



Skip the Line:

DELICIOUS DIY COFFEEHOUSE DRINKS

1 Simple Formula, Endless Protein-Packed Favorites



M A X
STRENGTH
FITNESS

WELCOME

If you LOVE coffeehouse drinks but hate the sneaky calories and the sugar-crash jitters that set in afterwards, this guide is for you.

Most coffeehouse drinks are loaded with sugar, creamers, syrups, artificial flavors, and mystery ingredients that leave you crashing an hour later. And that's not even mentioning the oversized portions that can derail your progress!

The good news: You can be your own barista and whip up coffeehouse drinks at home that support your energy, blood sugar, and goals without giving up flavor or enjoyment. They'll also save you money.

We've uncovered a simple formula that lets you create any drink you want without a recipe, and also shows you how to make four popular favorites at home.

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The Formula:

BUILD ANY COFFEEHOUSE DRINK AT HOME



You don't need a different recipe for every drink. Once you understand the formula, you can create anything.

Base + Flavor + Boost + Sweetener (optional)

Step 1: Choose Your Base

- ☛ Cold brew or brewed coffee
- ☛ Espresso (or strong coffee)
- ☛ Matcha powder whisked into milk
- ☛ Herbal tea (for refreshers)

Step 2: Add Flavor

- ☛ Vanilla extract
- ☛ Cinnamon or pumpkin spice
- ☛ Cocoa powder
- ☛ Fresh fruit (berries, citrus)
- ☛ Mint or other herbs



Step 3: Boost It (Optional but Recommended)

-  Protein powder (vanilla, chocolate, unflavored)
-  Collagen peptides
-  Greek yogurt (for creaminess + protein)
-  High-protein milk (Fairlife, soy, or protein-fortified oat milk)

Step 4: Sweeten Smartly (If Needed)

-  Stevia or monk fruit
-  Small amount of maple syrup or honey
-  Flavored liquid stevia (caramel, vanilla, etc.)

Step 5: Make It Cold or Hot

-  Cold: Pour over ice or blend with ice for a frappe
-  Hot: Heat your milk base, then whisk or froth



Pro tip:

Start unsweetened and add sweetness to taste. You'll be surprised how little you actually need.



CHOOSING HEALTHY FLAVORS

(Without the Sugar Bomb)



The flavor in most coffeehouse drinks comes from sugary syrups, but you don't need all that sugar to get great taste.

Smart Flavor Swaps:



Instead of vanilla syrup → Pure vanilla extract (start with ½ tsp, add more to taste)



Instead of caramel syrup → Caramel-flavored liquid stevia + a pinch of sea salt



Instead of mocha syrup → Cacao or unsweetened cocoa powder (1-2 Tbsp) + sweetener of choice



Instead of pumpkin spice syrup → Real pumpkin puree (2 Tbsp) + pumpkin pie spice (1 tsp/to taste)



Instead of hazelnut syrup → Hazelnut extract (¼ tsp) or a small handful of ground hazelnuts



Instead of chai concentrate → Brew strong chai tea + your choice of milk + sweetener



Herbal Teas for Flavor (Great for Refreshers):

Herbal teas add natural flavor without any sugar or calories.

- ☺ Passion fruit tea (for tropical refreshers)
- ☺ Strawberry or berry teas (for pink/red drinks)
- ☺ Peach tea (for fruity iced drinks)
- ☺ Hibiscus tea (tart and vibrant)
- ☺ Mint tea (refreshing and cooling)

Brew them strong, let them cool, and use as your base instead of plain water.

Fresh Flavor Boosters (Zero Sugar Needed):

- ☺ Cinnamon (adds natural sweetness)
- ☺ Nutmeg or cardamom (warm spice flavor)
- ☺ Cacao or unsweetened cocoa powder (rich chocolate taste)
- ☺ Fresh mint leaves
- ☺ Citrus zest (lemon, orange, lime)
- ☺ Real vanilla bean or vanilla extract



Pro tip:

Extracts are potent! Start with ¼ tsp and taste before adding more. A little goes a long way.



HOW TO BOOST THE PROTEIN

In Any Drink



Want to turn your coffee into a balanced snack, meal replacement or post-workout drink? Here's how to add 20+ grams of protein without giving it a weird texture.

