

Be Your Own Barista

Skip the line at Starbucks, leave your PJ's on and make your favorite double-skim whatever at home this morning.

BY HILARY MERZBACHER AND TARA BENCH



HOMEMADE CHAI

CLASSIC CAPPUCCINO

VANILLA ICED COFFEE

HAZELNUT MOCHA

CRÈME BRÛLÉE CAFE CON PANNA

Hazelnut Mocha

If you like chocolate, you've got to try this delicious blend.

In a mug stir 2 tbsp **chocolate hazelnut spread** such as Nutella into 1 cup **brewed coffee** until blended. Top with **whipped cream** and **shaved chocolate**.

Variation • For a mocha latte, top with frothed milk instead of whipped cream.

Vanilla Iced Coffee

The trick to the ultimate iced coffee? An extra-strong brew that will stand up to plenty of ice.

Brew 3 heaping tbsp **ground coffee** with 1½ cups **water** in a drip coffeemaker or French press. Cool slightly before pouring over ice. Serve with **milk** and **Simple Syrup** (recipe below).

Variation • Drizzle coffee with sweetened condensed milk for a Vietnamese-style brew.

Classic Cappuccino

You don't need a big, expensive cappuccino maker to get excellent frothed milk.

Heat ¼ cup **milk** in microwave until almost boiling. Using a milk frother,

froth milk until doubled in volume. Pour ¼ cup **espresso** (prepared by machine or with instant espresso powder) into a mug. Top with the frothed milk. Sweeten with **Simple Syrup** (recipe below).

Variation • Add a spicy twist with a splash of Simple Syrup spiked with cinnamon extract.

Crème Brûlée Cafe Con Panna

We used shards of sugar glass to sweeten and garnish this decadent drink.

To make the caramel sugar glass, line a baking sheet with lightly buttered foil. In a saucepan combine 2 tbsp **water** and ½ cup **sugar** and cook over medium-high heat until the mixture turns a dark amber (use a wet pastry brush to remove any crystals that develop on the sides of the pan). Remove from heat and pour in a thin pool on the prepared baking sheet; allow to harden, about 20 min. Break into small shards, reserving a few teaspoons for garnish. Pour 1 cup **brewed coffee** into a mug and sweeten with sugar glass, if desired. Top with **whipped cream** and the additional sugar glass.

Variation • Turn this drink into an after-dinner treat by adding a shot of your favorite liqueur.

Homemade Chai

For a spicier version, simply allow the tea to steep longer.

In a small saucepan combine ½ cup **milk**, ½ cup **water**, 1 **chai tea bag** (paper label removed) and 1 **cinnamon stick**. Bring mixture to a boil, then cover and remove from heat. Steep for 5 min. Remove and discard the tea bag and cinnamon. Pour into mugs and sweeten with **honey**. Garnish with an additional cinnamon stick. **SERVES 1**

Variation • To make vanilla chai, omit the honey and sweeten with Simple Syrup flavored with vanilla extract.

Simple Syrup

In a small saucepan combine ½ cup **sugar** and ½ cup **water**. Heat, stirring, until sugar dissolves. Remove from heat and stir in ½ tsp **vanilla**, **coconut**, **rum** or **cinnamon extract**.

Store covered in the refrigerator for up to three weeks.

BUILD A BETTER BREW



↑ POTTER'S WORKSHOP MUGS

Toss your old chipped mugs. These are much prettier. West Elm, \$8 each



↑ BELLA DOTS COFFEE MAKER

Available in 8 colors, this chic 12-cup machine goes with any kitchen. Target.com, \$35

↓ TRIO BLEND BLOSSOM

CURLS Tiny spirals of dark, milk and white chocolate are perfect for sprinkling. Thebakerskitchen.net, \$5



→ AEROLATTE HANDHELD

MILK FROTHER This compact tool is a latte lover's dream. Williams-Sonoma, \$20



← JULES DESTROOPER COOKIES

Your brew deserves a sweet treat on the side. Grocery stores, \$3.50

