

## **Cold Brew Iced Mocha Pops**

Yield: makes 8 popsicles

### **INGREDIENTS**

2 cups cold brewed coffee (instructions below)  
1/4 cup sweetened condensed milk (or more to taste)  
8 Tbsp dark chocolate chips

### **INSTRUCTIONS**

To make the cold brewed coffee Put 1/2 cup of coarsely ground coffee into a French press coffee pot or large jar. Add 2 cups filtered water and stir. Cover and let sit for 12 hours. Then depress the plunger in the French press, or strain the coffee through cheesecloth or coffee filters.

Put 1 tablespoon of chocolate chips in the bottom of 8 popsicles molds. Mix the condensed milk with the coffee, and fill each mold to the top.

Cover top of mold tightly with foil and insert the sticks. Freeze until solid.

To remove the popsicles, fill the sink with hot tap water and immerse the mold up to, but not over, the top lip for a few seconds and pull out the pops. If they still won't budge, immerse for a few seconds longer. Don't leave the mold in the hot water too long or the popsicles will start to melt!

notes:

You can substitute decaf coffee if you like.

Use any coffee creamer you like in place of the condensed milk.

Add a bit of liqueur to the coffee if you want the ultimate ultimate after dinner popsicle!

If you really want to make these and you really don't want to get a popsicle mold, make them in paper cups, and simply peel away the paper when you're ready to enjoy.

Cold Brew iced Mocha Pops are the ultimate after dinner coffee!

<http://theviewfromgreatisland.com/cold-brew-iced-mocha-pops-recipe/>

## **How To Make a Cold Brew French Press**

Makes 1 drink

Ingredients

1/3 cup whole coffee beans

1 1/2 cups cold water, preferably filtered

Ice, to taste

Milk, to taste

Sweeteners, such as flavored syrups, caramel, or melted chocolate, optional

Equipment

Coffee grinder

French press

## Instructions

Grind the coffee beans: Grind 1/3 cup of coffee beans until they are coarse enough to be filtered by the French press, yet fine enough to infuse well. O

Combine the ground coffee and water in the French press: Pour the ground coffee into the French press and top with 1 1/2 cups of water.

Stir to incorporate: Gently stir the coffee with the water until well-blended.

Put on French press lid: Make sure the plunger is in the up position.

Steep the coffee overnight in the fridge: Leave the plunger in the up position so the grounds infuse the water overnight.

Plunge to separate the coffee from the grounds: The next morning, plunge the French press to separate the coffee from the grounds.

Make your iced coffee: Fill a glass with ice cubes and fill partway with milk. Fill the rest of the glass with iced coffee. Stir to combine and enjoy!

## Notes

Large-Batch Iced Coffee: If you have a larger French press, you can make a larger batch of iced coffee using the same ratio of ground coffee to water. Plunge and transfer any unused coffee to a new container. Iced coffee can be kept refrigerated for about a week.

Iced Coffee Variations: If you have a sweet tooth, you may want to stir in a spoonful of cajeta caramel or chocolate fudge. Sea salt or cinnamon also make a nice touch.

<http://www.thekitchn.com/how-to-make-the-best-iced-coffee-cooking-lessons-from-the-kitchn-192560>