

Homemade Café Mocha



Made popular by coffee shops, the Cafe Mocha adds chocolate to your favorite coffee. You can also choose between steamed or heated milk. Both are easy to make at home. Enhance your morning java with this three-ingredient homemade Cafe Mocha.



Prep Time: 5 minutes

Cook Time: 0 minutes

Serves: 1

INGREDIENTS

- 8oz organic [Coast Roast Espresso, Mocha Java coffee](#) (or favorite brewed coffee)
- 2 **tbsp** cocoa or hot chocolate (alternatively use real chocolate shavings)
- 1/4 **cup** milk or half & half (any variety you like)

DIRECTIONS

1. Brew a serving of your favorite Coast Roast organic coffee variety
2. While coffee brews, add milk and chocolate to microwave safe cup.
3. Microwave milk mixture in 30 intervals and stir, continue until hot, creamy, and fully combined. (you can also use a double boiler to heat if melting real chocolate)
4. Pour coffee into your favorite mug and add your freshly heated milk/chocolate mixture.
5. Enjoy!

Notes:

At coffee shops, they often used steamed milk to make their Cafe Mochas. If you want to create yours with steamed milk, it is easy to do. Here are just a few simple steps.

Steamed Milk Recipe

1. Add your desired amount of milk (or half and half) into a Mason jar or equivalent.
2. Close the lid tightly and shake it until it doubles in size.
3. Take off the lid and heat it in the microwave for 30 to 45 seconds
4. Combine your coffee and steamed milk.

Variations:

Variations include adding whipped cream and chocolate shavings on top. You can also add flavorings to the milk mixture such as vanilla, peppermint or flavored syrups. For those looking for an after-dinner drink, add Baileys Irish Creme.