**12 Non-Alcoholic Coffee Mocktail Recipes**

Indulge in the aromatic world of adult coffees with these delightful non-alcoholic THC Infused coffee cocktails. From rich and creamy to refreshingly chilled, each recipe offers a unique twist on traditional coffee cocktails. Whether you're hosting a brunch or looking for a sophisticated evening beverage, these mocktails are sure to impress.

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**1. Café Mocha Bliss**

Indulge in the balance of bittersweet espresso entwined with rich chocolate syrup to enjoy the luxe texture of the Café Mocha Bliss. Gently pour the espresso into your favorite mug, caress it with the velvety touch of chocolate, and crown the mix with steamed milk as soft as clouds. End with a swirl of whipped cream, graced with a sprinkling of chocolate shavings or a delicate dusting of cocoa powder—your canvas of comfort.

**Ingredients**:

* 5g F&E Classic Black Coffee
* 8oz hot water
* 2 tablespoons chocolate syrup
* Steamed milk
* Whipped cream
* Chocolate shavings for garnish

**Instructions**:

1. Mix 8oz of hot water with one packet F&E Classic Black Instant Coffee, mix well until powder is fully dissolved.
2. Pour the Coffee into a mug.
3. Stir in the chocolate syrup until well combined.
4. Top with steamed milk.
5. Add a generous dollop of whipped cream.
6. Garnish with chocolate shavings.

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**2. Vanilla Bean Dream**

Picture a serene autumn afternoon as you sip on the smooth Vanilla Bean Dream. Begin by mixing robust cold brew coffee with the sweet whispers of vanilla syrup. Lull the mix into a tall glass over generous cubes of ice and drape it with a splash of milk. A vanilla pod or a subtle dash of ground vanilla makes for the quintessential garnish to this dreamy concoction.

**Ingredients**:

* 5g F&E Classic Black Coffee
* 8oz hot water
* 2 tablespoons vanilla syrup
* Milk
* Ice cubes
* A vanilla pod for garnish

**Instructions**:

1. Mix 8oz of hot water with one packet F&E Classic Black Instant Coffee, mix well until powder is fully dissolved.
2. Fill a glass with ice cubes.
3. Combine coffee and vanilla syrup.
4. Add milk to taste and stir well.
5. Garnish with a vanilla pod.

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**3. Cinnamon Swirl Latte**

Warm your spirit with a Cinnamon Swirl Latte, reminiscent of the spice markets in an exotic locale. Brew your espresso with care, introducing it to a dance with the golden cinnamon syrup. As the duo unites, lay a blanket of frothed milk atop and crown with a confetti of cinnamon powder. You may choose to lean a cinnamon stick as a companion for this warm, spicy elixir.

**Ingredients**:

* 5g F&E Classic Black Coffee
* 2oz hot water
* 2 tablespoons cinnamon syrup
* Frothed milk
* Cinnamon powder for sprinkle
* Cinnamon stick for garnish

**Instructions**:

1. Mix 2oz of hot water with one packet F&E Classic Black Instant Coffee, mix well until powder is fully dissolved, and pour into a cup.
2. Mix in the cinnamon syrup thoroughly.
3. Top with frothed milk.
4. Sprinkle with cinnamon powder.
5. Garnish with a cinnamon stick.

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1. **Espresso Martini Mocktail**

Invoke the spirit of the night with an Espresso Martini Mocktail. Vigorously shake a mixture of cold brew concentrate, simple syrup, and a tease of non-alcoholic coffee liqueur extract over ice. Once the concoction is chilled to perfection, perform a graceful strain into a martini glass and garnish with a trilogy of coffee beans or a curl of orange zest, a silent nod to the classic.

**Ingredients**:

* 5g F&E Classic Black Coffee
* 2 oz hot water
* 1 oz simple syrup
* 1 oz non-alcoholic coffee liqueur extract
* Ice cubes
* Coffee beans for garnish

**Instructions**:

1. Mix 2oz of hot water with one packet F&E Classic Black Instant Coffee, mix well until powder is fully dissolved.
2. Fill a shaker with ice cubes.
3. Add coffee, simple syrup, and coffee liqueur extract.
4. Shake well until chilled.
5. Strain into a martini glass.
6. Garnish with coffee beans.

