

What Foods are Best for Your Coffee Break??

WE BET IT'S NOT REALLY YOGURT



You instinctively want chocolate, fruits, buttery pastries and naturally sweet nuts to go with that late-morning or mid-afternoon jolt because these pair well with the secondary flavors in your cup of Joe.



African roasts are fruit-forward

Latin American coffees are nutty and chocolaty

Sumatran blends are earthy with notes of fruit and dark chocolate

7 Factors that Affect Coffee Taste

- Bean Variety
- Terroir
- Farming Practices
- Processing
- Blending
- Roasting
- Brewing

You're less annoying after I've had my coffee.



Get pecan pairing tips and gift-giving ideas at wuttanutpecans.com