

Size: Cup setting
Brew: Specialty
Makes: 1 (12-ounce) serving



SPECIALTY BREW
(CONCENTRATED COFFEE)

Caramel Macchiato

INGREDIENTS

3 Ninja® Single-Serve Scoops (or 3 tablespoons)
ground coffee

½ cup 1% milk

2 tablespoons caramel sauce, plus more
for garnish

DIRECTIONS

1. Following the measurement above, place the ground coffee into the brew basket.
2. Set a mug in place to brew.
3. Select the Cup size, press the Specialty Brew button.
4. While coffee is brewing, place milk and caramel sauce into the glass jar of the Ninja Easy Frother™. Microwave on High for about 1 minute (see your Frother Usage Instructions for detailed warming times). Remove from microwave, secure lid, and pump the Frother 15 times.
5. When brew is complete, gently pour frothed mixture into coffee. Drizzle with additional caramel sauce.



Size: Full Carafe setting
Brew: Rich
Makes: 4 (10-ounce) servings



RICH BREW

Cardamom & Orange Vietnamese-Style Coffee

INGREDIENTS

- 6 Ninja® Carafe Scoops (or 12 tablespoons) ground coffee
- ¼ teaspoon ground cinnamon
- ½ teaspoon ground ginger
- ½ teaspoon ground cardamom
- 4 pieces fresh orange peel, pith removed
- 5 tablespoons sweetened condensed milk

DIRECTIONS

1. Following the measurements above, stir together the ground coffee, cinnamon, ginger, and cardamom; place into the brew basket.
2. Place the orange peel into the carafe; set carafe in place to brew.
3. Select the Full Carafe size; press the Rich Brew button.
4. When brew is complete, gently stir in sweetened condensed milk.



Size: Travel Mug setting
Brew: Over Ice
Makes: 1 (18-ounce) serving



Hazelnut Iced Coffee

INGREDIENTS

- 4 Ninja® Single-Serve Scoops (or 4 tablespoons) ground coffee
- 2 cups ice
- 3 tablespoons hazelnut syrup
- ½ cup half & half

DIRECTIONS

1. Following the measurement above, place the ground coffee into the brew basket.
2. Place the ice, hazelnut syrup, and half & half into a large plastic cup; set cup in place to brew.
3. Select the Travel Mug size; press the Over Ice Brew button.
4. When brew is complete, stir to combine.

Want it a little sweeter?

Add more hazelnut syrup.





Size: Half Carafe setting
Brew: Rich
Makes: 2 (9-ounce) servings



RICH BREW

Mexican Spiced Coffee

INGREDIENTS

3 Ninja® Carafe Scoops (or 6 tablespoons)
ground coffee

1 teaspoon ground cinnamon

½ teaspoon chili powder

¼ teaspoon cayenne pepper

¼ cup heavy cream

1 tablespoon unsweetened cocoa powder

1 tablespoon confectioners' sugar

DIRECTIONS

1. Following the measurements above; stir together the ground coffee, cinnamon, chili powder, and cayenne pepper; place into the brew basket.
2. Set the carafe in place to brew.
3. Select the Half Carafe size; press the Rich Brew button.
4. While coffee is brewing, whip heavy cream with cocoa and confectioners' sugar until soft peaks form.
5. When brew is complete, pour coffee into 2 mugs and top each with whipped cream.

Size: Travel Mug setting
Brew: Specialty
Makes: 2 (10-ounce) servings



SPECIALTY BREW
(CONCENTRATED COFFEE)

Mocha Ninjaccino™

INGREDIENTS

- 4 Ninja® Single-Serve Scoops (or 4 tablespoons) ground coffee
- 3 cups ice
- ¼ cup 1% milk
- ¼ cup chocolate syrup, plus more for garnish
- Whipped cream, for garnish

DIRECTIONS

1. Following the measurement above, place the ground coffee into the brew basket.
2. Place the ice into a large plastic cup; set cup in place to brew.
3. Select the Travel Mug size; press the Specialty Brew button.
4. When brew is complete, combine coffee and ice with milk and chocolate syrup in a 24-ounce or larger blender container.
5. Blend until smooth, about 25 seconds. Divide between 2 glasses, top with whipped cream, and drizzle with additional chocolate syrup.

Want it a little sweeter?

Add more chocolate syrup.



Size: Cup setting

Brew: Specialty

Makes: 1 (12-ounce) serving



SPECIALTY BREW
(CONCENTRATED COFFEE)

Pumpkin Spice Latte

INGREDIENTS

3 Ninja® Single-Serve Scoops (or 3 tablespoons)
ground coffee

½ cup whole milk

1 tablespoon dark brown sugar

¼ teaspoon pumpkin pie spice, plus more
for garnish

Pinch salt

DIRECTIONS

1. Following the measurement above, place the ground coffee into the brew basket.
2. Set a mug in place to brew.
3. Select the Cup size; press the Specialty Brew button.
4. While coffee is brewing, place remaining ingredients in the glass jar of the Ninja Easy Frother™. Microwave on High for about 1 minute (see your Frother Usage Instructions for detailed warming times). Remove from microwave, secure lid, and pump the Frother 15 times.
5. When brew is complete, gently pour frothed mixture over brewed coffee. Sprinkle with pumpkin pie spice.



