

sisel[®]



SiselKAFFÉ

Recipe Book



Award-Winning Coffee Beans
Roasted to Perfection

Enjoy the SiselKAFFÉ Magic!

Reputable studies suggest daily coffee consumption may have a wide array of health benefits. While you may not need any more reason than this to drink a cup of coffee, **SiselKAFFÉ** is providing 4 more: **Chaga**, **Bacopa**, **Gotu Kola** and **Ganoderma**. Each of these ingredients in our **SiselKAFFÉ** proprietary blend have shown powerful nutritional support.

Our blend of rich, perfectly toasted, medium roast beans with a combination of powerful herbal additives make it an experience unlike any other. Those who have experienced a cup of this coffee agree it is nearly impossible to match our rich flavor, aroma, and holistic wellness.



Chaga is a mushroom found on birch trees in the Northern Hemisphere and has been linked to improved vascular health and immune system support.*



The **Bacopa** flower has been used anciently in traditional Indian medicine to support cognitive function.*



Gotu Kola is a plant known for its cognitive benefits and support of collagen production which is critical for healthy body structure.*



Ganoderma, known colloquially as the Reishi Mushroom, helps fortify healthy immune systems.*

Although served black and hot is the traditional way of enjoying coffee, there are many creative ways to consume this delicious drink. **SiselKAFFÉ** is no exception. We have gathered some of the amazing recipes that our Sisel family members have shared, highlighting their preferred ways of preparing **SiselKAFFÉ**. We hope you enjoy these delicious and imaginative recipes for consuming the best-tasting and healthiest coffee available.

* These statements have not been evaluated by the Food and Drug Administration. This product is not intended to diagnose, treat, cure or prevent any disease.

sisel

Favorite Morning Drink

INGREDIENTS

- 1/2 fl oz of milk
- 1 sachet of SiselKAFFÉ Premium Instant
- Dash of Himalayan salt
- Maple syrup

INSTRUCTIONS

- Warm up milk
- Add contents of SiselKAFFÉ sachet
- Add a dash of Himalayan salt and maple syrup to taste

Linda Sue Stoltzfus

Dirty Chai Tea Latte

INGREDIENTS

- 1 chai tea bag (sachet)
- 1 sachet of SiselKAFFÉ Premium Instant
- 8 fl oz of milk (regular, coconut, oat, or almond)

INSTRUCTIONS

- Brew chai tea bag in hot water
- Mix the instant SiselKAFFÉ sachet with hot chai water
- Heat the milk and foam it with an electric foamer
- Mix all together and enjoy!

Lisa Baccini

Yum Comfort Coffee

INGREDIENTS

- 1 sachet of SiselKAFFÉ Premium Instant
- 8 fl oz of hot water
- 1 teaspoon of organic coconut sugar (from any organic market or health food store)
- 1-2 teaspoons of coconut creamer (from Trader Joe's)

INSTRUCTIONS

- Mix the instant SiselKAFFÉ sachet with hot water
- Stir in organic coconut sugar and creamer
- Enjoy any time of day and even in the summer!

Barbara Turner

Hot Coffee Recipes



Super Simple Cappuccino

INGREDIENTS

- Whipped cream
- 1 sachet of SiselKAFFÉ Premium Instant
- Personal choice of sweetener
- 5 fl oz of hot water

INSTRUCTIONS

- Fill the bottom of an 8 oz cup with whipped cream
- Pour in a packet of SiselKAFFÉ Instant
- Pour a teaspoon of your favorite sweetener on top of whipped cream
- Slowly add in about 5 fl oz of hot water while slowly stirring till the foam and the cream rises to the top
- Enjoy a rich and delicious cappuccino!

Patrick and Belinda Garrett

Sweet Cream Foam

INGREDIENTS

- Coffee**
- 3/4 cup of brewed SiselKAFFÉ Premium coffee (Instant or Ground)
 - 1/2 cup of sweetened condensed milk
 - 1 cup of heavy whipping cream
 - 2 teaspoons of vanilla extract

INSTRUCTIONS

- Combine milk, cream and vanilla
- Whip mixture until it begins to thicken
- Fill a cup 3/4 full of brewed coffee
- Fill the rest of the way with foam mixture
- A real favorite of mine!

