BRAND PRODUCTS!!

**1-2 TSP. WITH 1 CUP HOT WATER
FOR INDIVIDUAL SERVING.

***SPECIAL NOTE: FOR SUGAR TWIN
USE 16 TSP. FOR 1 CUP SUGAR...
YOU MAY ALSO USE DECAFFINATED COFFEE.

RUSSIAN TEA

1 CUP INSTANT TEA
1-9 OZ. JAR TANG
1-3 OZ. PKG PRESWEETENED LEMONADE
1/2 TSP. GROUND CLOVES
1 TSP. CINNAMON

MIX TOGETHER. MAKES LITTLE OVER 1
PINT DRY MIX. TO SERVE, USE 2 TSP.
IN 1 CUP OF BOILING WATER. STORE IN
MODULAR MATE ROUND #3. OR MINI RECT. #1

STORAGE IDEAS: MODULAR CAROUSEL FOR SEVERAL DIFFERENT MIXES MOUNTED UNDER CUPBOARD
CLOSE TO MICROWAVE FOR QUICK HOT COFFEE. MODULAR MATE ROUND 2 or 3's.