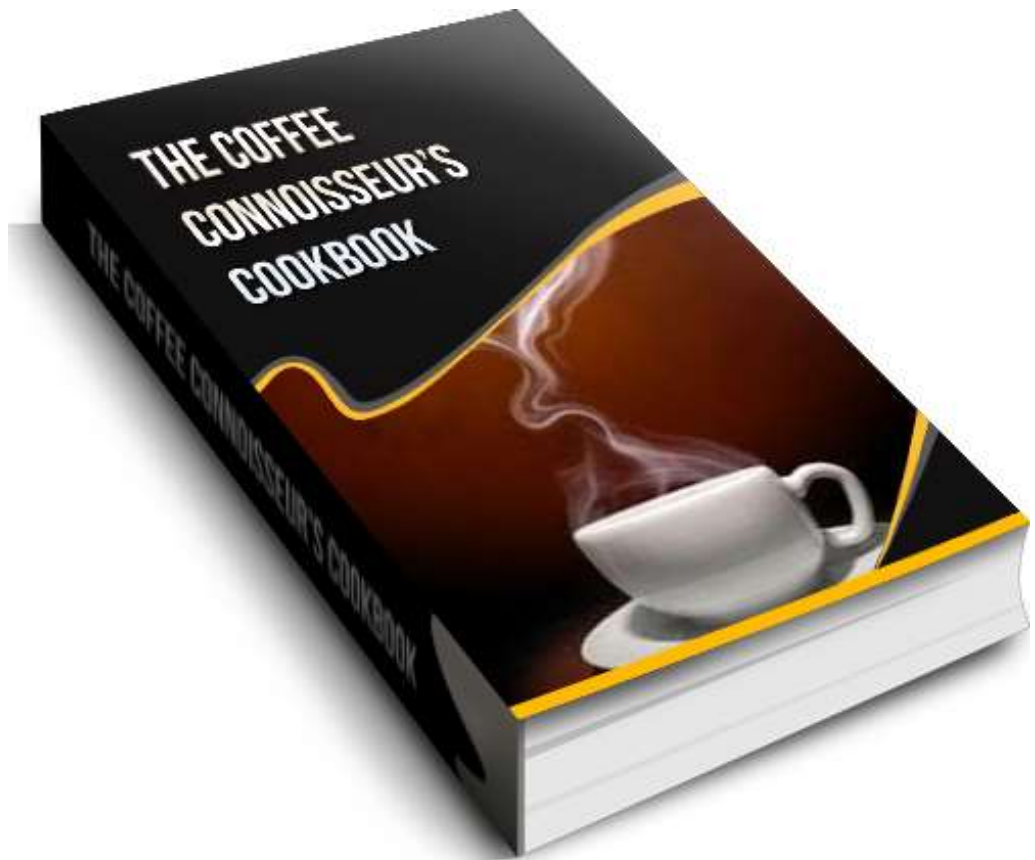


COFFEE CONNOISSEUR'S COOKBOOK



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Introduction

If you are a coffee drinker, and are looking to perfect the coffee you drink, this book is for you. If you are, or want to be a connoisseur of the true rich flavor that coffee offers in its finest form, this book is also for you. And, if you love making and tasting a fabulous dessert accented by the taste of fine coffee then, you guessed it, this book is definitely for you.

This book was created out of my personal love for the taste of fine specialty coffee. It's the first thing I grab in the morning before heading out the door to work. It's what I enjoy at a café or restaurant for Sunday afternoon brunch. And nothing beats a good cup of espresso or cappuccino to finish off a great dinner

Over the years, I have discovered many ways people around the world enjoy the taste of coffee. From strong and black, to mild with cream and sugar or honey, to gourmet recipes ranging from coffee cake to cappuccino truffles, there is a wonderful world of treats.

I've collected, and tried hundreds of recipes over the years, and so far, it's been a wonderful experience. So wonderful in fact, that I wanted to share it with the world.

I've taken what I believe to be the best of the recipes I've collected, and comprised them in this book. It is, I have found, one of the bigger collections of recipes comprised only of coffee based recipes. I hope you enjoy these recipes as much as I have.

Common Kitchen Conversions

1 Teaspoon [US] =
4.9 milliliter

1 ounce [US, liquid]
= 29.6 milliliter

1 pint [US, liquid]
= 0.47 liter

1 gallon [US,
liquid] = 3.8 liter

1 tablespoon [US]
= 14.2 gram

1 pint [US, liquid]
= 0.47 liter

1 pound = 0.4
kilogram

1 shot = 29.6 milliliter

1 Tablespoon [US] =
14.8 milliliter

1 cup [US] = 0.95 cup
metric

1 quart [US, liquid] =
0.95 liter

1 teaspoon [US] =
4.7gram

1 cup = 226.8 gram

1 quart [US, liquid] =
0.95 liter

1 half stick butter =
56.7 gram

TEMPERATURE CONVERSIONS

Farenheit	Equal	Celcius
225		110
275		140
300		150
325		170
350		180
375		190
400		200
425		220
450		230
475		240

C=cup

Tbsp=Tablespoon

Tsp= Teaspoon

Oz=ounce

Qt=Quart

Specialty Coffee, The Key Ingredient

Every gourmet recipe, from Tiramisu to classic coffee cake deserves only the finest ingredients, and specialty coffee made from 100% Arabica beans is the choice for your greatest creations. So what is specialty coffee? According to experts, it is coffee made from the highest quality beans found in the world. The beans are then perfectly roasted by artists known as master roasters to bring out the full flavor of the bean. The different between specialty coffee and any

commercial brand is the difference between roses and dandelions.

HAWAIIAN KONA

There are 2 main types of coffee generally available to consumers. The first is made with Arabica Beans (ROSES!). These are the finest available. Specialty coffee is made exclusively with Arabica Beans. Varieties such as Kona coffee from Hawaii, Columbian Supremo, and Jamaican Blue Mountain are highly cherished and are considered some of the best coffees in the world. All my recipes are made only with 100% Arabica coffee. Using anything else is like topping a soufflé with tomato catsup.

Specialty coffees made with Arabica beans are a little more expensive than supermarket and convenience store beans, and the reason is simply this. Arabica beans are a much higher quality coffee bean, producing a coffee taste that is incomparable. The love and care given in the preparation and roasting of these beans always provides for a consistently superior coffee flavor. If you are going to treat yourself to a 4 star quality recipe, shouldn't you begin with a 4 star quality coffee?



JAMAICAN BLUE MOUNTAIN

The second type of coffee most widely available throughout most of the world is known as Robusto (dandelions). This variety of coffee is considered inferior by most coffee experts, including those qualified to judge and rate coffee in an international scale. Costa Rica, which produces some very fine Arabica coffee beans, has even passed a national law against the cultivation and harvesting of Robusto coffee plants. Some of the biggest customers of Robusto coffee beans are big commercial coffee companies that market canned and prepackaged coffee to supermarkets, convenience stores, and commercial wholesalers. It is not fresh roasted, and the difference in taste and quality is obvious. It is proof that when it comes to coffee, you truly get what you pay for.

HOT COFFEE RECIPES



Black Forest Coffee

8 oz French Roast Coffee
4 Tbsp. Chocolate syrup

2 Tbsp. Maraschino cherry juice

1/4 c. whipped cream

1 Tbsp. Chocolate chips

2 cherries

Combine coffee, chocolate syrup, & cherry juice

Pour into 2 six oz cups.

Top with whipped cream, chocolate chips, and cherry.



Café Au Lait

2 c. hot French Roast coffee

2 cups hot milk

Pour from separate warm pots or pitchers into warm coffee cups simultaneously.



Cafe De Olla

2 c. water

1/4 c coarsely ground Mexican Coffee

2 cinnamon sticks

1 Tbsp. Brown sugar

Combine water, coffee and brown sugar in saucepan, heat to boiling.

Reduce heat, simmer 3-5 minutes, and strain.

Serve in warm mugs, and place cinnamon stick into mug



Tropical Mocha

1 oz coconut syrup

1/2 oz cherry syrup

1 oz chocolate topping

1 shot espresso

steamed milk

Combine espresso with toppings into 8 oz cup. Fill with steamed milk, and top with foam



Mexican Coffee

2 tbsp chocolate syrup

1/2 cup whipped cream

1/4 tsp cinnamon

1/2 tbsp brown sugar

2 cups espresso roast coffee

Whip together chocolate syrup, whipped cream, cinnamon, sugar and nutmeg.

Add hot coffee, mix well, and pour into 4 warm coffee mugs.

Top with whipped cream, and lightly dust with cinnamon.



