

Homemade Coffee Creamer flavors

COFFEE DRINKERS....THANK ME LATER....("stolen" from a post and saved to my notes - I take no credit)

For whatever flavor of creamer you want, you start off with the same basic 'base' recipe:

Base Recipe

14oz sweetened condensed milk

1 3/4 cup milk or cream (whole, lowfat, skim, almond, soy, heavy cream, half & half etc – whatever your preference, however the more fat, the more creaminess)

Mix the ingredients together well.

Add them to a mason jar and shake it like crazy or you could also opt to use an old (washed) creamer container.

French Vanilla Creamer

2 teaspoons vanilla extract OR vanilla coffee syrup

Vanilla Bean Coffee Creamer

2 teaspoons vanilla bean paste

Chocolate

2-3 tablespoons chocolate syrup

(1 tsp vanilla extract, optional)

Chocolate Almond

1 tablespoon cocoa powder

1 teaspoon almond extract

Strudel

1 tablespoon cinnamon

1 teaspoon vanilla extract

1 teaspoon almond extract

Vanilla Caramel *****

2 tablespoons caramel ice cream topping

2 teaspoons vanilla extract

Chocolate Raspberry

2 teaspoons cocoa powder

2 tablespoons raspberry syrup

Irish Cream

2 tablespoons chocolate syrup

1 teaspoon instant coffee

1-2 teaspoons vanilla extract

1 teaspoon almond extract

Coconut

2 teaspoons coconut extract

Samoa (like the Girl Scout Cookies)

2 teaspoons coconut extract (or sub coconut milk or cream of coconut, heated & strained, for the milk/cream)

2 tablespoons chocolate syrup

2 tablespoons caramel ice cream topping

Peppermint Patty

2 tablespoons chocolate syrup

1 teaspoon peppermint extract

Cinnamon Vanilla

2 teaspoons cinnamon

2 teaspoons vanilla extract

Pumpkin Spice

3 tablespoons pureed pumpkin

1 teaspoon pumpkin pie spice

4 tablespoons maple syrup

1 teaspoon vanilla extract

Honey Vanilla

1/4 cup honey

2 teaspoons vanilla extract

Almond Joy

1-2 teaspoons coconut extract (or sub coconut milk or cream of coconut if you heat it first, strained, in place of the milk & extract)

1 teaspoon almond extract

2 tablespoons chocolate syrup

Sweet Cream

Use 1 3/4 cups of heavy cream instead of the milk in the base recipe

2 teaspoons vanilla extract OR the inside of a vanilla bean, scraped

1 teaspoon almond extract

Chocolate Orange

2 tablespoons chocolate syrup

1-2 teaspoons orange extract

Hazelnut

2 teaspoons hazelnut extract

Chocolate Hazelnut

2 tablespoons chocolate syrup

2 teaspoons hazelnut extract

Cinnamon Cake

2 teaspoons cinnamon

2 teaspoons vanilla extract

Salted Caramel

2-3 tablespoons caramel ice cream topping

1/2 teaspoon salt

Eggnog

replace milk in base recipe with equal amount of heavy cream

1 teaspoons vanilla extract

2 teaspoons rum extract

1 teaspoon ground nutmeg

Toasted Almond

2 teaspoons almond extract

Directions & Tips:

In all these recipes, anything that has a dry or thick ingredient (like cinnamon, honey, etc..) should be heated up with a small amount of your milk/cream from the base recipe so it can dissolve properly. You don't want grainy creamer! Then, add the rest of the milk/cream along with the sweetened condensed milk.

If you want really creamy creamer, use heavy cream instead of milk in your base recipe.

You'll want to stick a piece of tape on they mason jar lid with the expiration date from the milk used. Use this as a guideline as to when the creamer should be used by.

Please feel free to play around with amounts of extracts and other ingredients used if you like stronger or less intense flavors!! And, let your imagination turn, and make up your own combinations. Use this as inspiration to create your very own perfect homemade flavored creamer!