



## Peppermint Mocha Recipe

Recipe Type: Coffee Bar

Serving Size: 9 oz

Preparation Time: 15 minutes

Cook Time: 20 minutes

Total Time: 35 minutes

| Ingredients               | 1 serving | 16 Servings              | 96 Servings   | Gallon Directions   |
|---------------------------|-----------|--------------------------|---------------|---|
|                           |           |                          |               | <b>CCP: No bare hand contact with ready to eat food.</b>  |
| Milk, chocolate, fat-free | 8 oz      | 1 gal                    | 6 gal         | 1. Place milk, peppermint simple syrup, and instant coffee in large pitcher. Whisk ingredients together and store in cooler overnight.  |
| Peppermint simple syrup   | 1 Tbsp    | 1 cup                    | 1 qt + 2 cups |   |
| Instant Coffee*           | 1 tsp     | 1/4 cup + 1 Tbsp + 1 tsp | 2 cups        | <b>CCP: Hold and serve at 41° F or below.</b>   |
|                           |           |                          |               | 2. To heat in bulk: Pour latte into stockpot and stir. Make sure syrup is evenly dispersed and coffee granules have dissolved in milk. Warm over medium low heat until tiny bubbles start to form around the edges. Stir occasionally so a skin doesn't form. Warm until temperature reaches 150° F - 160° F. |
|                           |           |                          |               | 3. Transfer to an insulated beverage dispenser and dispense 9 oz into 12 oz cup.  |
|                           |           |                          |               | <b>CCP: Hold for hot service at 135° F or higher.</b><br><b>CCP: No bare hand contact with ready to eat food.</b>   |



| Serving:   | Single Serving Directions  |
|--|--|
| 1 serving provides 8 oz fluid milk.  | <b>CCP: No bare hand contact with ready to eat food.</b><br>1. Place milk, peppermint simple syrup, and instant coffee in 12 oz cup. Whisk ingredients together.                                   |
| <b>Notes:</b>  |  |
| *The amount of instant coffee needed will vary by brand. Adjust quantity to provide 9 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. | 2. Using a frothing wand or microwave, heat beverage to 140° F. Microwaving times will vary. Average time in microwave is 1 minute 40 seconds.   |
|  | 3. Stir before serving. Make sure all coffee granules have dissolved in milk.<br><b>CCP: Hold for hot service at 135° F or higher.</b><br><b>CCP: No bare hand contact with ready to eat food.</b> |



*Nutrition information may vary based on the ingredients/brands used.*

### Peppermint Mocha Recipe Nutrient Analysis

| Portion Size | Calories | Total Fat | Saturated Fat | Cholesterol | Sodium    | Carbohydrates | Dietary Fiber | Sugars  | Protein |
|--------------|----------|-----------|---------------|-------------|-----------|---------------|---------------|---------|---------|
| 9 fl oz      | 156 kcal | 0.00 g    | 0.00 g        | 5.00 mg     | 150.75 mg | 30.16 g       | 0.00 g        | 27.39 g | 9.12 g  |

*Nutrient analysis reflects all ingredients listed.*

### Peppermint Mocha Recipe Nutrient Analysis

| Portion Size | Calories | Total Fat | Saturated Fat | Cholesterol | Sodium  | Carbohydrates | Dietary Fiber | Sugars  | Protein |
|--------------|----------|-----------|---------------|-------------|---------|---------------|---------------|---------|---------|
| 9 fl oz      | 45 kcal  | 0.04 g    | 0.02 g        | 4.90 mg     | 0.88 mg | 11.51 g       | 0.14 g        | 11.18 g | 0.05 g  |

*Nutrient analysis does not include milk and coffee as these are allowable beverages and do not need to be included in the smart snack beverage evaluation. The calories from sweeteners noted above must be included in the evaluation under "other beverages" and are limited to 5 calories per 1 fluid oz. Please see [FNS Q&A](#) question 15 and 16.*

Nutrients generated with NUTRIKIDS® Menu Planning and Nutritional Analysis software and should not be used for medical conditions or food allergies.