Normandy Coffee espresso roast coffee

2 c apple juice

2 tbsp brown sugar

3 orange slices

2 cinnamon sticks

1/4 tsp allspice

1/4 tsp cloves

Combine ingredients into 2 qt sauce pan. Bring to boil, reduce heat and simmer for 10 minutes.

Strain mixture into warm coffee pot. Pour into cappuccino cups, garnish with cinnamon stick.



Jamaican Black Coffee

6 cups espresso or French roast coffee

1 thin sliced lemon

2 thin sliced oranges 1/3 cup sugar

3 tbsp rum

Place lemons, oranges, and coffee in 2 qt saucepan.

Heat to just before boiling, and add rum and sugar.

Stir until sugar is dissolved, and remove from heat.

Ladle into warm coffee cups, and garnish with lemon slices.



Georgian Coffee

3 c. Espresso roast or French Roast coffee 1/2 c. whipped cream

1 can (16 oz) peaches

1 1/2 tbsp brown sugar

1/4 tsp cinnamon

1/8 tsp ginger

Drain peaches, and set aside syrup.

Combine 1/2 the coffee and peaches in blender, and mix on medium setting for 1 minute.

Combine 1 c cold water, sugar, cinnamon, ginger, and peach syrup in 2 qt saucepan.

Bring to boil, reduce heat, simmer for 1 minute.

Add coffee and peach mixture, stir well, and ladle into 8 oz warm coffee cups.

Top with whipped cream and serve



Turkish Coffee

1 1/2 c cold water

4 tsp French Roast or Italian Roast coffee (grind as fine as possible)

4 tsp sugar

Heat water in 1 qt saucepan to luke warm.

Add coffee and sugar, bring to boil, stirring occasionally.

Pour 1/2 coffee mixture into espresso cups, and bring remaining coffee back to boil.

Spoon off foam into cups, fill cups, but do not stir.



Cafezinho

8 tbsp Costa Rican coffee (finely ground) 2 c cold water

1 tsp sugar

Put water into 1 qt saucepan and bring to boil.

Place coffee into strainer lined with cheesecloth (or Cafezinho bag).

Pour boiling water over coffee into coffee pot or hot pitcher.

Add sugar to taste

Put water into 1 qt saucepan and bring to boil.

Place coffee into strainer lined with cheesecloth (or Cafezinho bag).

Pour boiling water over coffee into coffee pot or hot pitcher.

Add sugar to taste



Austrian Coffee

4 tbsp Sumatran coffee

2 tsp brown sugar

20 whole cloves

4 pieces of orange peel, cut into 3 inch x 1/2 inch strips pieces
lemon peel,

cut to 1 inch x 1/2 inch strips

1 qt cold water

Place orange peel, lemon peel and cloves into bottom of coffee pot.

Brew coffee into pot, allowing it to drip onto cloves, lemon, and orange pieces.

Sweeten with brown sugar to taste



Christmas Coffee

1 c medium roast coffee

1 tbsp brown sugar

1 egg yolk 1/2 c cream nutmeg

Combine sugar and egg yolk, beat until smooth.

Heat cream in small saucepan, and slowly mix in eggs and sugar.

Heat to just before boiling.

Pour coffee into 2 warm cups and top with egg and cream mixture.

Gently dust with nutmeg.



Macadamia Fudge Cappuccino

2 shots Espresso

1 oz chocolate fudge syrup

1 oz macadamia nut syrup

steamed milk, (whipped)

sweetened cocoa powder

In 12 oz cup, combine syrups and espresso.

Fill with steamed milk, top with whipped cream, and lightly dust with cocoa powder



Raspberry Torte Breve

1 shot Espresso

1 oz raspberry syrup

1/2 oz crème de cacao syrup

Steamed milk in 12 oz cup, combine syrups and espresso, and fill with steamed milk.



Java Grog Grog Mix

2 tbsp butter (softened)

1 c brown sugar

1h tsp ground cloves

1h tsp nutmeg

1h tsp cinnamon

Mix all ingredients until smooth and creamy

Divide grog mix into 6 warm 8 oz coffee mix

Add hot coffee to fill each mug, stir well



Toffee Coffee

1h c sugar

3/4 c hot water

1 1/2 c hot chocolate

2 c medium roast coffee

Melt sugar in hot skillet

Stir constantly until sugar is golden brown and melted.

Remove from heat, slowly add hot water until caramel is dissolved.

Add hot chocolate and coffee.

Place back on heat and simmer to blend.

Pour into warm coffee mugs.

Top with whipped cream if desired.



After Dinner Mint

1/2 lb whole bean coffee

2 tbsp mint flavoring

1/2 c unsweetened cocoa

Blend coffee and mint in small mixing bowl

Place on baking sheet, bake at 200 degrees for 1 hour.

Grind coffee for Espresso machine

Mix ground coffee and cocoa powder.

Brew coffee according to directions of coffee brewer.

Store leftover coffee in air tight container in freezer.



Cafe Borgia

2 cups strong Italian coffee

2 cups hot chocolate

whip cream

grated orange peel (garnish)

Mix coffee and hot chocolate

Pour into mugs

Top with whipped cream and orange peel



Caribbean Coffee (8 servings)

1 coconut

2 cups milk

4 cups strong coffee

1 tablespoon sugar

Punch two holes in to coconut, pour liquid into saucepan

Bake coconut for 30 minutes at 300 F degrees

Break open coconut, remove meat, and grate.

Mix coconut meat, coconut liquid, and milk in a sauce pan

Heat over low heat until creamy. Strain.

Toast grated coconut under broiler

Mix milk mixture, coffee, and sugar

Pour into mugs, garnish with toasted coconut.



European Coffee

1 cup strong coffee

1 egg white

1/4 teaspoon vanilla extract

2 tablespoons half and half

Beat egg white until forms soft peaks

Gently add vanilla, and continue to beat to stiff peaks are formed

Place into 2 coffee mugs

Pour coffee over egg white top with half and half



Grog Coffee

3 cups coffee

1/2 cup heavy cream

1 cup brown sugar

2 tablespoons softened butter

1/4 teaspoon ground cloves

1/4 teaspoon ground nutmeg

1/4 teaspoon cinnamon

Peel of one large orange, broken into 6 pieces

Peel of one large lemon, broken into 6 pieces

Place one piece of each peel into cups

Mix butter, sugar, cloves, nutmeg and cinnamon

Mix coffee and cream

Pour both mixtures into cups and stir



Irish Coffee

2 cups strong coffee

2 tablespoons orange juice

2 teaspoons lemon juice

whipped cream

Mix coffee, orange juice and lemon juice

Pour into Irish whiskey glass

Top with whipped cream



Spice Coffee (8 servings)

8 tablespoons coffee grounds 8 cups water

Peel of one large orange

Peel of one large lemon 30 cloves

4 teaspoons sugar

Place coffee and spices in coffeemaker's basket

Add water and brew



Mediterranean Coffee

8 cups strong coffee

1/3 cup sugar

1/4 cup chocolate syrup

1/2 teaspoon aniseed (tied in cheesecloth)

20 cloves

4 cinnamon sticks

whip cream

orange and lemon twists

Place coffee, sugar, chocolate syrup, aniseed, cloves and cinnamon into a sauce pan

Heat to 200 F degrees over medium heat

Strain into mugs

Top with whipped cream and twists



Cafe Speciale

4 teaspoons chocolate syrup

1/4 tspn nutmeg

1/2 cup heavy cream

1 tbsp sugar

3/4 tsp cinnamon

1-1/2 cups extra-strength hot coffee

Put 1 teaspoon chocolate syrup into each of 4 small cups.

Combine cream, 1/4 teaspoon cinnamon, nutmeg and sugar.

Whip until well blended

Stir remaining 1/2 teaspoon cinnamon into hot coffee.

Pour coffee into cups. Stir to blend with syrup.

Top with whipped cream.



Cafe con Miel

2 cups hot coffee

1/2 cup milk

4 tbsp honey

1/8 tsp cinnamon

Heat everything until warm, but not boiling.

Stir well to dissolve honey, and serve.



Mexican Coffee

2 cups water

1/4 cup coffee grounds (ground coarsely)

1 table spoon brown sugar

1 cinnamon stick

Place all ingredients into a sauce pan

Bring to a boil, reduce heat and simmer for 5 minutes

Strain into mugs



Mexican Mocha (hot) 4 servings

1 1/2 cups strong coffee

4 teaspoons chocolate syrup

3/4 teaspoon cinnamon

1/4 teaspoon nutmeg

1 tablespoon sugar

1/2 cup whipping cream

Put 1 teaspoon of chocolate syrup into each cup

Mix Whipping cream, 1/4 teaspoon of the cinnamon, nutmeg, and sugar.