Rebecca Fisher



Hot Coffee Recipes

Creamy Banana/Peanut Butter Coffee Bliss

INGREDIENTS

- 1 sachet of SiselKAFFÉ Premium Instant
- 1 chopped up frozen banana
- 1 2/3 cup of coconut milk
- 2 tablespoons of natural peanut butter
- 2 tablespoons of cocoa powder

INSTRUCTIONS

- Pour the instant SiselKAFFÉ sachet with hot water in a cup/mug
- Pour the other ingredients in a blender and blend
- Mix together with the coffee and savor!

* You can add a scoop of Vanilla SiseLEAN for extra goodness.

Rachael Boshuizen

Snappe Frappe

INGREDIENTS

- 1/4 cup of hot water
- 1 sachet of SiselKAFFÉ Premium Instant
- 1 1/2 cups warm milk (doesn't matter what kind)
- 1 scoop of Chocolate SiseLEAN

INSTRUCTIONS

- Mix the instant SiselKAFFÉ sachet with the hot water
- Shake until smooth
- Add warm milk
- Stir in the scoop of Chocolate SiseLEAN

*You may add 1 scoop CollagenB³ if you want some vanilla flavor

Linda Leid

Bullet Coffee

INGREDIENTS

- 2 cups of hot SiselKAFFÉ
- 1/2 scoop of CollagenB³
- 1 tablespoon of coconut oil
- 1 tablespoon of butter (from grass fed cows)
- 1 teaspoon of cinnamon
- 1/2 teaspoon of cardamom
- Pinch of sea salt

INSTRUCTIONS

- Pour ingredients into a blender and blend
- Pour into a 16 oz cup and add a pinch of sea salt
- Enjoy!

Carla Adkisson

MCT SiselKAFFÉ

INGREDIENTS

- 12 oz of hot water
- 1 sachet of SiselKAFFÉ Premium Instant
- 1 tablespoon of MCT oil
- 2 tablespoons of heavy whipping cream
- 1 or 2 drops of vanilla extract
- 1 or 2 drops of maple flavoring
- Stevia sweetener to taste

INSTRUCTIONS

- Pour the contents of the sachet of SiselKAFFÉ Instant into mug or cup
- Add hot water and stir
- Mix in the rest of ingredients
- Add stevia to taste

* I like to use a milk frother. It helps to blend the MCT oil into the rest of the drink!

Lydiann Petersheim

Hot Cup of Coffee

INGREDIENTS

- 1 cup of boiling water
- 1 sachet of SiselKAFFÉ Premium Instant
- 1 scoop CollagenB³
- 1/4 - 1/3 cup of whipping cream (I use a non-gmo, non dairy)
- Sweetener of choice

* These measurements are guesses...I just dump...n taste to see if it meets the required taste.

INSTRUCTIONS

- Brew coffee in boiling water
- Stir in CollagenB³
- Beat in the cream with a battery operated whisk
- Add a heaping teaspoon of honey or sweetener of choice

Regina Yoder

Iced Coffee Recipes



Vanilla Cinnamon Iced SiselKAFFÉ

INGREDIENTS

- 1 1/2 cup of milk (I use oat, coconut or almond milk)
- 2 tablespoons of sugar (You can also use honey, pure maple syrup, or sweetener of your choice)
- 1/4 teaspoon of ground organic cinnamon
- 1 teaspoon of pure vanilla extract (I do not use imitation)
- 1/2 cup of strong brewed SiselKAFFÉ, hot (I use 2 packets of the SiselKAFFÉ Instant or double the amount in my french press)
- Pre-made ice cubes (made with water or brewed SiselKAFFÉ)

INSTRUCTIONS

- Heat milk in a small pot on stovetop or in the microwave in a coffee mug for about 30 seconds
- Pour coffee and the other ingredients into a coffee mug and stir
- Add the warm milk into the mix
- Spoon out any remaining foamy milk left and set aside, let cool for about 5 minutes
- Take an ice cube tray out of freezer and fill a tall glass with the premade ice cubes (You can just use regular ice)
- Pour coffee over ice cubes and add more cold milk if desired

As an added treat you can also put all ingredients in the blender and blend until smooth if you prefer your ice crushed. (I have used my blender, but I use my foaming blender so there is a little froth on finished product.)

As an option, you can add whipped cream, chocolate syrup or chocolate shavings.

