



TODDY®

cold brewed. simply better.™

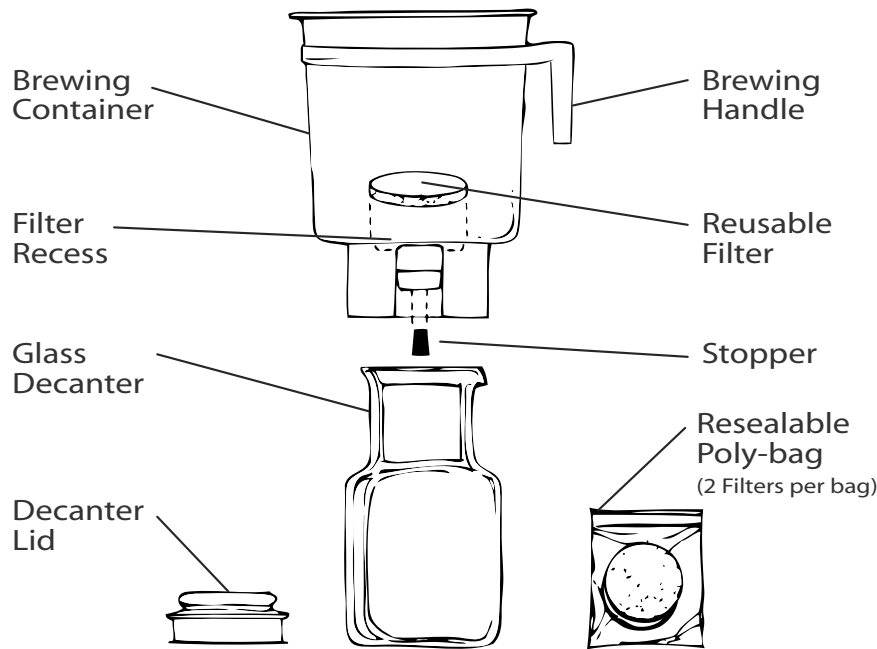
Cold Brew SystemSM

instructions &
recipe guide

Toddy Cold Brew System Parts List



Toddy's exclusive cold-water brewing process extracts the natural, delicious flavors of coffee and tea, yet leaves behind undesirable bitter acids and oils. The result: A bold, super-smooth taste that's easier on the stomach. Toddy can be made one cup at a time – served steaming hot or iced cold, and at the strength you prefer.



Brewing Container - plastic
(high density polyethylene) ♻️

Brewing Handle - plastic
(high density polyethylene) ♻️

Decanter - glass

Filter - polyester

Decanter Lid - plastic
(low density polyethylene) ♻️

Stopper - silicone rubber

Frequently Asked Questions

Visit us at www.ToddyCafe.com for a more complete set of Frequently Asked Questions. You also may submit a specific question via our web site or call us toll-free at 1-888-863-3974.

Q. My market doesn't sell coffee in 12 oz sizes - can I brew a full pound? Can I brew 8 ounces?

A. Yes. To brew one pound (16 ounces) of coffee, increase the amount of water added to the grounds to 9 cups. Please note - the brewing container will be very full, so use caution not to overflow. To brew 8 ounces of coffee, decrease the water to 4.5 cups.

Q. How often should I change my filter?

A. The filter may be used up to 10 times (discard after 3 months). You may purchase new filters and other replacement parts from your local retailer, your favorite online supplier or at ToddyCafe.com.

Q. How should I grind my coffee beans?

A. Use the coarsest grind setting for best results. If you purchase beans from a coffee shop, ask your barista to grind for French press. Many home grinders have no grind settings - grind your beans 75% of the time recommended for hot brew systems.

Q. Can I use Mr. Coffee-type paper filters in my Toddy system?

A. No, the Toddy Cold Brew System requires specially designed, reusable filters.

Q. My Toddy won't drain. What can I do?

A. To avoid a clogged filter, make sure the coffee you use has a medium to coarse grind. Secondly, when adding water to your coffee grounds, do so in as gentle a manner as possible. The goal is to wet all the grounds, while disturbing the grounds as little as possible. If the filter gets clogged and drainage stops before full extraction is completed, take a dinner knife (with a rounded blunt end) and gently stick it down through the grounds until the tip hits the filter, then scrape the top of the filter.

