Summertime Coolers

with Sanka® coffee

Add to summertime enjoyment by treating family and guests to these cooling beverages made with Instant Sanka Coffee and ice cream. You'll find that some can double as dessert and coffee combined, while others are perfect refreshments served on patio or porch or around the back yard pool.
Coffee Soda

1 1/2 teaspoons Instant Sanka Coffee
1 tablespoon sugar
1 tablespoon cold water
1/2 cup (about) club soda or ginger ale, chilled
2 scoops ice cream

Combine coffee and sugar in water in a large glass. Stir until coffee dissolves. Then stir in soda. Top with ice cream and serve immediately. Makes 1 serving.

Coffee-Maple Soda. Prepare Coffee Soda as directed, omit sugar and add 1 tablespoon Log Cabin Syrup after coffee is dissolved.
Hawaiian Coffee Punch

4 teaspoons Instant Sanka Coffee
2 cups water
1 cup chilled pineapple juice
1 pint coffee ice cream, softened
Minted pineapple chunks (optional)
Maraschino cherries (optional)

Dissolve instant coffee in water. Stir in pineapple juice and ice cream. Serve in punch cups with minted pineapple chunks and maraschino cherries speared on stirrers or picks. Makes 4 2/3 cups or 9 servings.

Mocha Punch

6 tablespoons Instant Sanka Coffee
2 quarts milk
1 1/4 cups chocolate syrup
2 cups heavy cream
2 quarts pistachio, vanilla, or chocolate ice cream

Combine instant coffee and 1 cup of the milk in a punch bowl. Stir until coffee is completely dissolved. Add remaining milk, the chocolate syrup, and heavy cream. Stir well to blend. Top each serving with a small scoop of ice cream. Makes about 3 quarts or 24 servings.
Apri-Coffee Frost

1 1/2 cups milk
1/2 cup apricot nectar
3 tablespoons sugar
1 tablespoon Instant Sanka Coffee

Ice Cream

Combine milk, nectar, sugar, and instant coffee. Beat with rotary beater or blend in electric blender until frothy. Serve as a punch topped with scoops of ice cream. Sprinkle with cinnamon sugar, if desired. Makes about 2 cups or 4 servings.

Orange-Coffee Frost. Prepare Apri-Coffee Frost, substituting orange juice for apricot nectar.
Soda Fountain Punch

\frac{1}{4} \text{ cup Instant Sanka Coffee} \\
\frac{1}{3} \text{ cup sugar} \\
1 \text{ cup milk} \\
3 \text{ bottles (6\frac{1}{2} oz. each) carbonated cola, chilled} \\
\frac{1}{2} \text{ pint vanilla or coffee ice cream, softened}

Combine instant coffee and sugar in a large bowl. Blend in milk. Add cola; then stir in softened ice cream. Makes about 5 cups or 10 servings.

For 50 servings, use the following amounts: 
1 \text{ cup Instant Sanka Coffee, 1\frac{1}{3} cups sugar, 1 quart milk, four 1-pt. 12-oz. bottles chilled club soda or carbonated cola and 1 quart ice cream. Prepare as directed above.}

Coffee Float

2\frac{1}{2} \text{ teaspoons Instant Sanka Coffee} \\
4 \text{ teaspoons sugar} \\
2 \text{ cups chilled milk} \\
2 \text{ scoops vanilla ice cream}

Combine coffee, sugar, and milk in shaker, glass jar, or electric blender. Shake well or blend. Pour into tall glasses and top each serving with a scoop of ice cream. Makes 2 servings.

Mocha Float. Prepare Coffee Float, adding 2 tablespoons chocolate syrup before shaking.

Coffee Almond Float. Prepare Coffee Float adding 2 to 4 drops almond extract before shaking.
Coffee Peach Frappé

3 tablespoons Instant Sanka Coffee
1 1/2 cups cold water
1/2 cup bourbon
1 can (1 lb.) sliced peaches, chilled*
1/8 teaspoon nutmeg
1 pint vanilla ice cream
Crushed ice

*Or use 1 package (12 oz.) Birds Eye Sliced Peaches, thawed.

Dissolve coffee in cold water in a medium bowl; stir in bourbon. Set aside. In electric blender, combine peaches with syrup, nutmeg, and about 1 1/2 cups of the ice cream. Blend on high speed until smooth. Pour over reserved coffee mixture and stir until blended. Serve in tall glasses over crushed ice, or pour into punch cups. Garnish each serving with remaining ice cream. Makes about 5 cups or 5 large servings, or 10 small servings.
Coffee Cream Nog

2 tablespoons Instant Sanka Coffee
1 cup water
1 pint vanilla ice cream, softened
1 cup milk
¼ cup light rum
Dash of nutmeg

Dissolve instant coffee in water. Add ice cream and stir until melted. Blend in milk and rum. Serve at once. Or, chill; stir to blend before serving. Sprinkle each serving with nutmeg. Makes 1 quart or 8 servings.

Mocha Soda

¼ cup Instant Sanka Coffee
¼ cup chocolate syrup
2 cups milk
1 bottle (28 or 29 ounces or 1 quart) chilled root beer
½ pint vanilla ice cream, softened
½ pint vanilla ice cream
Additional Instant Sanka Coffee

In a large pitcher, combine instant coffee, chocolate syrup, and milk. Stir to dissolve coffee. Stir in root beer and ½ pint softened ice cream. Pour into tall glasses and garnish each with a scoop of vanilla ice cream and a sprinkle of instant coffee. Makes about 6 cups or 6 servings.
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