Best Protein Add-Ins:

Protein Powder

- ☛ 20-25g protein per scoop
- ☛ Use vanilla or unflavored for versatility
- ☛ Blend it (don't just stir) to avoid clumps
- ☛ **Works in:** iced coffee, smoothies, frappes



Collagen Peptides

- ☺ 10-20g protein per scoop
- ☺ Dissolves easily in hot or cold drinks
- ☺ Unflavored and tasteless
- ☺ **Works in:** coffee, tea, matcha, any drink
- ☺ **Note:** Collagen isn't a complete protein, so it's best used as a supplement

Greek Yogurt

- ☺ 15-20g protein per $\frac{3}{4}$ cup (170g)
- ☺ Makes drinks creamy and thick
- ☺ Works best when blended (not stirred or shaken)
- ☺ **Works in:** smoothies, frappes, iced drinks

High-Protein Milk

- ☺ Fairlife: 13g protein per cup (240 ml)
- ☺ Soy milk: 7-8g protein per cup (240 ml)
- ☺ Protein-fortified oat milk: 8-10g per cup (240 ml)
- ☺ **Works in:** everything

Quick Combos for 20g+ Protein:

- ☺ 1 scoop protein powder + high-protein milk = 30g+
- ☺ $\frac{1}{2}$ scoop protein powder + collagen peptides = 20-25g
- ☺ Greek yogurt + high-protein milk = 25g+



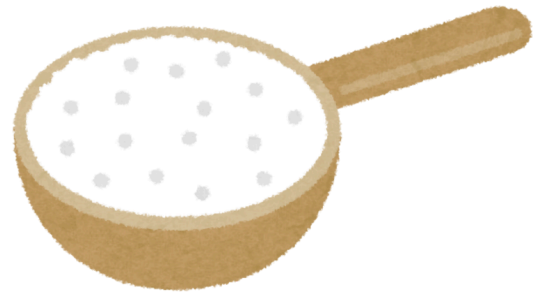
Texture Tips:

- 🌱 Always blend protein powder (shaking or stirring isn't enough)
- 🌱 Start with a small amount of liquid in your blender with protein powder, then carefully pour in more liquid for even consistency as you blend
- 🌱 Add ice to make blended drinks thicker
- 🌱 Collagen is the easiest for smooth texture

When to Add Protein:

Adding protein to coffee can:

- 🌱 Slow caffeine spikes
- 🌱 Improve fullness
- 🌱 Support muscle and metabolism
- 🌱 Reduce crashes and cravings



DIY COLD BREW CONCENTRATE



This makes an easy and affordable foundation for your DIY coffeehouse beverages. Make a batch on Sunday, and you're set for the week.

Ingredients:

-  1 cup (80 g) coarsely ground coffee
-  4 cups (1 liter) cool filtered water

Directions:

-  Place the coffee grounds in a large jar or pitcher & add the cool water.
-  Stir to combine.
-  Let the mixture sit on your kitchen counter (not in direct sunlight) for 12-24 hours.
-  Strain the coffee grounds through a fine-mesh strainer, coffee filter, nut milk bag, or cheesecloth.
-  Store the concentrate in a covered container in the refrigerator for up to 2 weeks.



To drink

Mix $\frac{1}{2}$ cup (120 ml) concentrate with $\frac{1}{2}$ cup (120 ml) water or milk over ice. Add your favorite creamer, protein boost, or flavoring.

Makes 8 servings of concentrate



PUMPKIN SPICE LATTE

(High-Protein Version)

Makes 1 serving



All the cozy fall flavor, none of the sugar crash.

Ingredients:

- 🍵 ⅓ cup (75 ml) brewed espresso or strong coffee
- 🍵 1 cup (240 ml) unsweetened milk of your choice
- 🍵 2 Tbsp pumpkin puree
- 🍵 1 scoop vanilla protein powder
- 🍵 1 tsp pumpkin pie spice
- 🍵 ½ tsp vanilla extract
- 🍵 Stevia or monk fruit to taste (optional)
- 🍵 Optional: whipped cream or coconut cream for topping

Directions:

- 1 Add all ingredients except whipped cream to a blender.
- 2 Blend on high until smooth and frothy.
- 3 Pour into a mug (for hot) or over ice (for iced).
- 4 Top with optional whipped cream and a sprinkle of pumpkin spice.

Macros (per serving): ~180 calories | 24g protein | 12g carbs | 3g fat



ICED MATCHA LATTE

(With Protein Option)

Makes 1 serving



Smooth, energizing, and way better than the coffee shop version.

Ingredients:

- 1 tsp matcha green tea powder
- 1 cup (250 ml) milk of choice
- ½ scoop vanilla protein powder (optional)
- ¼ tsp vanilla extract
- Stevia or monk fruit to taste (optional)
- 1 cup ice

Directions:

- 1 Whisk the matcha powder into 2 Tbsp of warm water until smooth (no clumps).
- 2 Add the matcha mixture, milk, optional protein powder, and vanilla to a blender or shaker bottle.
- 3 Blend or shake until smooth.
- 4 Pour over ice and enjoy.

Macros (with protein): ~150 calories | 15g protein | 10g carbs | 4g fat

Macros (without protein): ~80 calories | 3g protein | 10g carbs | 4g fat



COPYCAT PINK DRINK

(Refreshing + Optional Protein)

Makes 1 serving



Light, fruity, and pretty!