Whip until you have soft peaks

Place the last 1/2 teaspoon of cinnamon into coffee, and stir

Pour coffee into cups, stir to mix in chocolate syrup

Top with whipped cream mixture



Mocha

2 cups coffee 1/3 cup cocoa

2 cups milk

1/2 teaspoon vanilla extract

1/2 cup whipping cream

1/8 tsp cinnamon

Mix cocoa, sugar, coffee and milk in a sauce pan

Heat, over medium heat constantly stirring, until simmering

Remove from heat and stir in vanilla

Pour into cups, top with whipped cream and cinnamon



Café Alpine

8 oz fresh brewed medium roast coffee

2 tbsp brown sugar

1 tsp vanilla extract

1 tsp water

Split coffee and vanilla between 2 mugs.

Dissolve the sugar in 1 tsp water, and heat in a saucepan to boiling.

Mix in the larger portion of hot water, then pour into the two mugs.

Stir well and serve.



Cafe Caribe

4 tbsp ground coffee (fine)

1/2 tsp grated orange peel, dried

1/4 tsp cinnamon

1 inch piece of vanilla bean

1/8 tsp ground cloves

Blend ingredients well. Brew by your usual method



Nogged Coffee

1 cup coffee

1 egg yolk

1/2 cup cream

dash of nutmeg

Beat sugar and egg yolk together

Place cream into sauce pan, and heat over low setting

Whisk in egg mixture

Heat to 200 F degrees

Pour coffee into to cups, and top with cream mixture

Garnish with nutmeg



Orange Coffee

1 cup strong coffee

1 cup hot chocolate

2 orange slices

Whip cream

Dash of cinnamon

Mix coffee and hot chocolate

Place one orange slice into each cup

Pour coffee mixture into cups

Top with whipped cream, and garnish with cinnamon



Viennese (4 servings)

1/2 cup chocolate

2 1/2 cups strong coffee

4 tablespoons light cream

2/3 cup heavy cream

1 teaspoon sugar

Dash of cinnamon

Dash of cocoa

Melt chocolate in sauce pan. Stir in light cream

Slowly add coffee, beating until frothy

In a cold bowl whip heavy cream and sugar

Pour coffee mixture into cups. Top off with heavy cream

Garnish with sprinkle of cinnamon and cocoa

COLD COFFEE DRINKS



Iced Coffee Milkshake

1 pt milk

2 oz brewed coffee

3 tbsp sugar 6 ice cubes.

Mix ingredients into blender. Blend until thick and creamy



Granita Al Caffè

4 oz Espresso ground coffee

8 oz sugar

2 pt cold water

1 egg white

Place water and sugar in 2 qt saucepan. Heat to boiling, and boil until sugar is completely dissolved.

Remove from heat, add coffee to sugar mixture, and let sit for 10-15 minutes.

Strain liquid, and let cool.

When cold, pour syrup into covered ice tray, and place in freezer until partially frozen (30-40 min.)

Beat egg white until stiff.

Place sugar mixture into bowl, mix in egg white, and return mixture to ice tray.

Freeze until firm, and smooth, beating every 30-40 minutes to break up ice crystals.

Serve in dessert dish topped with whipped cream.



Amaretto Cooler

1 c brewed Amaretto flavored coffee 1 c milk

1/2 tsp vanilla

1/3 tsp almond extract

1 tbsp sugar

1/8 tsp cinnamon

Mix coffee, milk, vanilla, almond, and sugar into pitcher.

Stir until well mixed.

Pour over ice into 2 twelve ounce glasses.



Coffee Smoothie

1 cup skim milk

2 tablespoons sugar (or equivalent of sugar substitute)

2 tablespoons chocolate syrup (regular or lite)

1 tablespoon instant coffee granules

7-10 ice cubes:

Blend for two to three minutes on high speed of blender



Banana Blender

1 ripe banana

1 1/2 cups cold medium roast coffee

3 tbsp sugar

3 large scoops vanilla ice cream

Cut banana into small pieces, and mix with coffee and sugar in blender.

Blend at high speed until smooth and creamy.

Add ice cream, and blend on medium speed until mixture is creamy.

Pour into 12 oz glasses and serve immediately.



Koffe Frappe

2 c cold French Roast coffee

1/4 tsp vanilla

1 1/2 c crushed ice

6 tbsp sweetened condensed milk

Whip cream

Mix milk, coffee, vanilla, sugar and ice in blender.

Blend on medium high speed until smooth and creamy.

Pour into tall glasses and top with whipped cream.



Caribbean Chiller

3 c lukewarm medium roast coffee

8 lemon slices (sliced thin)

8 orange slices (sliced thin)

1 pineapple slice

Place fruit slices in large mixing bowl.

Add coffee, and stir to mix up fruit juices and coffee.

Place in freezer and chill for 1 hour.

Remove from freezer, stir again, then remove fruit.

Serve over ice in tall glass.



Espresso Cooler

1 shot espresso

1 scoop French vanilla ice cream

1 c cold milk

1 oz French vanilla syrup

Whip cream

Mix espresso, milk, syrup, and ice cream in blender.

Blend on medium speed for 2 minutes.

Pour into tall milkshake glass.

Top with whipped cream and chocolate shavings.

Continental Cooler

1 1/2 c cold French roast coffee

1/2 tsp Agnostura Bitters

1/2 tsp vanilla

1 1/2 tbsp sugar

1 c club soda

4 orange slices

Mix coffee, bitters, vanilla and sugar in blender.

Blend on low speed 2 minutes.

Serve over ice in 10 oz glass, 2 inches from top.

Top off each glass with club soda and orange slice.



Tropicana Coffee

4 c cold strong coffee (French or espresso roast)

1 c milk
1 tsp rum flavoring

1 tbsp sugar

1 c club soda

Mix milk, rum flavoring, and sugar in pitcher.

Stir until sugar is dissolved.

Place in refrigerator and chill for 1 hour.

Pour 1 cup chilled mixture over ice in tall glass.

Add coffee, leaving 2 inches of room.

Top off with club soda.



Icy Mocha Mint

3/4 c cold medium roast coffee

1/4 c milk

2 tbsp chocolate syrup

2 drops mint extract

Mix coffee, chocolate syrup, mint and milk in blender.

Fill blender with ice, and blend on med. High speed until foamy.

Serve in tall glass.



Mocha Frosty

2 1/2 c cold strong coffee (French roast or espresso roast)

5 tbsp chocolate syrup

1 pt coffee ice cream

Mix all ingredients in blender.

Blend on medium high until smooth.

Serve in tall Sunday glasses.



Cafe Mazagran

1/2 c cold strong coffee (Mexican or Costa Rican recommended)

1 tsp sugar

1/2 cup club soda

Mix coffee and syrup.

Pour over crushed ice, and add club soda.



Coffee Float

2 1/2 cups strong coffee

2 teaspoons sugar

2/3 cup cream

4 scoops of coffee flavored ice cream

1 large bottle of Coke

Sweeten coffee with sugar, and chill

Mix coffee and cream

Fill 4 glasses half full

Add 1 scoop ice cream to each glass

Top each glass with your favorite cola



Thai Iced Coffee

Make espresso the day before...lots of shots in a container that you put into the fridge.

In a tall, slender high ball glass add crushed ice (about 1/3 of the way).

In a separate glass, fill with 2 oz sweetened condensed milk.

Pour 2-3 oz (depending upon strength you like) over the sweetened condensed milk (you'll notice the coffee will sit on top as its own layer).

Stir rapidly with a spoon until well blended.

Pour over the ice in the other glass.

Garnish with either a sprinkle of cinnamon

Thai Iced Coffee (recipe 2)

1/3 cup whole gourmet coffee beans, dark roast or 1% cup ground dark roast gourmet coffee

2 cups of water

3 cardamom pods (this adds the unique Thai flavor)

1 tablespoon of sugar or maple syrup

Ice cubes

1% cup of half-and-half or evaporated milk

Grind the cardamom pods with coffee beans .

Now brew this mixture with 2 cups of water.

Add sugar or maple syrup and let it cool.

Pour this into two glasses filled to the top with ice.

Add half-and-half or evaporated milk.

