



Virgin Kahlúa Recipe

~Nel

Ingredients (makes about 3 cups):

- 2 cups strong brewed coffee (espresso or very dark roast, cooled)
- 1 cup organic cane sugar or coconut sugar (make sure it's vegan)
- 2 tbsp cocoa powder (unsweetened, high quality)
- 1 tbsp molasses or maple syrup (for depth)
- 1 tsp vanilla extract (or ½ vanilla bean scraped)
- Pinch of sea salt (to round the flavors)

Optional for creaminess (like a Kahlúa & Cream vibe):

- ½ cup coconut milk (full fat) or oat cream, stirred in before serving
-

Instructions:

1. In a saucepan, combine the brewed coffee, sugar, cocoa powder, and molasses.
 2. Heat gently over medium-low, whisking until the sugar and cocoa dissolve (about 5–7 minutes). Do **not** boil.
 3. Remove from heat and stir in the vanilla and salt.
 4. Let it cool completely, then transfer to a clean glass jar or bottle.
 5. Store in the fridge for up to 2 weeks. Shake before use.
-



How to Enjoy It:

- **Over ice** like a mocktail.
- Mixed with **oat milk or coconut milk** for a “White Russian” style drink.
- Drizzled over **vegan ice cream**.
- Added to smoothies, hot cocoa, or iced coffee for a Kahlúa-inspired flavor.