Notes

Make sure to prepare the coffee ice cubes overnight. That way, it takes you less time to prepare your delicious, iced coffee. If you don't have the coffee ice cubes, you will have to wait a few hours to enjoy it. I avoid this by making a couple of trays and having them at the ready for whenever the craving hits! It's an easy excuse to whip up something a little fancy for guests when they come a callin'. You can always opt out and use regular ice cubes, no worries there!

Barbara Grinde

Iced White Chocolate Mocha SiselKAFFÉ

INGREDIENTS

- 1 cup of SiselKAFFÉ (either Ground or Instant)
- 4 tablespoons of white chocolate chips (or purchase white chocolate sauce)
- 4 tablespoons of milk (or oat milk for vegan)
- Whipped cream (optional: use vegan whipped cream for vegan)
- Ice

INSTRUCTIONS

- Make the SiselKAFFÉ using a coffee machine, French press, or Moka Pot
- Place the hot coffee and white chocolate chips in a covered jar, vigorously shake until melted
- Stir in the milk and pour into an ice filled glass
- Top with cold whipped cream, the more the better!
- Try it You'll love it!

Anne Marie O'Keefe



Iced Coffee Recipes

Creamy Coffee On Ice

INGREDIENTS

- 1 egg
- 1 sachet of SiselKAFFÉ Premium Instant
- 2 tablespoons of maple syrup
- 1 teaspoon of vanilla
- 1 cup of milk
- 1/4 cup of cream

INSTRUCTIONS

- Blend everything together
- Put a couple of ice cubes in your favorite mug then pour coffee over ice

Naomi Stoltzfus

Cold Brew/Iced SiselKAFFÉ

INGREDIENTS

To make Cold Brew

- 3 cups of cold water
- 1 1/2 cup of SiselKAFFÉ Premium Ground

INSTRUCTIONS

Cold Brew Preparation

- Mix cold water with SiselKAFFÉ in a 1 quart jar
- Let sit 5 minutes and stir again
- Cover with a lid and set in fridge for 12-18 hours
- Filter through a fine mesh sieve or coffee filter until dripping stops
- Keep brew in glass jar in fridge
- Shake well before using brew
- Dispose of grounds in flower bed or wherever you prefer

For Iced Kaffé

- 1 cup of milk of choice
- 2 tablespoons of SiselKAFFÉ cold brew
- 1 tablespoon of maple syrup
- 1/8 tablespoon of vanilla
- Splash of cream

Iced Kaffé Preparation

- Combine all ingredients
- Serve over ice
- Sip and enjoy!

** Another option for the Cold Brew is to stir some into your dish of vanilla ice cream for a yummy treat!*

Gloria Yoder

Iced SiselKAFFÉ

INGREDIENTS

- 10 cups strongly brewed coffee (with 1/2 cup of SiselKAFFÉ Premium Ground)
- 1 can of sweetened condensed milk
- 1/2 cup of SiselKAFFÉ Instant
- 2 teaspoons of vanilla
- Milk of choice

INSTRUCTIONS

- Brew the ground coffee
- In a bowl, add instant SiselKAFFÉ, sweetened condensed milk and vanilla to the hot brew
- Stir until well mixed and then cool
- Keep concentrate in fridge. This keeps fresh in fridge 1-2 weeks in a glass jar
- **To serve:** Mix equal parts of concentrate and milk. Fill a tall glass half full with ice and fill up with SiselKAFFÉ mixture. Stir and sip with a straw

Fern Miller

Coconut Iced SiselKAFFÉ

INGREDIENTS

- SiselKAFFÉ ice cubes (recipe below)
- Chocolate sauce (recipe below)
- Sweetened condensed milk or coconut sweetened condensed milk

Chocolate Sauce

- 2 tablespoons of cocoa powder
- 1/4 cup of honey (use brown rice syrup if honey is an issue)
- 1/3 cup of coconut milk
- 1/4 teaspoon of salt
- 3 oz of semi-sweet chocolate (use vegan chocolate if needed)
- 1 tablespoon of coconut oil
- 1 teaspoon of vanilla extract

SiselKAFFÉ Ice Cubes

- Coconut sweetened condensed milk
- 5 sachets of brewed cold SiselKAFFÉ
- 1 can of full-fat coconut milk
- 1/2 cup of granulated sugar
- 1/2 teaspoon of vanilla extract

INSTRUCTIONS

Chocolate Sauce Preparation

- Combine in pot on medium heat
- Pour chocolate sauce around the inside of a glass

SiselKAFFÉ Ice Cubes Preparation

- Pour room temperature SiselKAFFÉ brew into ice trays and freeze overnight
- Store in the freezer until ready to use
- Pour the coconut sweetened condensed milk into the glass (to cut back on the sweetness, you could just add plain coconut milk)
- Add the SiselKAFFÉ ice cubes
- Enjoy!