Cafe Au Vin

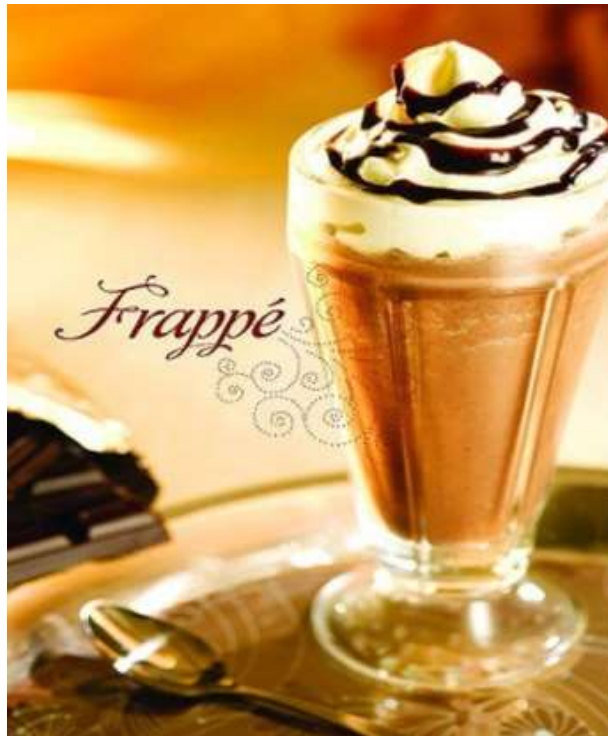
1 cup Cold strong French roast coffee,

2 tbsp. Granulated sugar, dash Cinnamon,

2 oz Tawny port, 1/2 tsp. Grated orange peel.

Combine ingredients and mix in a blender cup at high speed.

Pour into chilled wine glasses



Cafe Frappe

1 egg white

1/2 cup cold water

1/2 cup ground coffee

4 cups boiling water

1 cup sugar

Beat egg white slightly

Add cold water and mix with coffee

Add mixture from above to boiling water. Continue to boil one minute

Let cool for ten minutes. Strain, add sugar, and freeze to a mush

Serve in frappe glasses with whipped cream, sweetened and flavored



Cinnamon Caramel Iced Coffee

6 tbs ground coffee

1/2 tsp cinnamon

1/2 cup caramel dessert syrup

Mix the cinnamon and the ground coffee and brew a pot of coffee as usual.

Add the syrup to the hot coffee and stir until dissolved.

Chill through and serve over ice, with milk or sugar to taste



Homemade Coffee Smoothie

1 cup of coffee chilled

1 tsp of sugar, honey, or chocolate syrup (to flavor to your liking)

1 banana cut into chunks

1/2 cup of whole milk

Blend the milk, coffee and bananas until there is a smooth texture.

Taste to see if it is to your liking, add the sugar or honey and blend until desired flavor.

Simple, quick and easy



Coffee Banana Smoothie

3/4 to 1 cup fresh brewed coffee, cooled

1 medium banana, peeled

1 to 2 tablespoons sugar or honey, to taste (optional)

1 1/2 cups French vanilla yogurt (low-fat or nonfat is fine)

1 to 2 tablespoons protein powder or other nutritional powder (optional)

1 teaspoon chocolate syrup (optional)

1 drop vanilla extract.

Twenty to thirty minutes before you plan to mix your smoothie,

Put the coffee in a shallow pan and place it in the freezer,

Stirring once or twice after 15 minutes. It should become slushy.

Thinly slice the banana onto a plate and put that in the freezer as well, to chill.

While you're waiting, chill the 2 or 3 glasses you plan to serve this in.

When you're ready to proceed, combine the chilled coffee, banana, and sugar to taste in a blender.

Blend just until smooth. Add the yogurt and any of the remaining ingredients you wish to use.

Blend again, briefly, just until smooth.

Ginger Fruit Mocha

1 shot espresso

1 oz chocolate syrup

1 oz peach syrup*

1 oz ginger syrup

8 oz cold milk

* use your favorite fruit (pear, apple, banana, apricot etc)



Maple Walnut Mocha

1 shot espresso

2 oz maple nut syrup*

1 oz chocolate syrup

8 oz cold milk

* Also try pecan, macadamia, or hazelnut



Banana Frostie

1 1/2 cups cold dark roast brewed coffee 1 banana

3 tbsp sugar

1 cup French vanilla ice cream

Cut banana into chunks

Mix all ingredients in blender 1 minute on high speed

Add ice cream, blend 1 minute on medium speed Pour into two 12 oz glasses



Coffee Frostie

1/2 cup cold dark roast brewed coffee

1/2 cup dry milk 1/4 cup sugar

1/2 cup crushed ice

1 pint coffee flavored ice cream

Mix dry milk with 1/2 cup cold water in bowl

Mix with beater 4-5 minutes until peaks form (like meringue)

Add sugar and coffee, while mixing on low speed

Add ice cream slowly

Pour into four 10-12 ounce glasses



Toffee Coffee

1/2 cup cold dark roast brewed coffee

2 cup French vanilla ice cream

1 toffee candy bar (such as Heath)

Place coffee and ice cream into blender

Mix on low speed 1 minute

Break candy bar into little pieces, add to blender

Blend on high 1-2 minutes (until candy bar is well blended)

Serve in two 12 oz dessert glasses

Mocha Mist

2 1/2 cups cold medium roast brewed coffee

1 pint coffee ice cream

2 oz chocolate syrup

Combine ingredients in blender

Blend on high 2-4 minutes Serve in four 12 oz glasses

LATTES



Tropical Iced Latte

1 shot espresso

2 oz banana syrup

1 oz passion fruit syrup*

8 oz cold milk

Mix syrups and espresso in blender

Add milk, and 2 cups crushed ice

Blend on high setting 1 minute

May substitute for coconut, mango, or pineapple syrup



Mandarin Chocolate Latte

1 shot Espresso

1 oz chocolate syrup

1 oz mandarindo syrup

steamed milk

orange-flavored whipped cream

In 8 oz cup, combine syrups and espresso.

Fill with steamed milk, and top with whipped cream.

Sprinkle with chocolate sprinkles

Cactus Latte

1 shot espresso

2 oz raspberry syrup

1 oz kiwi syrup

1 oz lime syrup

8 oz cold milk

Cabo Mocha Latte

1 shot espresso
1 oz chocolate syrup
1 oz orange syrup
1 oz coconut syrup
8 oz cold milk



Mai Tai Latte

1 shot espresso
1 oz rum flavored syrup
1 oz orange syrup
1 tsp grenadine
1 tsp lime juice
8 oz cold milk

Raspberry Guava Latte

1 shot espresso

2 oz raspberry

1 oz guava syrup 8 oz cold milk



Melba Latte

1 shot espresso

2 oz peach syrup

1 oz raspberry syrup 8 oz cold milk



Eggnog Latte

2 cups egg nog 1 tbsp rum

1 tbsp bourbon

1 cup hot coffee

Heat eggnog until hot (do not boil).

Blend with liqueurs and coffee in a blender until nog is frothy.

Serve warm

Grande Caffè Latte

2 (1 1/4-ounce) shots espresso, hot

12 ounces milk, steamed to 150 degrees

Pour both espresso shots into the bottom of a cup.

Add steamed milk until cup is 3/4 full, holding back the foam.

Top off the drink with velvet foam from steamed milk.



Baklava Latte

1 oz praline syrup

1/2 oz maple walnut syrup

1 tsp. lemon syrup

1/2 oz hazelnut syrup

1 shot espresso steamed milk cinnamon

1 cinnamon stick.

Combine syrups and espresso in warm 10 oz cup.

Fill with steamed milk, top with foam.

Sprinkle with cinnamon, and garnish with cinnamon stick



Mint Mocha Latte

2 oz whole milk

2 tbsp chocolate syrup

1 tsp mint extract

2 cups freshly brewed espresso (chilled)

2 cups crushed ice

2 mint leaves

Combine ingredients in blender with crushed ice Blend on high speed 2-3 minutes

Garnish with mint leaves



Elegantissimo

2 cups freshly brewed espresso

1/2 cup sugar

1 oz semi sweet chocolate, finely chopped

1/4 cup heavy cream

2 cups crushed ice

Combine hot espresso, sugar and chocolate

Stir until sugar dissolves, and chocolate melts

Refrigerate 3-4 hours, until well chilled

Pour into blender with crushed ice

Blend on high 3-4 minutes

Pour into tall glasses

Whisk cream until soft peaks form

Spoon onto glasses

Garnish with shaved chocolate



Blanco Cappucino

1/2 cup whole milk

1 tsp vanilla extract

1 tsp brown sugar

6 oz freshly brewed espresso roast coffee

Ground cinnamon

Combine milk and vanilla in saucepan, Heat to boiling

Add sugar, return to heat to dissolve sugar

Place milk in blender, blend on high 3 minutes

Add espresso and 2 cups crushed ice

Blend on high 2-3 minutes

Serve in short glasses, and Dust with cinnamon



Caramel Nut Latte

1/2 oz. caramel syrup

3/4 oz. chocolate syrup

1/2 oz. hazelnut syrup

1 shot espresso

steamed milk

Combine syrups and espresso in 8 oz cup

Fill with steamed milk

*may also be topped with whipped cream and nut

ALCOHOLIC COFFEE DRINKS



Café Brulot

3 c Espresso roast (original recipe calls for Chicory)

24 sugar cubes

4 c cloves

Rind of 1 orange (grated)

Rind of 1 lemon (grated)

2 cinnamon sticks

3/4 c Cognac or Brandy

In 2 qt saucepan, combine all ingredients except coffee,

When hot, ignite and flame Brandy.