Ingredients:

- 🍵 ½ cup (125 ml) brewed passion fruit or strawberry tea (cooled)
- 🍵 ½ cup (125 ml) coconut milk or coconut water
- 🍵 ¼ cup (60 ml) unsweetened milk of your choice
- 🍵 ½ cup fresh or frozen strawberries
- 🍵 1-2 tsp honey or stevia to taste (optional)
- 🍵 Optional: ½ scoop vanilla protein powder or collagen peptides
- 🍵 1 cup ice

Directions:

- 1 Brew the tea and let it cool completely (or use cold brew tea bags).
- 2 Add all ingredients to a blender.
- 3 Blend until smooth, and the strawberries are fully incorporated.
- 4 Pour over ice and garnish with extra strawberries if desired.

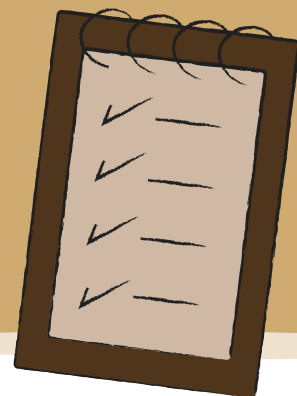
Macros (with protein): ~140 calories | 12g protein | 18g carbs | 3g fat

Macros (without protein): ~80 calories | 1g protein | 18g carbs | 2g fat



QUICK SWAPS

Cheat Sheet



Instead of this → Use this

- ✓ Heavy cream → Coconut cream, Greek yogurt, or high-protein milk
- ✓ Sugar/flavored syrups → Stevia, monk fruit, or small amount of honey
- ✓ Regular milk → Almond, oat, or high-protein milk (Fairlife)
- ✓ Whipped cream → Coconut whipped cream or Greek yogurt
- ✓ Caramel syrup → Caramel-flavored stevia drops
- ✓ Vanilla syrup → Pure vanilla extract + sweetener
- ✓ Chocolate syrup → Unsweetened cacao powder + sweetener
- ✓ Frappuccino → Blended coffee + protein powder + ice
- ✓ Chai latte → Brewed chai tea + stevia + high-protein milk
- ✓ Iced coffee (plain) → Iced coffee + collagen + almond milk



SMARTER SWAPS

by Coffee Style



If You Love Sweet Lattes

Try this instead:

- ☛ Coffee + unsweetened milk
- ☛ Add cinnamon or vanilla extract
- ☛ Optional: protein milk or ½ scoop protein powder

If You Love Iced Coffee

Try this instead:

- ☛ Cold brew + ice
- ☛ Splash of milk or protein milk
- ☛ Dash of cocoa or cinnamon

If You Love Frappes or Blended Drinks

Upgrade it:

- ☛ Coffee or espresso
- ☛ Ice
- ☛ Greek yogurt or protein powder
- ☛ Cocoa powder or vanilla



Here's what some of our **CLIENTS ARE SAYING...**

Pat Surak

"I'm definitely feeling stronger! Six months ago I was barely able to get up off the floor and getting up from a chair was getting difficult. Both of those issues have greatly improved along with my balance getting better! My arms are getting stronger, also. I'm really glad I found MaxStrength Fitness! I look forward to my sessions and the trainers are great! I feel much better after 6 months and hope to improve even more over the next 6 months!"

Wendlyn Atter

"At 73, I get out of cars and up off low chairs much more easily. Last week in New York I handled all those stairs in the subway stations with no problem. Yesterday I spent several hours with a shovel transplanting shrubs! I would not have been able to do that before starting with MaxStrength. Additionally, I walk with confidence and feel a good level of vitality. It feels like my metabolism has improved. I'm confident in my activities of daily living and am again able to do so many of the things I used to enjoy but had given up. MaxStrength has given me a new lease on life!"



Ready to take Your NEXT STEP?

At MaxStrength Fitness we believe that everyone deserves to be healthy, fit and strong in only minutes a week.

Take your health and wellness outside of only the kitchen and truly transform your life in only minutes a week!

If you're looking for a better way to live, we want to invite you to experience the MaxStrength Fitness difference.

Ways to Work With Us:

1:1 PERSONAL TRAINING

With more energy, improved health, and less stress you are able to enjoy all the activities you love.

Click below to learn more about our personal training and schedule a consultation at a location near you:

[LEARN MORE HERE](#)

JAMES LANE

"I recommend MaxStrength highly due its ability to obtain maximum results from brief sessions twice a week. The equipment is first class and the environment is comfortable and beautifully color coordinated. I especially like my knowledgeable trainers. They are doing an excellent job crafting the perfect exercises for my particular needs."



We'd love to be part of your fitness/wellness journey.

Jeff Tomaszewski

Chief Life Transformer
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