

Coffee drinks

# Coffeehouse at Home

Small-batch coffee drinks for ordinary kitchens



Three featured recipes from this collection

## PUBLIC SAMPLE - 2 RECIPES

The complete edition has 12 recipes. This sample contains the first two.

Development edition 1.2.0 - recipes not kitchen tested.

Junction Table by CrownThrive, LLC

AI-generated realistic food artwork; not a photograph or tested result.

# Contents

PUBLIC SAMPLE - this file includes two recipes, not the complete twelve-recipe cookbook. The full edition adds the remaining ten recipes, techniques, menus, shopping list, and planning pages.

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# Make this kitchen yours

A good home coffee drink starts with coffee you enjoy, a clean brewer, and milk handled gently. This collection includes warm mugs, chilled glasses, a spoonable granita, and coffee cubes that change a drink as they melt. Strong brewed coffee stands in for espresso where practical; each recipe states its measured amount. Use decaffeinated coffee in any recipe if preferred, and tell guests that regular coffee contains caffeine. Plan one drink per person and offer water alongside it. Clean equipment and modest batches make repeatable results easier, especially when ice, sweetener, and warm milk are all measured before guests arrive.

Recipe development edition 1.2.0 - October 30, 2026. Original editorial recipes; not kitchen tested. Timing is an estimate. Check appliance instructions, package directions and safe internal temperatures. No nutrition or medical benefit is claimed. Allergen notes are ingredient based and do not certify freedom from cross contact. Check every label and substitution.

Original development edition; recipes have not been kitchen-tested and no nutrition analysis is claimed. Prep times are active work; cooling, chilling, steeping rests, and freezing may require additional time as directed.

AI-generated photorealistic culinary artwork interprets the listed recipes. These are not documentary photographs, kitchen-test evidence, or a guarantee of finished appearance. Follow the measured recipe and safety checks.

# Food safety and ingredient labels

Use a food thermometer: poultry 165°F; ground beef, pork and lamb 160°F; whole beef, pork and lamb cuts 145°F followed by a 3 minute rest; fish 145°F. Reheat leftovers to 165°F. Keep the refrigerator at 40°F or below. Refrigerate perishables in shallow containers within 2 hours, or 1 hour above 90°F. Most cooked leftovers keep 3 to 4 days; follow a shorter recipe limit. Thaw in the refrigerator, cold water or microwave, never on the counter. A freezer keeps food cold; it does not sterilize it. Wash produce under running water and keep raw meat and its tools away from ready to eat food.

Use standard US cups and spoons unless a weight is given. Oven temperatures are Fahrenheit. One tablespoon equals 3 teaspoons; one US cup equals 16 tablespoons. Spoon flour into a cup and level it.

These are original development recipes, not kitchen-tested; no nutrition figures are claimed. Use pasteurized milk and juice. For guests at higher risk of foodborne illness, choose pasteurized juice instead of freshly squeezed juice. Wash produce under running water. Frozen fruit is not made safe by freezing: use ready-to-eat fruit, or cook it as its package directs and chill before blending. Refrigerate prepared drinks at 40°F or below within two hours, and use within one to two days.



Brown Sugar Stove-Top Latte - AI-generated realistic food artwork, not a photograph or tested result.

# Brown Sugar Stove-Top Latte

2 mugs | Prep: 8 minutes | Cook: 6 minutes

## Ingredients

- 1/2 cup strongly brewed hot coffee
- 1 1/2 cups pasteurized whole milk
- 1 tablespoon brown sugar
- 1/4 teaspoon ground cinnamon

## Method

1. Brew coffee twice your usual ground-coffee strength using your machine instructions, then measure 1/2 cup into a heatproof jug.
2. Heat milk, brown sugar, and cinnamon in a saucepan over medium-low heat for 4–6 minutes, stirring until steaming. Do not bring the milk to a boil.
3. Whisk the warm milk vigorously for 30 seconds to create light foam. Divide coffee between two mugs, pour in milk, and spoon foam over the tops.

## Cook's tip

This is a home latte-style drink; without espresso equipment it will taste milder than a café latte.

**Substitution**

Use a pasteurized barista oat beverage instead of milk; check its allergen label.

**Storage**

Serve promptly. Refrigerate covered at 40°F or below within 2 hours (1 hour above 90°F); use within 1 day. Add fresh ice and carbonation only at service.

**Ingredient allergen notes**

Milk

# Chocolate Coffee Sauce Mocha

2 mugs | Prep: 10 minutes | Cook: 6 minutes

## Ingredients

- 1 cup brewed hot coffee
- 1 cup pasteurized milk
- 2 tablespoons unsweetened cocoa powder
- 1 tablespoon granulated sugar
- 2 tablespoons water
- 1/8 teaspoon fine salt

## Method

1. Whisk cocoa, sugar, salt, and water in a small saucepan to form a smooth paste with no dry pockets.
2. Add milk gradually, whisking after each addition. Heat over medium-low heat for 4–6 minutes until steaming, stirring frequently to prevent scorching.
3. Divide hot coffee between two mugs and add equal amounts of chocolate milk. Stir each thoroughly and serve after cooling to a comfortable sipping temperature.

## Cook's tip

A cocoa paste disperses more easily than powder added directly to a full mug of liquid.

## Substitution

Use unsweetened pasteurized soy beverage instead of milk; this introduces soy.

## Storage

Serve promptly. Refrigerate covered at 40°F or below within 2 hours (1 hour above 90°F); use within 1 day. Add fresh ice and carbonation only at service.

## Ingredient allergen notes

Milk

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## Safety references

### **FoodSafety.gov • safe cooking temperatures**

<https://www.foodsafety.gov/food-safety-charts/safe-minimum-internal-temperatures>

### **USDA FSIS • leftovers and food safety**

<https://www.fsis.usda.gov/food-safety/safe-food-handling-and-preparation/food-safety-basics/leftovers-and-food-safety>

Sources checked October 4, 2026. Original recipes are separate from these safety references.

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# Make the coffeehouse ritual fit your own kitchen.

Coffeehouse at Home gives familiar brewed coffee twelve different directions, from a gently foamed stove-top latte to a chilled tonic glass and a spoonable cinnamon granita. A saucepan, whisk, blender, or freezer supplies the changes in texture; strong brewed coffee stands in for espresso where the recipe calls for it. Start with the measured coffee, warm milk without boiling, and keep sweeteners ready before pouring. Cardamom-infused water and honey oat milk offer two especially welcoming warm variations. With hot and cold choices, substitutions, two gathering menus, and a first-menu shopping list, you can plan a coffee break around the equipment you already use.

- Create light milk foam with a saucepan and whisk for Brown Sugar Stove-Top Latte.
- Simmer and strain crushed cardamom pods before mixing Cardamom Condensed Milk Coffee.
- Warm oat beverage gently with honey and nutmeg for Honey Oat Coffee Warmer.

**PUBLIC SAMPLE: two recipes only; the full edition has twelve.**



Honey Oat Coffee Warmer

AI-generated realistic food artwork