Drinks and Recipes for Cold Brew Coffee
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**Back in the day**, iced coffee was something of an afterthought. Take the left over brewed coffee and dump it over some ice. What resulted was some pretty nasty, bitter and, once the ice melted, weak coffee.

We drank it because the weather was hot and we needed our coffee fix. Thus, we endured the nastiness. But then, someone realized if we make iced coffee taste as good as our regular, brewed, hot coffee, we would actually enjoy drinking it. And the rest, as they say, is history. This booklet is here to help you make the best iced coffee possible... right at home.
The cold brew coffee concentrate is key to making great cold brew coffee recipes. There are several methods to do this floating around on the internet, but the two most popular seem to be using a french press or using a device called a Toddy made by the company of the same name.

The advantage of the french press method is that you probably already have a french press you can use, but it won’t make very much concentrate. The Toddy, on the other hand, will yield about 5-6 cups of concentrate at a time, which is good for about 12-14 drinks.

We've included instructions for both methods here for you.
1. **Fill** - First, insert the stopper into the outside bottom of the brewing container; then, dampen the filter and insert it into the inside bottom of the brewing container.

   Next, add 1 cup of water into the bottom of the Toddy brewing container and 6 ounces of ground coffee. Slowly pour 3 more cups of water over the grounds, in a circular motion. Then, add the remaining 6 ounces of ground coffee. Finally, wait 5 minutes and slowly add the last 3 cups of water. DO NOT STIR (stirring the bed of grounds can result in a clogged filter). Lightly press down on the topmost grounds with the back of a spoon to ensure all grounds get wet.

2. **Brew** - Steep your coffee grounds for 12 to 18 hours to create a smooth, rich flavor. Remove the stopper and let your coffee concentrate flow into the glass decanter - stays fresh for up to 2 weeks in your refrigerator.

3. **Serve** - We recommend starting with a ratio of 1 part coffee concentrate to 2-3 parts water, milk or soy. Mix to taste, making your coffee as strong or as weak as you prefer.
1. **Fill** - Depending on the size of your french press, put about 1 cup of coarsely ground coffee into your french press (adjust this as necessary). Add approximately 4 cups of cold water to the press.

2. **Brew** - Steep your coffee grounds for 8 to 16 hours to create a smooth, rich flavor. When brewing is complete, press down the plunger on the french press to strain your coffee. Store concentrate in your refrigerator for up to 2 weeks. Discard the coffee grounds.

3. **Serve** - We recommend starting with a ratio of 1 part coffee concentrate to 2-3 parts water, milk or soy. Mix to taste, making your coffee as strong or as weak as you prefer.
Once you have your Black Ice Brew coffee concentrate, creating drinks is just a matter of using your imagination. You can blend it with just about anything to give it a great, smooth, coffee flavor. Adjust the amounts to your liking for stronger or not-so-strong cold brew coffee.
### Simple Iced Coffee

- ½ cup coffee concentrate
- ½ cup water
- ½ cup ice

Add coffee concentrate to a cup. Top with water and stir. Top with ice and serve.

### Hot Coffee

Mix ½ cup of coffee concentrate with ½ cup hot water. Serve and enjoy!

### Iced Latte

- ½ cup coffee concentrate
- ½ cup milk
- ½ cup ice
- 2 pumps (or about 1 1/2 to 2 tablespoons) flavor syrup such as caramel or vanilla

Add 2 pumps of syrup to a glass (optional). Then add coffee concentrate and milk and stir. Top with ice and serve.
Cardamom Cold Brew Concentrate

7 cups water
12 oz coarse ground coffee
1 Tbsp ground cardamom

Make cold-brew coffee as instructed using a Toddy or French Press, adding ground cardamom to the coffee grounds before adding water.

Vanilla Simple Syrup

1 cup sugar
1 cup water
1 vanilla bean, split and scraped
4-5 strips of orange peel, peeled using a vegetable peeler, avoiding the bitter pith (optional)

Add all ingredients to a small saucepan on medium-low heat. Bring to a simmer, stirring consistently. Turn heat to low and simmer an additional 7-10 minutes. Strain out the solids and allow simple syrup to cool before using. Store in the refrigerator for up to 3-4 weeks.
Cardamom Iced Coffee with Vanilla Simple Syrup

½ cup cardamom coffee concentrate
½ cup milk
Vanilla simple syrup to taste
Ice

Add coffee concentrate, milk and vanilla simple syrup to a glass and stir. Top with ice and serve.