Q. The instructions say to leave the grounds and water undisturbed. Some of the grounds clump up and resist getting wet, thus remaining dry after I add the water. Should I stir to wet all the coffee grounds?

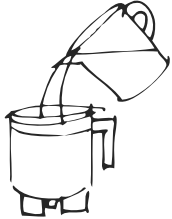
A. No. Stirring will cause the filter to clog. Instead, using a water pitcher, slowly pour water in a circular motion over the grounds. If needed, lightly press down on the topmost grounds with the back of a spoon to ensure all grounds get wet.

The Toddy Cold Brew System is proudly made in Fort Collins, Colorado.

If you have any questions or would like to reorder parts, please call us at **1-888-863-3974** or visit us online at www.ToddyCafe.com.

Cold Brew Coffee Instructions

For the best flavor, start with coarsely ground coffee beans (fresh roasted is best) and filtered water. The Toddy brewing container is designed to hold 12 ounces of coffee and 7 cups (56 fluid ounces) of water.



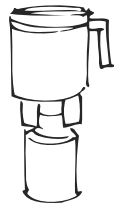
1 | Fill First, insert the stopper into the outside bottom of the brewing container; then, dampen the filter and insert it into the inside bottom of the brewing container.

Next, add 1 cup of water into the bottom of the Toddy brewing container and 6 ounces of ground coffee. Slowly pour 3 more cups of water over the grounds, in a circular motion. Then, add the remaining 6 ounces of ground coffee. Finally, wait 5 minutes and slowly add the last 3 cups of water. **DO NOT STIR** (stirring the bed of grounds can result in a clogged filter).

Lightly press down on the topmost grounds with the back of a spoon to ensure all grounds get wet.



2 | Brew Steep your coffee grounds for 12 hours to create a smooth, rich flavor.



3 | Filter Remove the stopper and let your coffee concentrate flow into the glass decanter - stays fresh for up to 2 weeks in your refrigerator.

Serve We recommend starting with a ratio of 1 part coffee concentrate to 3 parts water, milk or soy. Mix to taste, making your coffee as strong or as weak as you prefer. For rich, smooth iced coffee, simply pour coffee concentrate and water, milk or soy over ice. Combine coffee concentrate with steaming hot water for a bolder, gentler cup of hot coffee.

Cold Brew Tea Instructions

The Toddy brewing container is designed to hold 8 ounces of loose tea leaves and 9 cups (72 fluid ounces) of water.



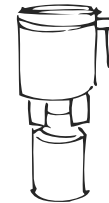
1 | Fill First, insert the stopper into the outside bottom of the brewing container; then, dampen the filter and insert it into the inside bottom of the brewing container.

Next, add 3 cups of water into the bottom of the Toddy brewing container and 4 ounces of tea leaves. Slowly pour 3 more cups of water over the leaves, in a circular motion. Then, add the remaining 4 ounces of tea leaves. Finally, wait 5 minutes and slowly add the last 3 cups of water. **DO NOT STIR** (stirring the bed of tea leaves can result in a clogged filter).

Lightly press down on the topmost tea leaves with the back of a spoon to ensure all tea leaves get wet.



2 | Brew Steep your tea leaves for 12 hours to create a smooth, vibrant flavor.



3 | Filter Remove the stopper and let your tea concentrate flow into the glass decanter - stays fresh for up to 2 weeks in your refrigerator.

Serve We recommend starting with a ratio of 1 part tea concentrate to 7 parts water, milk or soy. Mix to taste, making your tea as strong or as weak as you prefer. Serve hot or iced.

Easy Clean-Up: After disposing of the grounds or tea leaves, lift the reusable filter* out of the bottom of the brewing container. Rinse out the filter with water (no soap). Immediately place the damp filter in the refrigerator or freezer in a zip bag. **The filter may be used up to 10 times** (discard after three months). The brewing container and the decanter can be washed in the dishwasher or by hand.

* **DO NOT** insert a knife through the stopper hole to remove the filter, this will cut the opening causing leakage during brewing. You can push the filter out using something round and thin, such as a chopstick.

TODDY Recipes

Toddy Cappuccino

- 3 ounces Toddy coffee concentrate (use dark roasted beans)
- 6 ounces milk
- dash cinnamon (optional)

1. Steam coffee concentrate (185°) in a stainless pitcher.
2. Pour espresso (steamed concentrate) into a cappuccino cup.
3. Froth milk (185°) and quickly pour on top of espresso in cup.
4. Sprinkle with cinnamon.