When fire extinguishes, slowly pour coffee stirring to mix while pouring.

Ladle into warm cups.



Bandito Coffee

8 c French roast or espresso roast coffee

8 oz Tia Maria or Kahlua

4 oz Tequila

1/2 pt whipping cream

1 oz unsweetened cooking chocolate

2 tsp sugar

1 tb orange juice

Whip cream until thick enough to peak, mix in sugar and orange juice, and refrigerate.

For each cup, place 1 oz each of tequila, and coffee liquor in coffee cup, fill with coffee, and top with whipped cream.

Dust with shaved chocolate

Frosty Brandy

1 c strong black coffee (Sumatran suggested)

2 oz Brandy

2 tbsp sugar

1/4 c whipped cream

1 c half and half

4 ice cubes

Mix sugar, ice cubes, and coffee in blender, and blend on medium for 25-30 seconds.

Add half and half, and brandy, blend for additional 10-15 seconds. Top with whipped cream. (Optional)



Jamaican Kicker

2 c strong black coffee (French or Espresso Roast)

2 oz Kahlua or 2 oz Tia Maria

2 oz Dark Rum

1.4 c whipped cream

Mix Kahlua or Tia Marie and rum in 2 cups of coffee (1 oz each)

Add hot coffee, top with whipped cream, sprinkle with nutmeg.



Hot Mint Julep

2 c strong black coffee

5 oz Bourbon

2 tbsp sugar

2 tbsp heavy cream

2 sprigs mint leaf

Lace Bourbon and sugar into 2 large warm coffee mugs.

Add hot coffee and stir to dissolve. Top with cream, but do not stir.

Accent with mint leaf.

Grasshopper

1 1/2 c strong black coffee

2 oz crème de menthe

2 oz coffee liquor (Tia Maria or Kahlua)

1/4 c whipped cream

Dark and white chocolate after dinner mints

Pour 1 oz each of liquors into 2 tall latte glasses.

Fill with coffee and top with whipped cream.

Decorate with shavings of dark and light after dinner mints



Hot Toddy

1 1/4 c very strong coffee (Espresso or French roast)

4 oz Calvados

2 oz Peach or Apricot brandy

2-4 tsp sugar

1 1/2 tbsp heavy whipping cream

Place Calvados and brandy in small saucepan, and heat slowly, using low setting.

Add coffee, then sugar to taste.

While coffee is spinning from stirring, Add cream but do not stir.

Pina Coffeelada

2 c strong cold coffee

2 oz tequila or 2 oz rum

1/2 oz coconut flavoring

1/2 tsp vanilla

2 c crushed ice

4 tbsp whipped cream

1/4 c Malibu

Combine all ingredients in blender.

Blend on high until smooth and creamy.

Pour into pina colada glass or tall drinking glass. Top with whipped cream



Velvet Hammer

1 oz vodka

1 oz crème de cacao

2 oz espresso

4 oz half and half

1 cup crushed ice

Combine vodka, crème de cacao, espresso & half and half into blender

Blend on high 20 seconds

Add crushed ice, blend another 20 seconds

Immediately pour into 12 oz glass



Café Vermouth

4 oz red vermouth

1 shot espresso 4 cups cold water 8 oz cold milk

2 oz crushed ice

In shaker or blender, combine vermouth, espresso, water, and milk

Shake vigorously or blend on high 30 seconds Serve in tall cocktail glass

For Tia Maria, substitute brandy for vodka



Calypso Coffee

1 1/2 oz. Tia Maria

Hot Coffee Whip Cream

Pour coffee into a coffee mug or irish coffee mug

Add tia maria and top with whip cream



Irish Coffee (hot) 2 servings

2 cups strong coffee

2 tablespoons orange juice

2 teaspoons lemon juice

whip cream

Mix coffee, orange juice and lemon juice

Pour into Irish whiskey glass

Top with whipped cream

Coffee Liqueur

4 c Sugar

2 c Water

2/3 cup brewed coffee

10 Coffee beans (whole)

Fifth of vodka

1 Vanilla bean (2-3 inches)

Combine water, sugar, and coffee in a saucepan and bring to a fullboil.

Skim off the froth and allow to cool thoroughly.

Pour into the container.

Add vodka, coffee beans (optional but will add a fuller flavor), and vanilla bean.

Store in a dark place for 3 weeks.

Strain and filter. Ready to serve.

*A brandy/vodka mix may be substituted for a simulated "Kahula".

*A rum/vodka mix may be used to simulate "Tia Maria".

Yield: 1 1/2 quarts (may be halved)

French Royale

1 oz Chambord

1 shot espresso

1 oz canned sweetened milk

1 cup crushed ice

Combine Chambord, espresso and milk in blender.

Add crushed ice, blend on high for 30 seconds

Serve in tall cocktail glass



Café Vienna

1 oz Kahlua

1 oz crème de cacao

2 shots espresso

4 oz hot chocolate

Whipped cream

Pour Kahlua and crème de cacao into a 10 oz coffee cup.

Add espresso and hot chocolate

Top with whipped cream



Café Bavaria

1/2 oz peppermint schnapps

1 oz Kahlua

2 shots espresso

2 oz hot water

Mix peppermint schnapps and Kahlua into 10 oz coffee cup

Add espresso and hot water, Top with whip cream

Garnish with peppermint stick

Caribbean Java

1 oz dark rum

1 oz Tia Maria

2 shots espresso

4 oz hot water

Whipped cream

Pour rum and Tia Maria into 10 oz coffee mug , Add espresso and hot water

Top with whipped cream



Cozy Coffee Amaretto

1 oz amaretto

2 shots espresso 4 oz hot water

2 tbs coffee flavored ice cream Nutmeg

Pour amaretto in to 8-12 oz coffee mug

Add espresso and hot water , Top with softened ice cream.

Lightly dust with nutmeg

Caribbean Cruise

1 oz dark rum

1 oz amaretto
2 shots espresso
3 oz hot water
Whipped cream
Maraschino cherries with stems

Combine rum and amaretto into 10-12 oz coffee mug
Add espresso and hot water
Top with whipped cream
Garnish with maraschino cherries or coffee beans

Cabo Breeze

1 oz Kahlua
1 oz dark rum
2 shots espresso
2 oz heavy whipping cream
Combine Kahlua,, rum, espresso, and whipping cream in blender.
Blend on high 30-40 seconds. Serve over ice in 12 oz glass.

Café Pari'

1 oz brandy
1 oz Grand Marnier
2 oz espresso
2 oz hot water
Whipped cream

Combine brandy and Grand Marnier into 12 oz coffee cup

Add espresso and hot water

Top with whipped cream

Garnish with orange slice



Irish Warmer

1 oz Yukon Jack

1 oz Baileys Irish Cream

2 shots espresso

2 oz hot water

Whipped cream

Combine Yukon Jack and Baileys into 10 oz coffee cup

Add espresso and hot water

Top with whipped cream



El Diablo

2 oz tequila gold

1 oz Kahlua

2 shots espresso

2 oz hot water

Whipped cream

Shaved chocolate

Combine tequila and Kahlua into 12 oz coffee mug

Add espresso and hot water and Top with whipped cream

Sprinkle with shaved chocolate

Espresso Nudge

1 oz brandy

1 oz crème de cacao

2 shots espresso

2 oz hot water

Whipped cream

Combine brandy and crème de cacao into 12 oz mug

Add espresso and hot water

Top with whipped cream

Fruity Rum Heater

1 oz cherry brandy *

1 oz rum

1 tsp maraschino cherry juice

2 shots espresso

2 oz hot water

Whipped cream

Combine brandy and rum into 12 oz coffee mug

Add espresso and hot water

Top with whipped cream

You may substitute cherry brandy for whatever flavor suits your taste.

* Replace cherry juice with flavor of brandy

Louisiana Cooler

1 oz bourbon

1 oz praline flavor syrup

2 shots espresso

6 oz cold milk

1/2 cup crushed ice

Combine bourbon praline syrup, espresso and milk in blender

Blend on low setting for 20-30 seconds

Add ice to blender, blend on medium another 20 seconds Strain into 12 oz glass

Cabo Breeze

1 oz Kahlua

1 oz dark rum

2 shots espresso

2 oz heavy whipping cream

Combine Kahlua,, rum, espresso, and whipping cream in blender.