Tim Proctor

Mocha Spiced SiselKAFFÉ

INGREDIENTS

- 1 scoop of Chocolate SiseLEAN
- 1 sachet of SiselKAFFÉ Premium Instant
- 1/4 teaspoon of organic ground cinnamon
- 8 oz of organic A2/A2 milk
- Handful of ice cubes

INSTRUCTIONS

- Mix ingredients in blender and enjoy!

Liana Baccini

SiselKAFFÉ Shake

INGREDIENTS

- 1 sachet of SiselKAFFÉ Premium Instant
- 1 scoop of Vanilla SiseLEAN
- 1 cup of ice
- 8 oz of water

INSTRUCTIONS

- Combine and mix well in blender

Laura Baccini

Ice Coffee Blend

INGREDIENTS

- 1 sachet of SiselKAFFÉ Premium Instant
- 1 cup of water
- 1 scoop SiseLEAN
- 1/4 cup heavy cream
- Splash of vanilla
- Dash of Himalayan pink salt
- 1/2 doonk of THM stevia to taste

INSTRUCTIONS

- Put in blender with ice, enjoy!

Catherine Stoltzfus

Banana & PB SiselKAFFÉ Latte

INGREDIENTS

- 1/2 cup of warm water
- 1 sachet of SiselKAFFÉ Premium Instant
- 1 tablespoon of peanut butter
- 1/2 cup of ice
- 1 ripe banana
- 16 oz of milk of choice

INSTRUCTIONS

- Cut banana in pieces
- Combine all ingredients in blender
- Blend together and enjoy!

Rose Yoder

Blended Coffee Recipes



Cold Coffee Blend

INGREDIENTS

- 12 oz of milk
- 1 sachet of SiselKAFFÉ Premium Instant
- 1 scoop of Vanilla SiseLEAN
- Maple syrup
- Dash of salt
- Ice

INSTRUCTIONS

- Mix in blender and enjoy!

Leah Ruth Stoltzfus

Caramel Frappuccino

INGREDIENTS

- 1 sachet of SiselKAFFÉ Premium Instant
- 1/4 cup of hot water
- 1/4 cup of caramel syrup
- 1 cup of milk
- 1 1/2 cup of ice

INSTRUCTIONS

- Dissolve SiselKAFFÉ in hot water, put everything in a blender and give it a whirl!
- Serve with whipped topping and a fancy straw, share with a friend and you'll both be happy!

Elsie Stoltzfus

Caramel Iced Pick-Me-Up

INGREDIENTS

- Almond milk
- 1 scoop of SiselKAFFÉ Premium Instant
- 1 scoop of CollagenB³
- 1 teaspoon of salted caramel syrup
- Sweetener to taste

INSTRUCTIONS

- Fill blender with water or almond milk, and lots of ice
- * I add a little hot water to dissolve coffee granules
- Mix all together in blender until well blended

Regina Yoder

ICE SiselKAFFÉ

INGREDIENTS

- 1/4 cup of hot water (165 degrees)
- 1 sachet of SiselKAFFÉ Premium Instant
- 1 tablespoon of maple syrup
- 8 oz of coconut milk
- 2-3 ice cubes

INSTRUCTIONS

- Combine in blender until well blended
- Enjoy with a friend or your significant other

Joseph and Lizzie Ann Miller

Nourishing Coffee Frosty

INGREDIENTS

- 2 cups of milk
- 1 sachet of SiselKAFFÉ Premium Instant
- 1 scoop of SiseLEAN (Vanilla or Chocolate)
- 1-2 scoops of CollagenB³
- 1 fresh egg
- 2 cups of ice

INSTRUCTIONS

- Blend all together and enjoy!

Nancy Stoltzfus

Delicious Smooth Mocha Smoothie

INGREDIENTS

- 1/2 cup of milk
- 1/2 cup of water
- 1/2 of a frozen banana
- 1 scoop of CollagenB³
- 1 scoop of Chocolate SiseLEAN
- 1 sachet of SiselKAFFÉ Premium Instant

INSTRUCTIONS

- Combine in blender until well blended

Yummy!

