Bubbie's Space®

Herbs for the Body • Peace for the Soul
Live Well Naturally Every Day.

French Vanilla Cream Coffee



Ingredients

- 1 cup brewed coffee (or 2 shots espresso)
- 3/4 cup milk (dairy or non-dairy)
- 2 tablespoons French vanilla coffee creamer (or 2 tablespoons vanilla syrup and 2 tablespoons heavy cream)
- 1/2 teaspoon vanilla extract
- Whipped cream (optional)
- Caramel drizzle (optional)
- Orange & black sprinkles (optional, for a festive touch)

Same Bubbie Coffee Magic... Just a Little Spookier!

Instructions

1. Brew your coffee or espresso and set aside.
2. In a small saucepan, warm the milk and French vanilla creamer over medium heat. Whisk until hot and smooth. Do not boil.
3. Pour the brewed coffee into your favorite mug.
4. Add the warm French vanilla mixture and stir well.
5. Top with whipped cream, caramel drizzle and festive sprinkles if desired.
6. Enjoy your cozy Bubbie's French Vanilla Cream Coffee!