

Homemade Latte



Making lattes at home only requires a few steps with ingredients you most likely have sitting at home. You can choose from hot or iced lattes. You can also add some flavor to make a mocha, peppermint, or vanilla flavored latte.



Prep Time: 5 minutes

Cook Time: 0 minutes

Serves: 1

INGREDIENTS

1/3 cup organic [Coast Roast Espresso coffee](#) (or strongly brewed coffee)
2/3 cup milk or half & half (any variety you like)

DIRECTIONS

1. Brew a serving of your favorite Coast Roast organic coffee variety (*strongly brewed*)
2. While coffee brews, add the amount of milk you prefer in your coffee to a mason jar. If amount of milk is unknown, start with 2/3 cup.
3. Add lid to the mason jar and shake well until it increases in volume. ALTERNATIVE METHOD: If you prefer, instead of shaking you can use a whisk AFTER you've heated the milk. Vigorously whisk back and forth for 15-30 seconds until the hot milk becomes frothy.
4. Remove lid and microwave milk for 30-45 seconds.
5. Pour coffee into your favorite mug and add your freshly steamed milk. Spoon the remaining froth on top of your latte. That's it!

Notes:

You can easily make the steamed milk as you are waiting for your coffee to brew. I love to add the steamed milk to my cup first and then add in the coffee.

Variations:

Mocha Latte- simply add some cocoa or hot chocolate. You will want to add one to two tablespoons of chocolate to the coffee before you shake or heat it.

Peppermint Latte- If you want a rich peppermint flavor, you can add peppermint syrup or extract. Add the peppermint to the latte after you have combined the steamed milk and coffee. Stir.

Peppermint Mocha Latte- You can also combine the steps above to create a tasty peppermint mocha latte.

Vanilla Latte- You can follow the same process as with the peppermint but add vanilla extract instead. This will give you a tasty Vanilla Latte morning treat.