Matthew Swayger

Blended Coffee Recipes



Sizzling Mocha Frappe

INGREDIENTS

- 1 sachet of SiselKAFFÉ Premium Instant dissolved in hot water
- 1 cup of milk (or almond milk)
- About 6 ice cubes
- 1/4 cup of sweetener of choice (maple syrup, sugar, monk fruit)
- Vanilla
- 2 tablespoons of chocolate sundae sauce (or melt chocolate chips with butter and whipping cream)

INSTRUCTIONS

- Mix ingredients in a blender
- Garnish with whipped cream and more sundae sauce

Mervin and Elizabeth Detweiler

Mind Booster Shake

INGREDIENTS

- 16 oz of A2/A2 milk
- 1 1/2 scoops of SiselKAFFÉ Premium Instant
- 1 scoop of Vanilla SiseLEAN
- 1/2 scoop of Chocolate SiseLEAN
- 1 tablespoon of MCT oil
- 2 tablespoon of heavy whipping cream
- 1/2 of mashed avocado

INSTRUCTIONS

- Mix well together in a blender
- Keeps you full for longer and clears your brain in the morning!

Doris Burkholder

Protein Snack Bars

INGREDIENTS

- 1 cup of honey
- 2 cups of peanut butter
- 1 1/2 cup of coconut oil
- 2 scoops of Chocolate or Vanilla SiseLEAN
- 1/4 cup of sunflower seeds
- 1/4 cup of chia seeds
- 1/4 cup of flax seeds
- 6 cups of oatmeal
- 1 cup of raisins
- 2-3 sachets of SiselKAFFÉ Premium Instant

INSTRUCTIONS

- Mix well
- Press into cookie pan
- Keep refrigerated

Mary Beiler

Mocha Brownies

INGREDIENTS

- 1 scoop or sachet of SiselKAFFÉ Premium Instant
- Regular brownie mix ingredients
- Optional: CollagenB³ or SiselIRIPT

INSTRUCTIONS

- Add 1 scoop or sachet of SiselKAFFÉ Instant to the liquid part of your favorite brownie recipe, prepare as usual
- My brownie recipe changes every other day, but SiselKAFFÉ is always an essential ingredient
- Sometimes I add CollagenB³ or SiselIRIPT YUM!

Pam Proctor

Chocolate Cake

INGREDIENTS

- 2 cups of brown sugar
- 2 cups of almond flour
- 1/2 teaspoon of salt
- 3/4 cup of butter
- 1 cup of water
- 1 sachet of SiselKAFFÉ Premium Instant
- 1 teaspoon of baking soda
- 1 egg (beaten)
- 1/3 cup of cocoa powder

INSTRUCTIONS

- Mix brown sugar, flour, salt, and butter until crumbly
- Reserve 1 cup crumbles
- Dissolve SiselKAFFÉ in 1 cup of water
- Add baking soda, cocoa powder, and egg
- Stir until smooth
- Preheat oven to 350°
- Pour batter into a greased pan
- Sprinkle crumbs over top
- Chocolate chips and nuts can be added
- Bake for 25 minutes or until done

Loranna Yoder

Snack & Dessert Coffee Recipes



Mocha Meringue Cups

INGREDIENTS

- 3 egg whites
- 1/4 teaspoon of cream of tartar
- Dash of salt
- 1/2 - 3/4 cup of sugar (I use 1/2 cup)
- Red raspberry pie filling

INSTRUCTIONS

- In a small mixing bowl, beat egg whites, cream of tartar, and salt on medium speed until soft peaks form
- Gradually beat in sugar on high until stiff peaks form
- Spoon meringue into mounds on a parchment lined baking sheet, forming into cups with the back of a spoon
- Bake @ 275° for 45-50 minutes
- Turn oven off, leave meringue in oven for 1 hour or more
- When completely cooled remove meringues from the parchment paper and store in an airtight container at room temperature

MOCHA DRIZZLE INGREDIENTS

- 1 cup of chocolate chips
- 1/2 cup of heavy whipping cream
- 1 sachet of SiselKAFFÉ Premium Instant
- 1 teaspoon of vanilla

MOCHA DRIZZLE INSTRUCTIONS

- In a heavy saucepan, melt the chocolate chips, cream, and coffee granules
- Stir until smooth
- Remove from heat and stir in vanilla
- Let cool
- Spoon into a pastry bag (or sandwich baggie with the tip snipped off) and drizzle over meringues
- Top with a dab of raspberry pie filling or jam
- These are so delicious and easy to make!