*Notes: In lieu of a steamer, you may heat in the microwave.
Makes one (9 oz.) serving.*

Toddy Latté

- 3 ounces Toddy coffee concentrate (use dark roasted beans)
- 8 ounces milk
- dash cinnamon (optional)

1. Steam milk (185°) in a stainless pitcher.
2. Pour steamed milk into a cappuccino cup or latté glass.
3. Steam coffee concentrate (185°) in a stainless pitcher.
4. Pour steamed espresso in the middle of the steamed milk.
5. Sprinkle with cinnamon.

*Notes: In lieu of a steamer, you may heat in the microwave.
Makes one (11 oz.) serving.*

Toddy Iced Cappuccino

- 2 ounces Toddy coffee concentrate
- 6 ounces milk
- 1/8 tsp. pure vanilla extract
- ice & sweetener (optional)

1. Mix coffee concentrate with milk.
2. Add vanilla.
3. Pour over ice and add sweetener (optional).

Notes: Makes one (8 oz.) serving.

For more recipes, visit ToddyCafe.com.

TODDY Recipes

Toddy Iced Mocha

- 2 ounces Toddy coffee concentrate
- 6 ounces milk
- 1 tbsp. chocolate syrup
- ice

1. Combine coffee concentrate with milk.
2. Add chocolate syrup and stir well.
3. Pour over ice.

Notes: Makes one (9 oz.) serving.

Toddy Frappé

- 4 ounces Toddy coffee concentrate
- 3 large scoops vanilla ice cream
- 1/2 cup ice
- 4 ounces milk
- whipped cream & chocolate shavings (optional)

1. In a blender, add coffee concentrate and milk.
2. Add ice and vanilla ice cream.
3. Blend until smooth and pour into glass.
4. Top with whipped cream and chocolate shavings.

*Notes: Try chocolate ice cream instead of vanilla ice cream for a Mocha Frappé.
Makes one (14 oz.) serving.*

Toddy Coffee Ice Cream

A new take on a classic dessert. Feel free to mix in chocolate chunks or toasted almonds if desired.

- 1 cup Toddy coffee concentrate
- 2 cups heavy whipping cream
- 1 3/4 cups sweetened condensed milk

1. Pour all ingredients into a blender and whip until thoroughly mixed.
2. Pour mixture into ice cream maker and freeze (according to manufacturer's instructions).

Notes: Makes nine (4 oz.) servings.

For more recipes, visit ToddyCafe.com.

TODDY® Recipes

Toddy White Russian

- ⅓ cup Toddy coffee concentrate
- ½ cup heavy cream
- ½ cup (or to taste) vodka
- ½ cup (or to taste) Kahlúa or other coffee-flavored liqueur
- whipped cream (optional)

1. Stir Toddy coffee concentrate, cream, vodka and Kahlúa in a saucepan over medium heat until hot (do not boil).
2. Divide mixture among heated mugs and top with whipped cream.

Notes: For an iced Toddy White Russian stir all ingredients into a pitcher, or shake in a martini shaker; serve over ice. Makes two (10 oz.) servings.

Toddy Coffee Granita

In Italy, coffee granita is served in tall glasses filled halfway with granita and topped with whipped cream.

- 2 cups Toddy coffee concentrate
- 1 cup water
- 1 cup sugar
- 1 tablespoon orange zest
- 1 teaspoon vanilla extract
- 1 tablespoon Sambuca or other anise-flavored liqueur
- whipped cream

1. Stir first four ingredients in a bowl until sugar dissolves.
2. Pour into a 13 x 9 x 2-inch metal pan. Chill two hours, then stir in vanilla and Sambuca. Freeze coffee mixture until icy at edge of pan, about 45 minutes.
3. Whisk to distribute frozen portions evenly. Freeze again until icy at edge of pan and overall texture is slushy, about 45 minutes.
4. Whisk again to distribute frozen portions evenly, then freeze until solid, (about three hours).
5. Using fork, scrape granita down length of pan, forming icy flakes. Freeze at least one hour. (Can make one day early. Cover and keep frozen.)
6. Working quickly, scoop granita into glasses, filling halfway. Fill to top with whipped cream and add additional Sambuca, if desired.
7. Garnish with orange peel or chocolate-covered coffee beans.

Notes: Makes four (8 oz.) servings.