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**5. Irish Coffee Twist**

Revel in the nostalgia of an Irish pub with our twist on the classic Irish Coffee. Blend the fulfilling body of brewed coffee with the smooth allure of non-alcoholic Irish cream syrup. Top the mixture with a dollop of whipped cream, and for the final flourish, a sprinkle of nutmeg or a single chocolate-covered espresso bean—a simple, yet eloquent homage to the original.

**Ingredients**:

* 5g F&E Classic Black Coffee
* 8 oz hot water
* 2 tablespoons non-alcoholic Irish cream syrup
* Whipped cream
* Nutmeg sprinkle for garnish

**Instructions**:

1. Mix 8oz of hot water with one packet F&E Classic Black Instant Coffee, mix well until powder is fully dissolved.
2. Mix coffee with Irish cream syrup.
3. Top with whipped cream.
4. Garnish with a sprinkle of nutmeg.

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**6. Mexican Coffee Delight**

Summon the vibrance of a festive evening with the Mexican Coffee Delight. In a clear mug, stir together spirited strong coffee with succulent chocolate syrup and a whisper of cinnamon. As you garnish with a twirl of whipped cream, add a cinnamon stick for authenticity, or be playful with a chocolate curl, embracing the rich heritage of Mexican flavors.

**Ingredients**:

* 5g F&E Classic Black Coffee
* 8 oz hot water
* 2 tablespoons chocolate syrup
* 1/4 teaspoon cinnamon
* Whipped cream
* A cinnamon stick for garnish

**Instructions**:

1. Mix 8oz of hot water with one packet F&E Classic Black Instant Coffee, mix well until powder is fully dissolved.
2. Stir coffee with chocolate syrup and cinnamon.
3. Pour into a fancy mug.
4. Add whipped cream on top.
5. Garnish with a cinnamon stick.

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(Placeholder for remaining 6 mocktails with names and instructions)

**7. Cool Caribbean Cappuccino**

Cool Caribbean Cappuccino: Indulge in a tropical escape with this Cool Caribbean Cappuccino. A delightful fusion of espresso, coconut milk, and pineapple syrup blended to perfection. Served over crushed ice and garnished with a slice of pineapple and a sprinkle of shredded coconut, this beverage is a true island delight.

**Ingredients**:

* 5g F&E Classic Black Coffee
* 2oz hot water
* Coconut milk
* Pineapple syrup
* Crushed ice
* Pineapple slice and shredded coconut for garnish

**Instructions**:

1. Mix 2oz of hot water with one packet F&E Classic Black Instant Coffee, mix well until powder is fully dissolved.
2. Blend the coffee shot with coconut milk and pineapple syrup.
3. Pour over crushed ice in a highball glass.
4. Garnish with a slice of pineapple and a sprinkle of shredded coconut.

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**8. Spiced Orange Espresso**

Spiced Orange Espresso: Transport your taste buds with the Spiced Orange Espresso. A harmonious blend of chilled espresso, zesty orange juice, a dash of cinnamon, and a splash of almond milk. Shaken with ice and strained into a rocks glass, this beverage is garnished with an orange twist and a cinnamon stick for a flavorful finish.

**Ingredients**:

* 5g F&E Classic Black Coffee Chilled
* Orange juice
* Dash of cinnamon
* Splash of almond milk
* Orange twist and cinnamon stick for garnish

**Instructions**:

1. Mix 2oz of hot water with one packet F&E Classic Black Instant Coffee, mix well until powder is fully dissolved.
2. Add ice to coffee and shake to chill.
3. Shake the coffee, orange juice, cinnamon, and almond milk with ice.
4. Strain into a rocks glass with fresh ice.
5. Garnish with an orange twist and a cinnamon stick.

