

# NHMmmm

From our family to yours, enjoy some summer treats that La Monarca Bakery & Cafe has shared with us.



## Monarca Jamaica Popsicles (Hibiscus)

Paletas de Jamaica | Makes 8 popsicles

Order our delicious [Hibiscus Iced Tea](#) in Postmates or Doordash!

### INGREDIENTS

**Jamaica Concentrate** (about 5 cups)

8 cups water

2 cups (about 2-3 ounces) dried hibiscus flowers

1½ cups sugar – or sweetener of your choice – to taste

2 tbsp fresh lime juice

**Jamaica Popsicles**

2 cups jamaica concentrate

### DIRECTIONS

#### To make the concentrate

1. In a saucepan, pour 8 cups of water and place over high heat.
2. Once it comes to a boil, add the jamaica flowers, simmer at medium heat for 10 minutes and turn off the heat.
3. When cool, strain into a heat proof glass or plastic water jar.
4. Add the sugar and lime juice, mix well, cover and refrigerate.

#### To make the popsicles

5. Pour 2 cups of jamaica concentrate into 8 4-ounce molds.
6. Place in the freezer until set and frozen (about 4 to 5 hours).
7. Enjoy!

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# Monarca Mexican Hot Chocolate Popsicles

Paletas de chocolate | Makes 8 popsicles

Order your [Monarca Mexican Hot Chocolate Tin](#) here!

## INGREDIENTS

**Monarca Mexican Hot Chocolate** (about 5 cups)

2 cups of Monarca Mexican Hot Chocolate powder

6 cups of hot water or 2 cups milk of choice

1 tbsp of sugar – or sweetener of your choice – to taste

**Popsicles**

2 cups of Monarca Mexican Hot Chocolate

## DIRECTIONS

### To make the Monarca Mexican Hot Chocolate

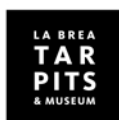
1. In a saucepan, bring the water, or milk of choice to a very low simmer over low heat.
2. Once it comes to a boil, add the Monarca Mexican Hot Chocolate powder and sugar, and stir with a molinillo or whisk.
3. Simmer at low heat for 10 minutes, then turn off the heat.
4. Once the chocolate has dissolved, pour into a heat proof glass or plastic water jar. Let it cool completely in the refrigerator.

### To make the popsicles

5. Pour 2 cups of cool Monarca Mexican Hot Chocolate into 8 4-ounce molds.
6. Place in the freezer until set and frozen (about 4 to 5 hours).
7. Enjoy!

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# Monarca Cafe De Olla Cold Brew

Cafe de Olla de la colada | 3 cups

Order your [Monarca Cafe de Olla Bag](#) Here!

## INGREDIENTS

1 cup La Monarca Bakery Oaxaca Reserve Coffee, coarse ground

4 cups of cold, filtered water

Cinnamon sticks to taste

Brown sugar or piloncillo to taste

## DIRECTIONS

1. Add the water, Monarca coffee and cinnamon sticks to a glass storage container.
2. Leave it in your refrigerator to steep for 12-15 hours.
3. Strain the Monarca Oaxaca coffee through a fine mesh sieve lined with layers of cheesecloth over a large measuring cup. You can use a coffee filter on top of the sieve.
4. Pour the strained coffee concentrate back into a clean mason jar and store in the refrigerator.
5. To serve, pour the Monarca Cafe de Olla cold brew concentrate into mason jars over ice with water or your favorite milk/creamer.
7. Enjoy!

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