Cardamom + Vanilla Cocktail

Yields 1 cocktail

2 ounces cardamom coffee concentrate
1 ounce vodka
¾ ounce triple sec
½ ounce vanilla simple syrup
1 ounce heavy cream

Add all ingredients to a cocktail shaker. Shake well for about 15 seconds. Pour into a chilled glass and serve.
The beauty of having a cold brew coffee concentrate on hand is that it can be used in just about any recipe that calls for “strong coffee”. Depending on your personal taste, either use it straight up or dilute it with water. Either way, it will add a fantastic, smooth flavorful taste to your recipes.
Cardamom + Vanilla Popsicles

Makes about 10 popsicles

1 1/3 cups cardamom coffee concentrate
  1 1/3 cups plain or vanilla yogurt
  ½ cup vanilla simple syrup

Add all ingredients to a medium bowl or pitcher. Whisk together, being sure that you don’t have clumps of yogurt and the mixture is smooth.

Pour into popsicle molds and freeze for about 30 minutes. Then add popsicle sticks and continue to freeze for a few hours until popsicles are solid.
Coffee Granola with Chocolate Honey + Sea Salt

Adapted from My Kitchen Affair

Yields about 4 ½ cups

3 cups rolled oats
½ cup walnuts, coarsely chopped
2 tablespoons cocoa powder
½ cup coffee concentrate
1/3 cup honey
2 tablespoons olive oil
1/2 cup semi-sweet chocolate chips
Pinch of sea salt

Preheat the oven to 350 degrees. Line a baking sheet with parchment paper.

In a large bowl, add all ingredients except salt and mix well. Pour mixture onto the baking sheet in a thin layer.

Bake for 30-35 minutes until granola is crispy, stirring 2-3 times throughout the baking process.

Remove from oven and top with sea salt to taste. Let the granola cool completely, then transfer to an airtight container and store until you’re ready to serve.

Serve with milk or Greek yogurt and top with additional honey.
Coffee Pudding

Adapted from Not Without Salt

Yields 2 generous servings

1 ½ cups heavy cream
2/3 cup coffee concentrate
2 tablespoons cornstarch
1/8 teaspoon salt
1/4 cup granulated sugar
2-3 tbsp dark chocolate chunks, reserving some for topping (optional)

In a small bowl, mix together the cornstarch, salt and sugar. Set aside.

In a medium saucepan, combine cream and coffee over medium heat. Bring to a simmer, stirring frequently. (Make sure to pay attention because this can easily boil over!)

When the cream and the coffee are simmering, slowly whisk in the cornstarch mixture. Cook until mixture thickens a bit, about 2-3 minutes.

Strain the pudding over a fine strainer to ensure a smooth consistency. Stir chocolate chunks into the strained pudding, reserving some chocolate for topping. Note that the chocolate will melt a bit due to the heat of the pudding.

Pour pudding into serving dishes and cover the top with plastic wrap. Make sure the plastic wrap lays directly on top of the pudding. This prevents a film from forming.

Refrigerate until the pudding sets, about 3-4 hours. Top with whipped cream and chocolate chunks.

Serve and enjoy!
Mocha Bread Pudding

Yields about 10 servings

1 lb day old bread such as brioche or challah, cubed
1 cup semisweet chocolate chunks
6 eggs
3 cups half and half or milk
4 tablespoons unsalted butter, melted and slightly cooled
¾ cup coffee concentrate
1 cup granulated sugar
1 tbsp cocoa powder
1 tbsp vanilla extract
Pinch of salt

Preheat oven to 350 and lightly grease a 9×13 pan. Toss bread cubes with chocolate chunks and add to 9×13 pan.

Lightly beat the eggs. Whisk in the rest of the ingredients.

Pour egg mixture over the bread. Press bread down if necessary to make sure all the cubes soak up the liquid. Let sit for 30-45 minutes so that the bread soaks up the liquid. At this point, you can cover and refrigerate the pudding overnight. Just bring it to room temperature before baking.

Bake uncovered for about 45-50 minutes, or until eggs have set. Remove from the oven and allow the bread pudding to sit for about 10 minutes. Serve while still warm with vanilla bean ice cream or whipped cream.
Need More?

All of this information and more can be found on our web site. Just visit BlackIceBrew.com for all the cold brew recipes, hints, tips and products that you need.