THE J.M. SMUCKER Co

Café Mocha

You don’t need a café to enjoy a Café Mocha. Our mocha recipe gives you two deliciously chocolatey options to try: a hot mocha for when you’re craving a cozy cup and an iced mocha for a refreshingly sweet pick-me-up. Try it with one of the bold dark roast coffees we recommend here, or with whichever irresistible variety of **Folgers**® coffee you love most.

Prep Time	Cook Time	Serves	Difficulty
7 mins	N/A	1	Easy

Ingredients

- 1 Black Silk K-Cup® pod, brewed on smallest setting

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- -OR-
- 1 1850® Black Gold K-Cup® pod, brewed on smallest setting
- -OR-
- 1 Colombian Coffee K-Cup® pod, brewed on smallest setting

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- 1/2 cup milk
- 3 to 4 tablespoons Smucker’s® Sundae Syrup™ Chocolate Flavored Syrup + extra to drizzle

  Drizzle Chocolate Flavored Syrup

- Whipped cream or cold foam
- (Optional) Chocolate sprinkles or cocoa powder

Directions

Step 1: Prepare milk

STEAM and FROTH milk, or MICROWAVE milk in a large microwave-safe bowl on HIGH for 1 to 1 1/2 minutes or until hot but not boiling. Carefully whisk the milk or froth with a frother until foamy.

Step 2: Combine coffee with chocolate

ADD chocolate flavored syrup and coffee to the bottom of your mug or tumbler. STIR, WHISK, or FROTH until well combined.

Step 3: Add milk

ADD prepared milk to coffee mixture.

Step 4: Finish and serve

TOP with foam or whipped cream. Drizzle with additional syrup. Garnish with cocoa or chocolate sprinkles and sip away.

Images

