

# How to Make Homemade Coffee Creamer (Powdered & Liquid) Plus 85 Flavor Variations

There's nothing quite like a creamy, flavorful cup of coffee in the morning. While store-bought creamers offer convenience, making your own at home allows you to customize flavors, adjust sweetness, and use healthier ingredients. Plus, it's fun to experiment with endless combinations! In this blog post, we'll go over how to make both powdered and liquid coffee creamer at home, and we'll provide 85 flavor variations to inspire your next brew.

## Why Make Your Own Coffee Creamer?

- Healthier Ingredients: Control the amount of sugar and avoid preservatives or artificial flavors.
- Cost-Effective: Homemade creamer is often cheaper in the long run.
- Personalization: Create unique flavor combinations tailored to your tastes.
- Diet-Friendly: Easily adjust to fit dairy-free, sugar-free, or keto-friendly diets.

## Powdered Coffee Creamer Recipe

Basic Ingredients:

- 3 cups powdered milk or non-dairy powdered milk (like coconut milk powder)
- 1 ½ cups powdered sugar or sugar substitute
- 3 tablespoons coconut oil (melted)

Instructions:

1. In a medium bowl, whisk together the powdered milk, powdered sugar, and coconut oil until well combined.
2. For flavored creamers, add your desired flavoring (see flavor list below) and mix thoroughly.
3. Store in an airtight container at room temperature. Use about 1-2 tablespoons of creamer per cup of coffee.

## Liquid Coffee Creamer Recipe

Basic Ingredients:

- 1 can (14 oz) sweetened condensed milk (regular or dairy-free alternative)
- 1 ¾ - 2 cups milk or non-dairy milk (like almond, oat, or coconut milk)
- 1-2 teaspoons vanilla extract (optional, for base flavor)

Instructions:

1. In a large jar or bottle, combine the sweetened condensed milk and milk.
2. Add vanilla extract if desired or any other flavorings.
3. Shake or whisk until smooth. Store in the fridge for up to 7-10 days.
4. Use about 2 tablespoons per cup of coffee.

Here are some creative and delicious flavor ideas to spice up your homemade powdered or liquid coffee creamers:

## **Classic Flavors:**

1. Vanilla (2 tsp vanilla extract or powder)
2. French Vanilla (2 tsp vanilla extract + 1 tsp vanilla bean paste)
3. Hazelnut (2 tsp hazelnut extract)
4. Caramel (2 tsp caramel extract or 2 tbsp caramel sauce)
5. Mocha (1 tbsp cocoa powder + 1 tsp espresso powder)
6. Chocolate (1 tbsp cocoa powder)
7. Almond (2 tsp almond extract)
8. Irish Cream (2 tsp Irish cream extract or non-alcoholic flavoring)
9. Coconut (2 tsp coconut extract or 1 tbsp shredded coconut)
10. Cinnamon (1 tsp ground cinnamon)

## **Nutty & Spiced Flavors:**

11. Almond Joy (1 tbsp cocoa powder + 2 tsp coconut extract)
12. Pistachio (2 tsp pistachio extract)
13. Peanut Butter (1 tbsp powdered peanut butter)
14. Pecan Praline (2 tsp pecan extract + 1 tbsp caramel)
15. Maple Pecan (1 tsp maple extract + 1 tsp pecan extract)
16. Nutmeg (1 tsp ground nutmeg)
17. Cardamom (1 tsp ground cardamom)
18. Gingerbread (1 tsp ground ginger + ½ tsp cinnamon + ½ tsp nutmeg)
19. Pumpkin Spice (1 tsp pumpkin pie spice)
20. Chai Spice (1 tsp ground chai spice mix)

## **Fruity Flavors:**

21. Strawberry (1 tsp strawberry extract or freeze-dried strawberry powder)
22. Blueberry (1 tsp blueberry extract or freeze-dried blueberry powder)
23. Orange (1 tsp orange extract + 1 tsp orange zest)
24. Lemon (1 tsp lemon extract + 1 tsp lemon zest)
25. Raspberry (1 tsp raspberry extract)
26. Banana (1 tsp banana extract)
27. Coconut Pineapple (1 tsp coconut extract + 1 tsp pineapple extract)

28. Peach (1 tsp peach extract)
29. Cherry (1 tsp cherry extract)
30. Mango (1 tsp mango extract)

## **Dessert-Inspired Flavors:**

31. Cookies and Cream (1 tbsp crushed chocolate cookies)
32. Tiramisu (1 tsp espresso powder + 1 tsp cocoa powder + ½ tsp rum extract)
33. Chocolate Chip Cookie (1 tsp vanilla + 1 tbsp cocoa powder)
34. Brownie Batter (1 tbsp cocoa powder + 1 tsp vanilla)
35. Red Velvet (1 tbsp cocoa powder + ½ tsp vanilla + ½ tsp food coloring)
36. Cinnamon Roll (1 tsp cinnamon + ½ tsp vanilla)
37. S'mores (1 tbsp cocoa powder + 1 tsp marshmallow extract + ½ tsp graham cracker crumbs)
38. Snickerdoodle (1 tsp cinnamon + ½ tsp vanilla)
39. Salted Caramel (1 tbsp caramel + ¼ tsp sea salt)
40. Chocolate Mint (1 tbsp cocoa powder + 1 tsp peppermint extract)

