

ICED COFFEE

PUMPKIN SPICE LATTE

Iced Peppermint Mocha Recipe

Recipe Type: Coffee Bar

Meal Components: 8 oz milk

Ingredients	1 serving	16 servings	Gallon Directions
Milk, fat-free	8 oz milk	1 gallon	<p>CCP: No bare hand contact with ready to eat food.</p> <p>1. Place milk, pumpkin spice simple syrup, and instant coffee in a large container. Whisk ingredients together, cover, and store in cooler overnight.</p> <p>CCP: Hold at 41°F or below.</p> <p>2. Whisk pumpkin spice latte before pouring individual cups. Make sure syrup is evenly dispersed and coffee granules have dissolved in milk.</p> <p>3. Transfer pumpkin spice latte into an insulated beverage dispenser. Fill 12 oz cups with 3/4 C ice and dispense 8.5 oz latte over ice.</p> <p>CCP: Hold and serve at 41°F or below.</p> <p>CCP: No bare hand contact with ready to eat food.</p>
Pumpkin spice simple syrup	1-1/2 T	12 fl oz	
Instant coffee*	1 tsp	1/4 C + 1 T + 1 tsp	
Ice cubes	3/4 C	3 quarts	

Serving	Single Serve Directions
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1 serving provides 8 oz fluid milk.

CCP: No bare hand contact with ready to eat food.

1. Place milk, pumpkin spice simple syrup, and instant coffee in 12 oz cup. Whisk ingredients together.
2. Carefully add 3/4 C ice.

CCP: Hold and serve at 41°F or below.

CCP: No bare hand contact with ready to eat food.

Notes

*The amount of instant coffee needed will vary by brand. Adjust quantity to provide 8 oz of coffee per latte according to package instructions. Store latte in cooler up to one week or until expiration date of milk, depending on which one comes first.

Adapted from DairyMAX Coffee Bar Recipes