Lester & Katie Byler

Snack & Dessert Coffee Recipes



Marbled Coffee Cream Cheese Bars

INGREDIENTS

- 3/4 cup of water
- 1/2 cup of butter
- 1 sachet of SiselKAFFÉ Premium Instant
- 2 cups of flour
- 1 1/2 cup of brown sugar
- 1 teaspoon of baking soda
- 1/2 teaspoon of salt
- 2 eggs
- 1/2 cup of sour cream
- 1 cup of chocolate chips

Cream Cheese Mixture

- 8 oz package of cream cheese
- 1/3 cup of sugar
- 1 egg (beaten)
- 1 tablespoon of vanilla

INSTRUCTIONS

- In a small saucepan combine water, butter, and Sisel KAFFÉ Instant sachet
- Stir over low heat until smooth
- Cool
- In a mixing bowl combine flour, brown sugar, baking soda, and salt
- Add eggs and sour cream
- Stir in coffee mixture until smooth
- In another bowl, beat cream cheese mixture and set aside
- Spread batter into greased 15"x10" pan
- Drop in cream cheese mixture, swirl with a knife
- Sprinkle chocolate chips on top
- Bake at 375° for 20-25 minutes

Mamie Fisher

SiselKAFFÉ Pudding

INGREDIENTS

- 1 1/2 cup of milk
- 1 cup of sugar
- 3 tablespoons of SiselKAFFÉ Premium Instant
- 1 tablespoon of vanilla
- 1 tablespoon of butter
- 8 oz of whipped cream
- 1 cup of clearjel

** An old-fashioned type pudding and very refreshing!*

INSTRUCTIONS

- Mix well, put in heavy kettle on medium heat, do not stir
- While milk is heating, dissolve 1 cup of clearjel in with enough water to make a thin paste
- When milk starts boiling, whisk in the clearjel
- Keep whisking till smooth and thickened
- Remove from heat
- Whisk in vanilla and butter
- Place in fridge and let cool overnight
- Add 8 oz of whipped cream

Louella Martin

SiselKAFFÉ Coffee Balls

INGREDIENTS

- 2 cups of oatmeal
- 1 cup of Rice Krispies
- 1/4 cup of brown flaxseed meal
- 4 sachets of SiselKAFFÉ Premium Instant
- 2 tablespoons of chia seeds
- 3/4 cup of peanut butter (heaping)
- 3/4 cup of crunchy peanut butter (heaping)
- 1 cup of honey

** A favorite healthy snack*

INSTRUCTIONS

- Mix together and roll into 1" balls

** I've tried other brands of instant coffee for this recipe but nothing tastes better than SiselKAFFÉ*

Anna Beiler

SiselKAFFÉ Bites

INGREDIENTS

- 1 1/2 cup of almond butter
- 1/2 cup of honey
- 2 cups of oatmeal
- 5 sachets of SiselKAFFÉ Premium Instant
- 1/4 cup of chia seeds
- 3/4 cup of dark chocolate chips

** Highly addicting snack!*

INSTRUCTIONS

- Mix well and scoop with cookie scoop into small balls
- Enjoy!

Lori Miller



Snack & Dessert Coffee Recipes

Chocolate Cake

INGREDIENTS

- 2 eggs
- 1 1/2 cup natural raw cane turbinado sugar
- 1/2 cup of coconut oil
- 1/4 cup of cocoa powder
- 1 scoop of Chocolate SiseLEAN
- 1 scoop of CollagenB³
- 1 teaspoon of baking powder
- 1 teaspoon of baking soda
- 1/2 teaspoon of salt
- 1 cup of buttermilk or regular milk
- 1 1/2 cup of einkorn flour
- 1 cup of all-purpose flour
- 1 teaspoon/sachet of SiselKAFFÉ Premium Instant (in 1 cup hot water)

Chocolate Sisel Frosting

- 2 cups of heavy cream
- 2 scoops of Chocolate SiseLEAN
- 2 scoops of CollagenB³
- Pinch of salt
- 1/4 cup of maple syrup

INSTRUCTIONS

- Mix eggs, SiseLEAN, CollagenB³, oil, and sugar
- Mix in salt, baking soda, baking powder and cocoa powder
- Add milk
- Mix in einkorn and all purpose flour
- Last of all add in SiselKAFFÉ mixture
- Pour into sprayed 9x13 cooking pan
- Bake at 350° for 45 minutes

Chocolate Sisel Frosting

- Mix ingredients
- Refrigerate immediately
- Enjoy!

