

HOLIDAY BEVERAGES

FARMER BROTHERS
COFFEE CO



2025



IRISH COFFEE



INGREDIENTS



- 6 oz. ($\frac{3}{4}$ cup) hot, strong-brewed coffee
- 1 $\frac{1}{2}$ oz. (3 tbsp.) Irish whiskey (Jameson or Bushmills are popular choices)
- 1 to 2 tbsp. brown or granulated sugar (or maple syrup), to taste
- Lightly whipped heavy cream for topping
- Shaved chocolate or a dash of nutmeg for garnish

DIRECTIONS

- Fill a heatproof mug or a stemmed Irish coffee glass with hot water and let it sit for a few minutes, then pour the water out. This keeps the drink warm and prevents the glass from cracking.
- Pour the hot coffee into the warmed glass, filling it about three-quarters full. Add the sugar and stir until it is completely dissolved.
- Stir in the Irish whiskey.
- Gently float the lightly whipped cream on top of the coffee mixture. The traditional method is to pour the cream slowly over the back of a spoon to create a distinct layer. The cream should be lightly whipped (thickened, but still pourable) rather than stiffly peaked.
- Do not stir the cream into the coffee. The drink is meant to be sipped through the cold cream layer. Serve immediately while hot.



HAZELNUT AND FUDGE COFFEE



INGREDIENTS



- $\frac{3}{4}$ cup brewed coffee (hot or chilled)
- 2 tbsp. chocolate hazelnut spread (like Nutella) or fudge sauce
- 6 oz. milk (dairy or a non-dairy alternative, such as hazelnut almond milk for extra flavor)
- Whipped cream and cocoa powder for garnish (optional)

DIRECTIONS

Hot Latte

- Add the chocolate hazelnut spread or fudge sauce into your freshly brewed hot coffee. Stir thoroughly until the spread is completely melted and blended.
- Heat the milk (you can use a frother for a creamier texture) and pour it into the coffee mixture.
- Top with whipped cream and a dusting of cocoa powder if desired.

Iced Latte

- In a glass, combine the chilled coffee with the chocolate hazelnut spread or fudge sauce and stir well to mix all the flavors.
- Fill the glass with ice cubes.
- Pour the cold milk over the ice and coffee mixture and stir gently to combine.
- Garnish with whipped cream and a drizzle of fudge sauce or sprinkle of crushed hazelnuts if desired.



APPLE CINNAMON AU LAIT



- 3 cup apple juice
- ¼ orange juice
- ¼ cup sugar
- ½ tsp whole cloves
- 3 tsp. apple pie seasoning

INGREDIENTS

- 2 tbsp. brown sugar
- 8 oz. [Boyd's No. 6 French](#)
- ¼ cup milk
- Cinnamon powder
- Cinnamon stick (optional)



- Caramel sauce

DIRECTIONS

- To make the apple base, combine and whisk the apple juice, orange juice, whole cloves, sugar and 1 tsp. of apple pie seasoning in a small saucepan.
- Simmer the apple base on medium heat for approximately 20 minutes.
- Remove the apple base from the heat and remove the cloves. Set aside.
- In a small dish or saucer, make the brown sugar spice mixture for the glass rim. Mix together 2 tbsp. of brown sugar and 2 tsp. of apple pie seasoning.
- Pour approximately 2 tbsp. of store-bought or homemade caramel into a small dish or saucer.
- First, dip the glass upside down in caramel, then dip the glass in the brown sugar and spice mixture. Set aside.
- Use 8 oz. of [Boyd's No. 6 French](#).
- Add ¼ cup of apple base to the coffee.
- Froth ¼ cup milk. Add milk to the drink.
- Sprinkle cinnamon over the top. For an extra bit of flare, garnish with cinnamon.



CANDY CANE AU LAIT



INGREDIENTS



- $\frac{3}{4}$ cup of coffee
- $\frac{1}{4}$ cup of half and half (or milk substitute of your choice)
- 1 tbsp. of chocolate syrup
- 2 tsp. of cherry juice or syrup (optional)
- 1 - 2 drops of peppermint extract

DIRECTIONS

- Fill mug with $\frac{3}{4}$ cup of coffee.
- Warm $\frac{1}{4}$ cup of warmed half and half or milk and add to coffee.
- Add 1 tbsp. of chocolate syrup.
- Add 2 tsp. of cherry juice.
- Add 1 - 2 drops of peppermint extract.
- Top with whipped cream and garnish with a candy cane.



PECAN PIE AU LAIT



INGREDIENTS



- 8 oz. [Boyd's French No. 6 coffee](#)
- ½ cup milk or almond milk
- 1 tbsp. butter
- 1 tbsp. maple syrup
- 1 tsp. vanilla extract
- 2 tbsp. pecan butter
- 2 tbsp. sugar
- Whipped cream

DIRECTIONS

- Begin by making the pecan pie syrup. Add butter, maple syrup, vanilla extract, pecan butter and sugar in a small saucepan. Heat on low, stirring well until combined. Remove from heat.
- Dip the rim of your favorite mug into the syrup.
- Add coffee and ¼ cup of pecan pie syrup to the mug then mix 8 oz. of [Boyd's French No. 6 coffee](#).
- Froth ½ cup of milk. Add to drink.
- Top with the desired amount of whipped cream.