Blend on high 30-40 seconds

Serve over ice in 12 oz glass



White Russian

1 oz Kahlua

1 oz vodka

4 oz cold espresso

4 oz half and half

Combine Kahlua, vodka, espresso, and cream in shaker or blender

Shake vigorously or blend on medium high 30 seconds

Serve over ice in 12 oz glass



Café Cognac Cooler

8 oz brewed dark roast coffee, chilled

3 oz cognac

2 oz coffee liqueur

2 oz half and half

2 scoops coffee ice cream

Combine cognac, coffee, coffee liqueur, half and half in blender

Blend on Medium high 30 seconds

Serve in 12 oz glass, Top with ice cream

COFFEE DESSERTS



Tiramisu

1 c mascarpone

1/4 c powdered (confectioners) sugar

2/3 cup cold strong brewed coffee (recommend Sumatran or Costa Rican)

1 1/4 c heavy cream

3 tbsp coffee liquor (Khalua or Tia Maria)

4 oz ladyfingers

2 oz semisweet chocolate chips

Unsweetened cocoa powder

Line a loaf pan with plastic wrap or waxed paper

Mix mascarpone and powdered sugar in large mixing bowl, beat for 60-90 seconds

Add 2 tbsp of coffee, mix thoroughly

Add 1 tbsp liquor to cream and mix until cream is stiff and forms peaks,

Add 1 tbsp to mascarpone mixture, mix thoroughly, fold in rest of mixture.

Place 1/2 of mixture in Loaf pan, smooth and level top.

Put remaining coffee in bowl for dipping ladyfingers.

Dip ladyfingers on one side, and place on top of mascarpone in single layer.

Add remainder of mascarpone to loaf pan, smooth and level top and repeat dipping

Procedure with remaining ladyfingers.

Cover with plastic wrap, and chill 4-6 hours.

Turn tiramisu out of loaf pan by placing serving tray over pan and flipping.

Dust top lightly with cocoa powder. To serve, cut into slices.



Beignets

3/4 cup whole milk

1/4 cup brewed dark roast coffee

1 tbsp shortening

2 tbsp sugar

2 tsp dry yeast

3 cups all purpose flour

1 tsp nutmeg

1 tsp salt

1 egg

Confectioners sugar

Mix milk and coffee

Heat to boiling point (do not boil)

Mix shortening and sugar till well blended

Slowly add 1/2 flour mixture to milk

Stirring to melt shortening and dissolve sugar

Cool to room temperature. Add yeast, mix thoroughly

In separate bowl, combine flour, nutmeg and salt

Slowly add milk to form smooth batter, add eggs, Blend well

Add remaining flour, mix until smooth. Cover with towel, allow to rise (approx. 1 hour)

When dough has risen to double size, knead and roll out to 1/4 inch thick

Cut into diamond shapes with knife or cookie cutter

Place on cookie sheet, cover and allow to rise about 1 hour

Heat light cooking oil to about 385 degrees

Fry the beignets to golden brown, turning only once

Lay on paper towel to drain, and dust liberally with confectioners sugar

Tarratoga Torte

Base:

3 egg whites

1 cup of castor sugar

1 teaspoon of baking powder

1 cup of finely chopped pecans or walnuts

2-3 teaspoons of very finely ground coffee (pulverized)

14 Sao biscuits finely crushed

Topping & Filling:

1 1/2 cups of thick (double) cream

1-2 teaspoons of castor sugar to taste

2-3 tablespoons maple syrup (optional)

1 small block of dark chocolate

Beat the egg whites until stiff and gradually add the sugar and other ingredients.

Preheat oven to 190°C and line and grease 20cm cake tin.

Spoon the mixture evenly into the tin and cook in the oven for approximately 40 minutes.

Cool for 30-40 minutes

Topping:

Beat the cream until stiff, adding the sugar gradually.

If the mixture is not sweet enough for you 3-4 teaspoons of maple syrup may be added.

Decorate:

Place the base on a plate and cover with the cream mixture.

Grate dark chocolate generously over the cream and chill for 2 hours before serving.



Layered Coffee Mousse

- 1 cup strong black coffee (cold)
- 300g/10oz smooth creamed cottage cheese
- Half cup of vanilla sugar
- 1 cup thickened cream, whipped
- 3 tbsp choc bits or grated chocolate
- 2 egg whites
- 8 - 10 savoiardi (sponge finger) biscuits

Blend about one third of the coffee with the creamed cottage cheese and vanilla sugar

Fold in whipped cream and about two thirds of the chocolate.

Beat the egg whites until stiff and fold in the coffee-cream cheese mixture to make a mousse.

Pour the remaining coffee into a deep plate and dip each biscuit briefly into the coffee.

Spoon about one quarter of the mousse into a glass serving bowl and cover with about half of the biscuits

Add the remaining mousse and top with the rest of the biscuits.

Sprinkle the top with the remaining chocolate, and serve at once



Cafe Au Lait Pudding

1 package of Jell-O® brand vanilla instant pudding (2.5 oz.)

1 package of Jell-O® brand chocolate instant pudding (2.5 oz.)

3 1/2 c whole milk.

1 cup brewed medium roast coffee, chilled.

Whipped cream

Follow the directions on the package for preparing the vanilla pudding

Add 2 cups of cold milk and pudding mix in a bowl and whisk for two minutes.

In a separate bowl, prepare the chocolate pudding.

The directions call for 2 cups of milk. Instead, put in 1 1/2 cups of milk ,

1/2 cup of chilled coffee and pudding mix in a bowl

Whisk for two minutes.

Transfer about 4 tablespoons of the vanilla and 4 tablespoons of the chocolate pudding to a third bowl.

Add 2 more tablespoons of coffee to this batch. Whisk this batch.

It should appear a few shades lighter than the chocolate pudding's color.

Discard the remainder of the coffee (or drink it).

Layer in cups or parfait glasses. Refrigerate for five minutes.

Garnish with whipped cream before serving



Espresso Cheesecake

1 1/2 cups graham-cracker crumbs

2 teaspoons almond extract

6 tablespoons butter or margarine (3/4 stick), softened

One 8-ounce package semisweet-chocolate squares

Four 8-ounce packages cream cheese, softened

3 eggs

2/3 cup sugar

1/3 cup milk

2 teaspoons instant espresso-coffee powder

Lemon-Peel Twists (see below) for garnish:

1 lemon

Prepare early in the day or a day ahead

In a 9- by 3-inch spring form pan, use your fingers to mix graham-cracker crumbs, almond extract, and butter or margarine;

Press onto bottom and around the side of the pan to within 1 inch from top of pan and set aside

Preheat oven to 350 degrees F.

In heavy small saucepan over low heat, melt 6 squares semisweet chocolate, stirring frequently.

In large bowl, with mixer at low speed, beat cream cheese just until smooth.

Add melted chocolate, eggs, sugar, milk, and coffee; beat until blended.

Increase speed to medium; beat 3 minutes, occasionally scraping bowl with rubber spatula.

Pour cream-cheese mixture into crust in pan. Bake cheesecake 45 minutes; cool in pan on wire rack.

Cover and refrigerate cheesecake at least 4 hours or until well-chilled.

To serve, carefully remove cheesecake from pan. Coarsely grate remaining 2 squares semisweet chocolate.

Garnish top of cake with grated chocolate



Glazed Coffee Loaf

2 cup all purpose flour

3/4 cup brown sugar

3 tsp baking powder

1 tsp salt

1 egg
1 cup applesauce
2 tsp lemon juice
2 tbsp cooking oil
1 cup walnuts
2 cup semi-sweet chocolate morsels

Preheat oven to 350 degrees

Spray 9x5x3 loaf pan with non-stick cooking spray

Blend flour, brown sugar, baking powder and salt in mixing bowl

Mix egg, applesauce and lemon juice together in small bowl, blend until smooth

Add applesauce mixture and oil to flower mixture, stir just until blended

Mix in chocolate chips and walnut

Pour into loaf pan, bake approx. 1 hour

Coffee Glaze

1 1/2 cup confectioners sugar
2 tsp cool dark roast brewed coffee
3 tbsp brandy

Mix all ingredients and beat until smooth and creamy

Allow loaf to cool for 10 minutes remove from pan and place on serving tray

Dribble glaze over loaf while it is still warm

Cool to room temperature, wrap, then allow it to sit overnight before slicing.