## **Herb & Floral Flavors:**

41. Lavender Vanilla (1 tsp lavender buds + ½ tsp vanilla extract)
42. Rose (1 tsp rosewater or rose extract)
43. Earl Grey (1 tsp brewed Earl Grey tea concentrate)
44. Chamomile (1 tsp chamomile extract or steeped chamomile tea)
45. Hibiscus (1 tsp hibiscus extract or steeped hibiscus tea)
46. Mint (1 tsp peppermint extract or steeped mint tea)
47. Basil (1 tsp fresh basil, finely chopped)
48. Thyme Honey (1 tsp fresh thyme + 1 tsp honey)
49. Rosemary Lemon (1 tsp fresh rosemary + 1 tsp lemon extract)
50. Sage & Honey (1 tsp fresh sage + 1 tsp honey)

## **Holiday-Inspired Flavors:**

51. Peppermint Mocha (1 tsp peppermint extract + 1 tbsp cocoa powder)
52. Eggnog (1 tsp nutmeg + 1 tsp cinnamon + 1 tsp vanilla)
53. Candy Cane (1 tsp peppermint extract + crushed candy canes)
54. Gingerbread (1 tsp ground ginger + ½ tsp cinnamon + ½ tsp nutmeg)
55. Apple Pie (1 tsp apple extract + ½ tsp cinnamon)
56. Cranberry Orange (1 tsp cranberry extract + 1 tsp orange extract)
57. Spiced Rum (1 tsp rum extract + ½ tsp nutmeg)
58. Christmas Cookie (1 tsp almond extract + 1 tsp vanilla extract)
59. Hot Cocoa (1 tbsp cocoa powder + 1 tsp vanilla extract)
60. Sugar Cookie (1 tsp vanilla + 1 tsp almond extract)

## **Savory or Bold Flavors:**

61. Chili Chocolate (1 tbsp cocoa powder + ¼ tsp chili powder)
62. Dark Chocolate Sea Salt (1 tbsp dark cocoa + ¼ tsp sea salt)
63. Bacon Maple (1 tsp bacon extract + 1 tsp maple extract)
64. Bourbon Vanilla (1 tsp bourbon extract + 1 tsp vanilla)
65. Salted Honey (1 tsp honey + ¼ tsp sea salt)
66. Brown Sugar (1 tbsp brown sugar + 1 tsp vanilla)
67. Smoked Salt Caramel (1 tbsp caramel + pinch of smoked sea salt)
68. Black Pepper & Honey (1 pinch black pepper + 1 tsp honey)
69. Espresso (1 tsp espresso powder)
70. Mocha Spice (1 tbsp cocoa + 1 tsp cinnamon)

## **International Flavors:**

71. Mexican Chocolate (1 tbsp cocoa + ½ tsp cinnamon + pinch of cayenne)
72. Thai Iced Coffee (1 tsp cardamom + 1 tsp vanilla)
73. Italian Sweet Cream (1 tsp vanilla + 1 tsp almond extract)
74. Vietnamese Coffee (1 tsp condensed milk + 1 tsp vanilla)
75. Spanish Coffee (1 tsp cinnamon + 1 tsp vanilla)
76. Turkish Coffee (1 tsp cardamom + 1 tsp cocoa)
77. Greek Coffee (1 tsp cinnamon + 1 tsp nutmeg)
78. Moroccan Spice (1 tsp cinnamon + ½ tsp cardamom + ¼ tsp clove)
79. French Café au Lait (1 tsp vanilla + 1 tsp chicory coffee concentrate)
80. Japanese Matcha (1 tsp matcha powder)

## **Unique Combinations:**

81. Butter Pecan (1 tsp butter extract + 1 tsp pecan extract)
82. Almond Biscotti (1 tsp almond extract + ½ tsp cinnamon)
83. Bourbon Caramel (1 tbsp caramel + 1 tsp bourbon extract)
84. Blueberry Muffin (1 tsp blueberry extract + ½ tsp vanilla)
85. Mocha Coconut (1 tbsp cocoa + 1 tsp coconut extract)

## **Tips for Flavor Variations:**

- Extracts: Use extracts or flavor oils for the quickest and easiest way to add flavor to your creamers. Start with 1 teaspoon per batch and adjust according to taste.
- Spices: Add spices like cinnamon, nutmeg, or cardamom directly to the creamer mix.
- Syrups: You can use flavored syrups like caramel or chocolate syrup, but be cautious as they might make the creamer sweeter than expected.

- Natural Sweeteners: Swap sugar with honey, maple syrup, or agave for natural sweetness.