Size: Travel Mug setting
Brew: Specialty
Makes: 2 (10-ounce) servings



SPECIALTY BREW
(CONCENTRATED COFFEE)

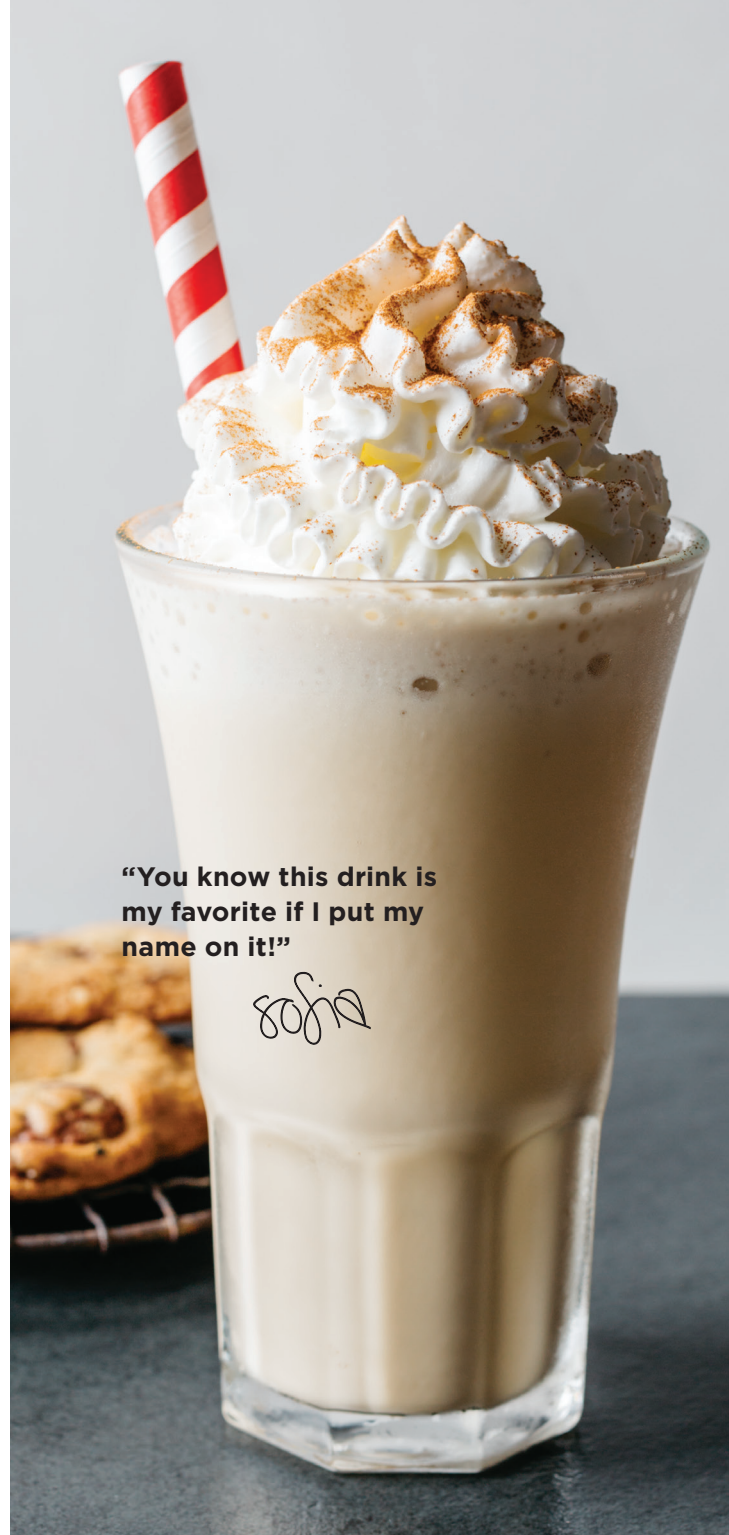
Sweet Sofiaccino S

INGREDIENTS

- 4 Ninja® Single-Serve Scoops (or 4 tablespoons) ground Colombian coffee
- 3 cups ice
- ¼ cup evaporated milk
- ½ cup sweetened condensed milk
- Whipped cream, for garnish
- Ground cinnamon, for garnish

DIRECTIONS

1. Following the measurement above, place the ground coffee into the brew basket.
2. Place the ice into a large plastic cup; set cup in place to brew.
3. Select the Travel Mug size; press the Specialty Brew button.
4. When brew is complete, combine coffee and ice with evaporated milk and sweetened condensed milk in a 24-ounce or larger blender container.
5. Blend until smooth, about 25 seconds; divide between 2 glasses and garnish with whipped cream and cinnamon.



“You know this drink is my favorite if I put my name on it!”

sofia

Size: Cup setting
Brew: Over Ice
Makes: 1 (14-ounce) serving



 OVER ICE BREW

Thai-Style Iced Coffee S

INGREDIENTS

3 Ninja® Single-Serve Scoops (or 3 tablespoons)
ground coffee

¼ cup sweetened condensed milk

¼ cup 2% milk

2 cups ice

DIRECTIONS

1. Following the measurement above, place the ground coffee into the brew basket.
2. Place sweetened condensed milk and 2% milk into a large plastic cup; stir to combine. Add the ice to the cup; set cup in place to brew.
3. Select the Cup size; press the Over Ice Brew button.
4. When brew is complete, stir to combine.



“The condensed milk gives this drink a sweet creamy flavor, perfect for a Summer day.”

sofia