** Optional: Sprinkle Kaffe granules or cinnamon over top*

Frannie Stoltzfus

Brownies

INGREDIENTS

- 1 cup of butter or coconut oil
- 2 tablespoons of SiselKAFFÉ Premium Instant
- 1 cup of Lily's chocolate or carob chips
- 1/2 cup of honey
- 1/2 cup of sugar alternative
- 6 eggs
- 4 teaspoons of cocoa
- 1 teaspoon of soda
- 1 1/2 cup of blanched almond flour
- Whipped cream

INSTRUCTIONS

- Melt first 2 ingredients and 1/2 cup of chocolate chips
- Remove from heat
- Add honey, sugar alternative and eggs
- Mix well
- Add cocoa, soda, and almond flour
- Mix well
- Pour into 9"x13" pan and sprinkle with remaining 1/2 cup of chocolate or carob chips
- Bake at 350° for 25 minutes
- Serve with whipped cream

Omar & Virginia Schwartz

Coffee Eggnog

INGREDIENTS

- 4 eggs
- 4 cups of milk
- 1 sachet of SiselKAFFÉ Premium Instant
- 1/3 cup of maple syrup
- Whipping cream

INSTRUCTIONS

- Blend all ingredients together in a blender
- Garnish with whipping cream and sprinkled nutmeg

* Serves 4

Lizzie Miller

Hearty Dipping Chocolate

INGREDIENTS

- 1 cup of coconut oil
- 1 cup of organic peanut butter
- 1 cup of organic cacao (cocoa) powder
- 1 sachet of SiselKAFFÉ Premium Instant
- 3/4 cup of maple syrup (or sweetener of choice)
- 1 teaspoon of stevia
- 1/2 teaspoon of Himalayan salt
- 1 teaspoon of vanilla extract

INSTRUCTIONS

- Melt coconut oil (do not let it get too hot)
- Add all other ingredients and stir until melted into smooth dipping consistency
- Use for dripping or drizzle over your favorite treats (fruit, pretzels, bananas, peanuts, grapes, blueberries or even drizzle over ice cream)
- Put drizzled treats in a wax paper lined bar pan in the freezer to chill

* You can add lemon/orange zest or peppermint

Mary Ann Stoltzfus

Mocha Truffles

INGREDIENTS

- 24 oz of chocolate chips
- 8 oz of cream cheese
- 2 sachets of SiselKAFFÉ Premium Instant
- 2 teaspoons of hot water
- 1 cup of melted dark chocolate

INSTRUCTIONS

- Melt chocolate chips
- Add cream cheese then mix well
- Add coffee and water then stir again
- Chill until firm and form into bowls
- Coat in dark chocolate and enjoy with a cup of coffee

Emma Ruth Stoltzfus

Snack & Dessert Coffee Recipes



Homemade Coffee Ice Cream

INGREDIENTS

- 2 tablespoons (about 8 sachets) of SiselKAFFÉ Premium Instant dissolved in warm water
- 7 cups of cream
- 2 cups of milk
- 2 cups of organic cane sugar
- 1 teaspoon of vanilla flavoring
- 1 tablespoon of lemon juice

INSTRUCTIONS

- Mix well and freeze

Paul Esh

Espresso Chip Cookies

INGREDIENTS

- 1 cup of butter
- 2 cups of sucanut
- 2 eggs
- 4 teaspoons of vanilla
- 3 cups of sprouted spelt flour
- 1 tablespoon of baking powder
- 1 teaspoon of baking soda
- 3 sachets of SiselKAFFÉ Premium Instant
- 2 cups of chocolate chips

INSTRUCTIONS

- Mix all ingredients
- Drop by teaspoons onto cookie sheets
- Bake at 375° for 12-14 minutes

Sarah Ann Beiler



We express our deepest gratitude to our Sisel family members who submitted SiselKAFFÉ recipes. We sincerely wish we could have included every recipe received. For the sake of space and convenience, with recipes that were similar in content in each category of beverage or food, we chose one submission to best represent the concept.

For consistency, recipes have been standardized for quantities, weights, measurements, ingredient names, and instructions.