

Spiced Cafe au Lait



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In this video, Betty demonstrates how to make Café au Lait. Café au lait is a French coffee drink. It is basically brewed coffee with hot milk added, as well as spices, if desired.

Ingredients:

1 cup hot brewed coffee
1 cup milk, heated
3/8 cup powdered coffee creamer
1/2 tablespoon vanilla extract
1/2 teaspoon ground cinnamon
1/2 teaspoon ground nutmeg
cinnamon sticks for stirring (optional)

Combine 1 cup hot brewed coffee, 1 cup heated milk, 3/8 cup powdered coffee creamer, 1/2 table-
spoon vanilla extract, 1/2 teaspoon ground cinnamon, and 1/2 teaspoon ground nutmeg in an
appropriately-sized container. Pour into a mug or glass (making sure the glass can withstand the heat
of the mixture). Serve with cinnamon sticks for stirring and adding flavor. This is a great drink for
breakfast, particularly on cold fall or winter mornings. It's also a wonderful holiday drink! Enjoy!
--Betty :)