Coffee Toffee Pie

1 unbaked 9 inch chocolate graham cracker pie crust

3 eggs

1 1/2 cups brown sugar

1/2 cup freshly brewed dark roast coffee

2 tbsp melted butter

1 tsp vanilla

1 cup semisweet chocolate morsels

1 1/2 cups pecan halves

Preheat oven to 450 degrees

Mix eggs, sugar and coffee

Blend with mixer on medium setting until smooth

Blend in butter and vanilla

Layer bottom of pie shell with chocolate chips and pecans

Spoon mixture into pie shell Bake for 5-7 minutes,

Reduce oven temperature to 325 degrees, bake 25-30 minutes



Kahlua Muffins

1 box chocolate fudge cake mix

1/2 cup chopped pecans

1 1/2 cups melted butter

1 pkg cream cheese (8 ounce)

2 tbsp sugar

1/4 cup Kahlua or Tia Maria

3 tbsp brewed dark roast coffee

3/4 cup half and half

Grease 24 muffin pans or line with muffin paper

Preheat oven to 300 degrees

Measure 1 cup of cake mix and set aside

Combine remaining cake mix, pecans and butter in mixing bowl

Blend until entire mixture is moist and crumbly

Press into bottom and sides of muffin tins

Combine cream cheese, sugar, Kahlua or Tia Maria, and coffee,

Add in remainder of cake mix and egg, mix until smooth slowly mix in half and half, mixing well

Divide mixture among muffin tins. Bake 45-55 minutes

Let cool, then place in refrigerator to allow crusts to set firm (2-4hours)

Kealakekua Macadamia Cookies

1/2 cup soft butter

1 cup brown sugar

1 egg

1 cup brewed chilled 100% Kona coffee

1 3/4 cup bakers flour

1/2 tsp baking soda

1/4 tsp salt

1/2 tsp nutmeg

1/2 tsp cinnamon

1 cup chopped macadamia nuts

1 1/4 cup raisins

Spray cookie sheet with non-stick cooking spray

Combine butter, brown sugar and egg in mixing bowl

Mix until smooth and creamy. Add coffee, mix well

Stir in baking soda, salt, nutmeg, and cinnamon

Slowly stir in flour, mix until smooth

Add raisins and macadamia nuts. Chill in refrigerator for 2 hours

Preheat oven to 400 degrees. Drop by teaspoon on cookie sheet, 2 inches apart

Bake 8-10 minutes until cookies are lightly browned



Chocolate Coffee Truffles

12 ounces plain chocolate

5 tbsp heavy whipping cream

2 tbsp Kahlua or Tia Maria

2 tbsp chilled dark roasted coffee

4 ounces white chocolate

4 ounces dark chocolate

Melt plain chocolate over double boiler

Add whipping cream and liquor, mix until smooth

Chill mixture 4 hours, or until firm

Divide mixture into 24 equal pieces, rolling each into little ball

Chill until firm again (approx. 1 hour)

Melt remaining plain, white, and dark chocolate into separate bowls

Gently, using tongs, dip 8 each of the truffles into melted chocolates

Place on wax paper, allow to set before serving

NOTE: Due to use of fresh cream, truffles must be stored in refrigerator, and eaten within a few days*



Coffee Crème Custards

2 1/2 cups whole milk

3 tbsp ground medium roast coffee

1/4 cup sugar

4 eggs

4 egg yolks

(Caramel Sauce)

3/4 cup sugar

4 tbsp water

Preheat oven to 325 degrees

Combine 3/4 cup sugar and water in small sauce pan

Bring to boil stirring constantly, dissolving sugar

Continue boiling until sugar is golden brown

Quickly pour hot sugar mixture into 6 small oven proof dessert cups

Custard:

Heat milk until almost boiling

Pour over coffee grounds, and let sit for 5-8 minutes

Strain mixture into bowl to separate coffee grounds

Mix in remaining sugar, eggs, and egg yolks

Whip with wire whisk until mixed

Pour mixture into dessert dishes

Place dessert cups on cookie sheet

Add enough hot water to fill each cup 2/3 full

Bake 30-35 minutes, until firm but soft. Cool 3-4 hours

Gently run table knife around sides of custards and turn onto serving plates

Very lightly dust with brown sugar, or shaved chocolate



Coffee Zabaglione

4 cardamom pods

8 egg yolks

4 tbsp brown sugar

2 tbsp chilled brewed dark roast coffee

1/4 cup Kahlua or Tia Maria

1/2 tsp vanilla extract

Remove black seeds from cardamom pods and crush into fine powder

Combine egg yolks, sugar, and cardamom seeds in mixing bowl

Beat or hand mix until mixture is smooth and creamy

Slowly add in coffee and liqueur. Place bowl over pan of boiling water

Wisk until mixture is very thick and fluffy, and has doubled in volume (Make sure water doesn't boil or mixture will curdle)

Remove from heat and divide into 4 dessert dishes. Dust with shaved chocolate, or crushed dark roasted coffee beans



Petits Pots de Cappucino

1 cup medium roasted whole coffee beans 1 1/4 cups whole milk

1 1/4 cups whipping cream

1 whole egg

4 egg yolks

Preheat oven to 325 degrees

Place coffee beans in sauce pan over low heat

Heat for 3 minutes, shaking frequently

Pour milk and cream over coffee bean

Heat till almost boiling, stirring constantly

Remove from heat, cover, and allow beans to soak about 30 minutes

Mix egg, egg yolks, sugar, and vanilla together

Return milk to boiling, pour through strainer into egg mixture. Mix completely

Pour mixture into 8 small baking cups and cover with foil

Place in roasting pan, add water till 2/3 of cups are submerged

Bake 30-35 minutes until firm but soft. Cool to room temperature, then chill 2-4 hours

TOPPING:

1/2 cup whipping cream

3 tbsp ice water

2 tbsp sweetened chocolate powder

Mix whipping cream and water, whisk until thick, forming lightpeaks

Spoon onto custard. Dust with chocolate powder



Espresso Chocolate Mousse

8 oz plain chocolate

3 tbsp brewed cooled espresso

2 tbsp butter

4 eggs, separated (For serving cups)

8 oz plain chocolate

For each cup:

Cut 12 inch square foil, fold in half, mold around bottom of drinking glass

Repeat for 3 more cups

Melt chocolate in small pan set over boiling water

Spoon chocolate into foil cups

As it cools, spread it up sides of foil with back of spoon

Refrigerate until firm and set hard

Mousse:

Melt chocolate as before, adding espresso to chocolate

When melted and smoothly mixed, add butter slowly

Remove from heat and stir in egg yolks

Wisk egg whites until stiff, then fold into chocolate coffee mix

Pour into bowl and refrigerate 3-4 hours

Scoop chilled mousse into chocolate cups

Top with whipped cream

Sour Cherry Coffee Loaf

12 tbsp soft butter

1 cup brown sugar

1 tsp vanilla extract

2 eggs lightly beaten

2 cups all purpose flour

1/4 tsp baking powder

5 tbsp brewed dark roast coffee

1 cup dried sour cherries

ICING:

1/2 cup confectioners sugar

4 tsp brewed dark roast coffee

Preheat oven to 350 degrees

Lightly grease and flour large loaf pan

butter, sugar, and vanilla

Mix until creamy

Slowly add eggs, mixing well
Add flour and baking powder
Fold in coffee and 2/3 cup sour cherries
Spoon into loaf pan and level top
Bake about 1 hour, or until firm to touch
Wait 5-10 minutes, and turn onto cooling rack
Mix confectioners sugar and coffee for icing
Mix in remaining cherries
Spoon over top and sides of loaf
Allow to set before serving



Orange Coffee Scones

2 1/4 cups all purpose flour

2 tsp salt

2 tbsp sugar

1 orange rind, grated

4 tbsp butter

1/4 cup brewed medium roast coffee

2 pint buttermilk

12 sugar cubes

2 cups orange juice

Preheat oven to 475 degrees

Grease and flour cookie sheet

Mix flour, salt, orange rind and sugar together, blend well

Fold in butter, mix until soft and crumbly

Combine coffee and buttermilk, slowly add to flour mixture

Blend well to bind dough

Roll dough out on floured surface to 1/2 inch thick forming circle

Cut into pie slices and place on cookie sheet

Dip sugar cubes in orange juice and press one into center of each scone

Bake 10-15 minutes or until browned



Coffee Chiffon Pie

1 uncooked 9 inch graham cracker pie crust

1 tbsp unflavored gelatin

4 eggs, separated

2 tsp salt

1 cup sugar

1 tbsp lemon juice

1/2 cup hot brewed dark roast coffee

3/4 cup cold brewed dark roast coffee

Soften gelatin in cold coffee (about 5 minutes)