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**9. Peppermint Patty Coffee**

Peppermint Patty Coffee: Satisfy your sweet tooth with the Peppermint Patty Coffee. Freshly brewed coffee combined with chocolate syrup and a hint of peppermint extract. Topped with whipped cream and a crushed peppermint candy sprinkle, this delightful drink is a festive treat for any coffee lover.

**Ingredients**:

* 5g F&E Classic Black Coffee
* 8oz hot water
* Chocolate syrup
* Peppermint extract
* Whipped cream
* Peppermint candy for garnish

**Instructions**:

1. Mix 8oz of hot water with one packet F&E Classic Black Instant Coffee, mix well until powder is fully dissolved.
2. Blend coffee with chocolate syrup and a few drops of peppermint extract.
3. Top with whipped cream.
4. Crush a peppermint candy and sprinkle over the whipped cream for garnish.

**10. Tiramisu Latte Treat**

Tiramisu Latte Treat: Experience the luxurious Tiramisu Latte Treat. Strong brewed coffee paired with creamy mascarpone cheese, dusted with cocoa powder, and finished with a dollop of whipped cream. Garnished with chocolate shavings and a ladyfinger on the side, this beverage is a decadent delight reminiscent of the classic Italian dessert.

**Ingredients**:

* 5g F&E Classic Black Coffee
* 8oz hot water
* Mascarpone cheese
* Cocoa powder
* Whipped cream
* Chocolate shavings and ladyfinger for garnish

**Instructions**:

1. Mix 8oz of hot water with one packet F&E Classic Black Instant Coffee, mix well until powder is fully dissolved.
2. Combine coffee with a spoonful of mascarpone cheese, stirring until smooth.
3. Top with a puff of whipped cream.
4. Dust with cocoa powder.
5. Garnish with chocolate shavings and a ladyfinger on the side.

**11. Lavender Honey Iced Latte**

Lavender Honey Iced Latte: Refresh your senses with the Lavender Honey Iced Latte. Cold brew coffee infused with honey syrup and lavender extract, poured over ice and milk. Gently stirred and garnished with delicate lavender sprigs, this floral-inspired beverage is a soothing and aromatic treat.

**Ingredients**:

* 5g F&E Classic Black Coffee
* 8oz hot water
* Honey syrup
* Lavender extract
* Milk
* Ice cubes
* Lavender sprigs for garnish

**Instructions**:

1. Mix 8oz of hot water with one packet F&E Classic Black Instant Coffee, mix well until powder is fully dissolved.
2. Add ice to coffee and shake to chill.
3. In a glass, mix child coffee with honey syrup and lavender extract.
4. Fill the glass with ice.
5. Pour in milk.
6. Stir gently and garnish with lavender sprigs.

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**12. Hazelnut Heaven Frappe**

Hazelnut Heaven Frappe: Embark on a journey to Hazelnut Heaven with this delightful Hazelnut Frappe. A luscious blend of chilled coffee, hazelnut syrup, milk, and crushed ice, creating a smooth and creamy texture. Topped with whipped cream and garnished with chopped hazelnuts, this frappe is a heavenly treat for hazelnut lovers.

**Ingredients**:

* 5g F&E Classic Black Coffee
* 8oz hot water
* Hazelnut syrup
* Milk
* Crushed ice
* Whipped cream
* Hazelnuts, chopped for garnish

**Instructions**:

1. Mix 8oz of hot water with one packet F&E Classic Black Instant Coffee, mix well until powder is fully dissolved.
2. Add ice to coffee and shake to chill.
3. Blend chilled coffee, hazelnut syrup, milk, and ice until smooth.
4. Pour into a decorative glass.
5. Top with whipped cream.
6. Garnish with chopped hazelnuts.

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**Visual Presentation**

Present each drink in glassware that embodies the spirit of the culture it represents, garnishing with flair and a nod to the exotic origins, creating a multisensory experience that'll transport the drinker to distant lands with just one indulgent sip.

The presentation of each drink should reflect the cultural fusion aesthetically, using suggested glassware and garnishes to bring the exotic themes to life. Enjoy crafting these drinks and take your guests on a flavorful voyage around the world with each sip!