IRISH MOCHA



INGREDIENTS



- 1 cup milk
- 2 shots espresso or ½ cup Boyd's No. 6 French coffee
- 1 tbsp. Irish cream syrup
- 2 tbsp. chocolate sauce

DIRECTIONS

- Add chocolate sauce and syrup to glass.
- Steam milk, pour on top of syrup and stir to combine.
- Add espresso or brewed coffee, then spoon a thin layer of foamed milk over top.
- Add in a shot of whiskey, if desired, for a boozy holiday beverage.



PEPPERMINT MOCHA



INGREDIENTS



- ½ cup milk
- 1 cup coffee
- 1 oz. bittersweet chocolate, chopped
- ¼ teaspoon peppermint extract

DIRECTIONS

- In a saucepan, add all ingredients except the peppermint.
- Stir and bring the ingredients to a simmer. Simmer for two minutes.
- Take the saucepan off the heat, add the peppermint and pour into your mug.
- Decorate with freshly whipped cream and sprinkles over some crushed candy canes.



SALTED CARAMEL MOCHA



INGREDIENTS



- 1 cup of milk
- 1 cup of hot, strong [coffee](#)
- 1 tbsp. of cocoa
- 2 tbsp. of caramel sauce
- 1 tbsp. of sugar

DIRECTIONS

- Heat milk in a saucepan on low heat and froth with a handheld frother.
- Brew coffee using an espresso machine, Moka pot or drip coffee set.
- Combine brewed [coffee](#) with 2 tbsp. of caramel sauce, 1 tbsp. of cocoa and 1 tbsp. sugar into a separate jug or cup.
- Split the mixture between two mugs, pouring half into each.
- Add half the frothed milk to each mug.
- Top with ¼ tsp. of salt, whipped cream and drizzle caramel sauce.



WHITE CHOCOLATE MOCHA



INGREDIENTS



- 2 shots (2 oz.) brewed [espresso](#) or strongly brewed [coffee](#)
- 8 - 10 oz. milk of choice (whole milk works well for richness)
- 1 - 3 tbsp. white chocolate sauce or syrup (adjust to taste)
- Whipped cream (optional, for topping)
- White chocolate shavings or chips (optional, for garnish)

DIRECTIONS

- Pour the white chocolate sauce (or chips) into your mug.
- Brew the hot [espresso](#) (or strong [coffee](#)) and immediately pour it over the white chocolate in the mug. Stir well until the chocolate is completely dissolved and smooth.
- Heat the milk using a steaming wand or gently in a small saucepan on the stove until it is steaming but not boiling. Froth the milk if you want a foam layer on top.
- Pour the steamed milk into the mug with the [espresso](#) mixture.
- Top with whipped cream and white chocolate shavings if desired.



PUMPKIN SPICE EGGNOG



INGREDIENTS



- 2 tbsp. Ghirardelli Chocolate sauce
- 1 tbsp. Torani Pumpkin Spice syrup
- 1 cup eggnog
- 1 shot [espresso](#)

DIRECTIONS

- Heat eggnog, Ghirardelli and Torani together.
- Pour into tall glass and add brewed [espresso](#)*
- Spoon a thin layer of foamed eggnog over top of beverage.

*Can substitute ½ cup strong-brewed [coffee](#).



SMORES HOT CHOCOLATE



INGREDIENTS



- 1 cup of milk
- ½ tsp. of granulated sugar
- 2/3 oz. (19 grams) of bittersweet chocolate chips
- 2/3 tsp. of honey
- 1 tbsp. of graham cracker crumbs
- 2 marshmallows
- 1 small skewer
- 1 shot espresso (optional)

DIRECTIONS

- Use a shot of espresso if you wish for this whimsical holiday drink to pack a little more of a punch.
- In a medium-sized saucepan, add milk and sugar over medium heat. Let the milk and sugar simmer for 10 minutes before removing the heat and whisk in your chocolate chips.
- Place some honey on a small plate or saucer and turn your mug over so you can coat the rim in honey. Then, dip the rim into your graham cracker crumbs until it's evenly coated.
- Skewer two marshmallows and lightly toast them over your stove or by using a kitchen blowtorch.
- Add hot chocolate into your mug and then add in your optional shot of espresso. Stir and garnish with your marshmallow skewers.



SUGAR-FREE FRENCH VANILLA CHAI



INGREDIENTS



- 2 tbsp. Torani Sugar Free French Vanilla syrup
- 1 bag [China Mist Organic Chai Tea sachet](#)
- ¼ cup boiling water
- 1 cup milk

DIRECTIONS

- Prepare [China Mist Organic Chai Tea sachet](#) by steeping in water for three to five minutes.
- Gently heat milk (do not boil) in pan and incorporate Torani Sugar Free French Vanilla Syrup.
- Use a frother to foam the milk.
- Combine [chai tea](#) and frothed milk.



WARM WINTER JULEP



INGREDIENTS



- ¼ oz. lemon juice
- ¼ mint syrup
- 2 oz. bourbon
- 8 oz. [China Mist Simply Mint tea](#)

DIRECTIONS

Mint syrup

- Heat a 1:1 ratio of sugar to water plus mint over low to medium heat and stir until all sugar crystals have dissolved.
- Let cool, then strain into a sealable container to be refrigerated until time of use.

Drink

- Warm a mug by filling it with hot water.
- Once warmed, dump the water and add the mint syrup, lemon juice and bourbon.
- Then fill with hot [China Mist Simply Mint Tea](#) and garnish with a lemon slice.

