

Helergon Kitchen

Starbucks Sunrise Coffee Recipe

10 min Prep time	**5 min** Cook time	**15 min** Total time
2 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Main Ingredients

- [ ] 2 cups freshly brewed medium roast coffee, hot
- [ ] 1 tsp orange zest (freshly grated)
- [ ] 1 tbsp honey
- [ ] 1 tsp vanilla extract
- [ ] 1/4 cup oat milk (or milk of choice)
- [ ] Pinch of ground cinnamon

Instructions

1. Begin by brewing your medium roast coffee; let it sit hot while you prepare the flavor base.
2. In a small saucepan, gently warm the honey with orange zest over low heat for about 30 seconds, just until fragrant.
3. Stir vanilla extract into the honey-zest mixture, then gradually whisk in the hot coffee.
4. Slowly add oat milk, swirling gently to create a silky texture, and finish with a light dusting of cinnamon.
5. Serve immediately in a warm mug, garnish with a thin strip of orange peel if desired.

Nutrition per serving

120 kcal	2 g	22 g	2 g
Calories	Protein	Carbs	Fat

Tips & notes

- If you prefer a stronger citrus punch, add an extra half-teaspoon of zest.
- For a richer mouthfeel, use a splash of half-and-half instead of oat milk.
- Taste as you go; the honey can be adjusted to suit your sweetness preference.