



French Vanilla Creamer

This is the classic, creamy French Vanilla creamer that will turn your coffee into liquid gold! To make it creamier, substitute 1 ½ cups Heavy Cream + ½ cup Milk for the Half-and-Half. For Liquid sweetener Maple Syrup is recommended, but you can also use Honey or Agave Nectar.

Ingredients:

2 Cups	Half-and-Half
¼ Cup	Liquid Sweetener (Maple Syrup Recommended)
1-2 Tsp	Pure Vanilla Extract

Directions:

- Pour ingredients into a jar, put on a lid, and shake! If you use Honey or Agave Nectar as a liquid sweetener, you will probably need to blend it to make sure they are fully dissolved.
- Put it in the refrigerator to chill, and your creamer will last up to ten days!



Lite Creamer

If you're worried about added calories, try this lighter version of the French Vanilla creamer recipe.

Ingredients:

1 (300 ml) Can	Low Fat Sweetened Condensed Milk
1 ½ Cups	Nonfat Milk
1 Tbsp	Pure Vanilla Extract

Directions:

- Just blend or stir these ingredients together and enjoy! Make sure that you stir the mixture really well, because the Condensed Milk will settle to the bottom.
- Kept in the fridge, this creamer lasts approximately two weeks.



Vegan Coconut Creamer

If you're looking for a great tasting non-dairy creamer, this one's for you. This recipe can be done in less than five minutes. The Coconut adds a slightly different flavor that's refreshing and unique, definitely a creamer a coffee-lover should try.

Ingredients:

1 (14 Oz.) Can Coconut Milk
2 Tsp Maple Syrup
½ Tsp Pure Vanilla Extract

Directions:

- Just blend the ingredients for 30 seconds and add your creamer to your coffee!
- This is another recipe that you can just put in a jar and shake up, making it super easy to make on the go.
- Keep the mixture refrigerated in a sealed container, and your creamer will last up to a week.



Pumpkin Spice Creamer

This creamer turns your coffee into the ultimate Fall comfort food.

Ingredients:

1 ½ Cups Heavy Cream, Half-and-Half, or Whole Milk (Low Fat Dairy not recommended)
1 - 2 Cinnamon Sticks
½ - 1 Tsp Pumpkin Pie Spice (To Taste)
2 Tbsp Pumpkin Puree
2 Tbsp Maple Syrup

Directions:

- Whisk the Heavy Cream (or substitute), Pumpkin Puree, Maple Syrup, and Pumpkin Pie Spice together over medium heat.
- Add the Cinnamon Sticks and bring the mixture to a boil, stirring occasionally. Only let the mixture boil for a minute, then remove it from heat and allow it to cool.
- Store your creamer in the fridge, and shake well before using. For a little extra pizzazz, try serving the coffee and creamer with whipped cream!



Almond Milk Creamer

This is the classic, creamy French Vanilla creamer that will turn your coffee into liquid gold! To make it creamier, substitute 1 ½ cups Heavy Cream + ½ cup Milk for the Half-and-Half. For Liquid sweetener Maple Syrup is recommended, but you can also use Honey or Agave Nectar.

Ingredients:

1 Cup	Raw Almonds
3 ½ Cups	Water
½ Tsp	Pure Vanilla Extract
2 Tsp	Maple Syrup
1 Pinch	Salt (to taste)

Directions:

- First place the Almonds in a jar and add 2 Cups of Water. Seal the jar and let the Almonds soak. The longer you soak the almonds, the creamier your creamer will be, so you want to soak it for up to 48 hours. But be careful not to soak them longer than 48 hours! They will spoil and it is quite a nasty mess to clean up. If you let the Almonds soak for 48 hours (as we recommend) the water will need to be changed after twelve hours.
- Once the Almonds have soaked, drain the jar and rinse the Almonds. Put the Almonds and 1 ½ Cup of Water into a food processor or blender. Puree the blend until the Almonds have been pulverized and the mixture is white.
- Put a nut milk bag in a bowl, then pour the pureed almond blend into the bag. Lift the bag and squeeze to get all the milk out of the almonds. If you don't have a nut bag, you can use a cheese cloth. If you do not have either of those, coffee filters will work really well too!
- Finally, stir in the Vanilla, Maple Syrup, and Salt, and set it to chill. This creamer will last up to a week in the refrigerator - if you don't drink it first!