

Choco Fever Dream

Coffee Creamer: Simple Homemade Recipe

5 min Prep time	**5 min** Cook time	**10 min** Total time
4 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Main Ingredients

- [ ] 2 cups whole milk
- [ ] 1/2 cup strong brewed coffee, cooled
- [ ] 1 teaspoon vanilla extract
- [ ] 2 tablespoons honey or sugar
- [ ] A pinch of salt
- [ ] Optional: 1/4 teaspoon ground cinnamon

Instructions

1. In a small saucepan, combine the milk and coffee over low heat; I like to stir gently so the mixture stays calm.
2. When it’s warm (not boiling), whisk in the vanilla, honey, and salt until fully dissolved.
3. If you’re using cinnamon, add it now and give the pot a quick stir—just enough to release its scent.
4. Remove from heat, let it cool for a minute, then transfer to a clean jar. Shake lightly before using.
5. Pour a generous splash into your coffee, stir, and enjoy the silky texture.

Nutrition per serving

120 kcal	6 g	15 g	5 g
Calories	Protein	Carbs	Fat

Tips & notes

- Feel free to adjust the sweetness; I often start with less and add more after tasting.
- For a richer version, substitute half of the milk with half-and-half.
- A quick tip: warm the jar slightly in warm water before shaking; it helps the creamer flow smoothly.