

# The Little Black Book of Iced Coffee Secrets

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Property of \_\_\_\_\_, Barista

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## Shhhhh. These are secrets no barista should ever reveal.

### THE BASICS

#### How to brew perfect Gevalia® iced coffee:

Use 12 slightly rounded Tbsp of Gevalia ground coffee in coffeemaker and fill to the 8 cup level. Brew. Refrigerate. Serve over ice. Makes 8 servings. Do not exceed 12 Tbsp of coffee or the filter basket may overflow.

#### How to sweeten coffee at any temperature:

The answer is simple syrup. Just mix ½ cup each sugar and water in small saucepan; stir over medium-low heat until sugar dissolves. Refrigerate in tightly covered container up to 1 week.

**How to avoid watery iced coffee:** Don't pour hot coffee over ice. Instead, make coffee ice cubes. Just pour coffee into ice cube trays. Freeze and use in place of regular ice cubes.

**How to serve up fancy flavors:** Vanilla, orange, coconut and more—your favorite flavor extract (¼ tsp per serving) will dissolve quickly in hot coffee. Refrigerate. Stir and serve over ice.

**How to make ice cubes even cooler:** Place 1 frozen raspberry in each compartment of an ice cube tray; fill with water and freeze until solid. Add to iced coffee just before serving.

### THE RECIPES

#### Chocolate-Hazelnut Iced Coffee:

Stir 1 Tbsp chocolate-hazelnut spread (per serving) into hot coffee. Refrigerate. Stir and serve over ice. Top with whipped cream if you were good today.

#### Whippaccino:

Blend ¾ cup cold brewed coffee and ½ cup vanilla ice cream (per serving) in blender until smooth. Serve immediately. Repeat if necessary.

**Mint-Mocha Iced Coffee:** Melt 2 soft chocolate-mint candies (know what we mean, junior?) in each serving of hot coffee. Refrigerate. Serve over ice. Get fancy with whipped topping, shaved chocolate and a sprig of mint.

**Caramel Iced Coffee:** Stir in 1 Tbsp caramel ice cream topping for each serving of hot brewed coffee. Refrigerate. Serve over ice. Wait—it needs whipped topping and a drizzle of caramel. There. Perfect.

**Lemon-Ginger Iced Coffee:** Place 9 scoops of Gevalia ground coffee, 1 Tbsp lemon zest and ½ tsp ground ginger in filter basket of coffeemaker. Use 6 cups water to brew, then stir in ½ cup honey. Refrigerate. Serve over ice. Garnish with lemon twists. Makes 6 people very happy.

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