



Coffee Creamer Recipe

What You Will Need:

- Measuring Cups and Spoons
- Small Pot
- Stirring Utensil
- Clean Jar

Ingredients

- 1 cup of water
- 1 cup of brown sugar
- 1 cup of half-and-half
- 1 teaspoon of vanilla extract

Servings: Makes ~ 40 servings (1 Tbsp per serving)

Consider: Add 1 - 2 Tbsp to hot or iced coffee. Adjust to taste.

Instructions

- Heat 1 cup of water in a small pot over a medium-high heat.
- Once the water has begun to boil, add the brown sugar.
- Reduce the heat and stir until the brown sugar has dissolved.
- Once dissolved, remove the pot from the heat and let the liquid cool completely.
- Put the half-and-half and vanilla extract in the jar.
- Important: Do not add hot liquid to dairy. After the brown sugar liquid has fully cooled, pour it into the jar with the half-and-half and vanilla extract.
- Stir this mixture to combine all the ingredients.
- Store in the refrigerator for up to 7 - 10 days. Shake before use.

Variations

- Dairy Free: Swap the half-and-half with your favorite milk substitute.
- Pro Tip: For a richer creamer, use heavy cream instead of half-and-half.
- Try New Flavors: Swap vanilla extract for a different kind of extract. You could even add cinnamon or pumpkin spice!

This recipe is made to pair with The Gathering Garden vanilla extract and brown sugar.

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