

# HALFPIPE COFFEE & TEA

"A Better Grind For Your Daily Grind"

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## "Cold Fashioned"

### Bourbon Barrel Aged Iced Latte

- Yield: [16 ounce serving]
- Total time: [10 minutes]

### Ingredients

- Bourbon Barrel Aged & Roasted Coffee | *16 grams / .5 ounce*
- Whole Milk, or any milk substitute | *~ 4 ounces*
- Simple Syrup | *1-2 teaspoons to taste*
- Whiskey Barrel Aged or Old-Fashioned Aromatic Bitters | *2 dashes*
- Vanilla Extract | *1/4 teaspoon if desired*
- Ice Cubes | *16-ounce glass ~ two-thirds pending coffee temperature*

### Brew Coffee (any method below)

- **Espresso:** Extract 16 grams *fine* ground coffee as a double shot (produces ~ 2 ounces), steam or froth 4 ounces milk to desired texture
- **Pour Over / Drip Brew:** Extract 16 grams *medium* ground coffee using 8 ounces water (produces ~ 6 ounces)
- **Cold Brew:** Extract 16 grams *course* ground coffee in 8 ounces water using a French Press or cold brew system, refrigerate for 16-20 hours then strain (produces ~ 6 ounces)

### Mix & Serve

- Steam or froth milk to desired texture if using a machine, else set aside 4 ounces of cold milk or dairy alternative
- Dissolve simple syrup, bitters, and vanilla in your hot or cold coffee
- Pour coffee and milk simultaneously over ice until glass is full... serve and enjoy!