Beat egg yolks, add 1/2 cup sugar, salt and hot coffee

Cook in double boiler until thick

Add gelatin mixture and lemon juice

Allow to cool 5-10 minutes

Beat egg whites with remaining sugar until stiff

Fold egg whites into coffee custard mixture

Place custard mix into pie pan

Chill overnight, serve with whip cream



Coffee Date Cake

3/4 cup butter

1/3 cup brewed medium roast coffee

1 cup brown sugar

1/2 cup dates cut into small pieces 1/2 cup whole pecans

1/2 cup sugar

2 eggs

1 cup baking flour

1 1/2 tsp baking powder

1/3 cup whole milk

1/2 tsp vanilla extract

Preheat oven to 350 degrees

Combine 1/2 cup butter with brown sugar and coffee

Mix until smooth and creamy

Pour mixture into 8x8 square cake pan

Place dates and pecans in alternating circles around bottom of pan

In separate bowl, cream together remainder of butter, sugar and eggs

Add dry ingredients and vanilla, mix thoroughly

Slowly add milk mixing until batter is smooth and consistent

Pour batter over pecan and date glaze, leveling throughout pan

Bake 40-45 minutes. Immediately flip pan onto serving tray, but wait 5 minutes to remove pan

Serve with whipped cream garnish with pecans



Chocolate Mousse Cake

4 eggs

1/2 cup sugar

2/3 cup all purpose flour

1/4 cup unsweetened cocoa

1/4 cup Kahlua or Tia Maria

Mousse:

2 tbsp dark roasted coffee beans (finely ground)

1 1/2 cups heavy cream
1/2 cup sugar
1/2 cup brewed dark roast coffee
4 egg yolks

Preheat oven to 350 degrees

Grease and flour one 8 inch square, and one 9 inch round cake pan

Place eggs and sugar in pan

Place pan over pan of boiling water, whisk until thick

Remove from heat and whisk until stiff enough to leave trail by whisk

Fold in flour and cocoa

Pour 1/3 mixture into square pan, and remainder in round pan

Bake square pan 15 minutes or until firm

Bake round pan 30 minutes, or until firm

After cooling, slice round cake in half horizontally

Place bottom half back in pan, sprinkle with Kahlua or Tia Maria

Trim edges of square cake, use edges to line sides of pan

Place coffee for mousse in bowl

Heat 1/4 cup of cream to almost boiling point, pour over coffee

Allow to set 5-6 minutes, then strain off coffee

Place sugar in brewed coffee, heat until sugar dissolves

Heat to boiling, remove when heat reaches 225 degrees F

Cool for 5 minutes, add egg yolks, whisk until very thick

Add remaining cream, whip until soft peaks form Spoon into cake shell, place in freezer for 20 minutes

Sprinkle remaining liquor over other cake

Place on top of mousse, return to freezer for 4 hours

Dust with powdered sugar



Coffee Liqueur Cookies

2 eggs

2 teaspoons instant coffee crystals

2 tablespoons coffee flavored liqueur

1 cup butter or margarine, softened 3/4 cup packed brown sugar

1 cup white sugar

2 1/2 cups all-purpose flour

1/3 cup unsweetened cocoa powder

1/2 teaspoon baking soda

1/4 teaspoon salt

2 cups semisweet chocolate chips

Preheat oven to 300 degrees F (150 degrees C).

In a small bowl, dissolve instant coffee crystals into the coffee liqueur; set aside.

In a large bowl, cream together the butter, brown sugar, and white sugar.

Gradually add eggs and coffee mixture while mixing.

Sift together the flour, cocoa, baking soda, and salt; stir into the creamed mixture.

Stir in the chocolate chips. Drop dough by rounded tablespoonful onto a cookie sheet.

Cookies should be at least 2 inches apart. Bake for 23 to 25 minutes.

Immediately transfer cookies to cooling rack after baking.

These keep well at room temperature or refrigerated.

COFFEE CAKES



Chocolate Mousse Coffee Cake

6 oz plain chocolate

2 tbsp brewed French roast coffee

10 tbsp butter

1/4 cup sugar

3 eggs

1/4 cup ground almonds Mascarpone coffee cream

1 cup mascarpone

2 tbsp confectioners sugar

2 tbsp brewed French roast coffee

Preheat oven to 400 degrees F

Grease and flour 6 inch square cake pan

Mix chocolate and coffee in small pan

Heat on low until chocolate is melted, stirring occasionally

Add butter and sugar, stir until dissolved

Whisk eggs until small peaks are formed

Stir into chocolate and add almonds. Pour into cake pan

Put cake pan into roasting pan, add water to cover 2/3 of cake pan

Bake 45-50 minutes or until top is springy

Cool 5 minutes, turn upside down to cool on serving tray

Mix mascarpone with confectioners sugar and coffee

Whip until smooth and creamy, and dust generously over cake



Cinnamon Coffee Cake

1 cup sugar

2 tsp butter
1/2 tsp salt
2 cups all purpose flour
1 tsp baking powder
1/2 cup whole milk
1/2 cup brewed espresso
1 tsp vanilla
4 tbsp melted butter
1 tbsp cinnamon
1/2 cup sugar

Preheat oven to 325 degrees F.

Grease and flour 9x13x4 inch cake pan

Blend together sugar, butter, and salt

Mix baking powder in flour, and fold into sugar mixture slowly

Add milk and vanilla, mix well

Pour into cake pan and bake 15-20 minutes

In small bowl, mix cinnamon and remaining sugar

Drizzle melted butter over cake, and sprinkle with sugar mixture

Bake 10 more minutes



Coconut Coffee Cake

3 tbsp ground medium roast coffee

5 tbsp hot milk

2 tbsp sugar

2/3 c corn syrup

6 tbsp butter

1/2 c coconut flakes

1 1/2 c bakers flower

1/2 tsp baking soda

2 eggs

1 tsp Malibu coconut liquor

FROSTING:

8 tbsp soft butter or margarine

2 cups powdered (confectioners) sugar

1/2 c toasted coconut flakes

Preheat oven to 325 degrees

Grease and flower bottom of 8 inch square cake pan

Place coffee in small mixing bowl, and pour hot milk over coffee.

Cover and let stand 5 min. Strain coffee, and Set aside

Mix sugar, corn syrup, and coconut

Heat, stirring constantly, until butter and sugar are melted

Add flour , baking soda, eggs, and 3 tbsp of coffee milk mixture.

Spoon into cake pan. Bake 45 minutes.

Allow to cool in pan, then flip onto cooling rack.

While cooling, place softened butter into mixing bowl, and beat until smooth and creamy.

Fold in powdered sugar, and remainder of coffee.

Mix until smooth and creamy. Spread over top of cake, and decorate with toasted coconut.



Blueberry Coffee Cake

1 1/2 cups blueberries

1 cup sugar

2 tbsp cornstarch

1 1/2 cups all purpose flour
1/2 tsp baking powder
1h tsp baking soda
6 tbsp butter
1 egg
1/2 cup buttermilk
1/2 tsp vanilla
1h cup vanilla
1h cup brewed medium roast coffee

Preheat oven to 350 degrees

Combine blueberries with 1h cup water in sauce pan

Cook to boiling, reduce heat, simmer for 5 minutes

Stir in 1h cup sugar and cornstarch

Cook until thickened, stirring constantly. Set aside

Mix together 1/2 cup sugar, flour, baking powder and baking soda

Cut in 4 tbsp butter. Mix till fine and crumbly

Combine egg, coffee, buttermilk, and vanilla

Add to flour mixture, blend till just moist

Spread 1/2 batter into 8x8x2 inch cake pan

Spread fruit mixture over batter

Drop remaining batter by spoonful over fruit in random pattern

Blend remaining sugar, flour, 2 tbsp butter fine crumbs

Sprinkle over batter. Bake 40-45 minutes or until golden brown



Streusel Coffee Cake

1 1/2 cups all purpose flour

3/4 cup sugar

2 teaspoons baking powder

1/4 tsp salt

4 tbsp brewed dark roast coffee

1 egg, beaten

1/2 cup whole milk

1/4 cup cooking oil

3/4 cup semi sweet chocolate morsels

Preheat oven to 375 degrees

Grease and flour 9x9x2 inch cake pan

Combine flour, sugar, baking powder, and salt, mix well

In separate bowl, combine egg, milk, cooking oil and coffee

Fold into flour mixture, mix well, and add chocolate morsels

Topping:

2 tbsp brown sugar

1 tbsp all purpose flour

1 tsp ground cinnamon

1 tbsp soft butter

Combine dry ingredients, fold in butter until soft and crumbly Sprinkle over cake batter

Bake 30 minutes or until golden brown



Peach Coffee Cake

1/2 cup butter, softened

1/2 cup granulated sugar

2 large eggs

1 teaspoon vanilla extract
1 cup all-purpose flour
1 teaspoon baking powder
1 teaspoon ground cinnamon
1/2 teaspoon salt
3 peaches, sliced
2 tbsp sugar
1 tbsp all-purpose flour
1/4 cup apricot jam
2 tablespoon brewed dark roast coffee

Preheat oven 350°F In a large bowl beat butter and sugar with mixer set to medium speed for 30 seconds.

Add eggs and vanilla; beat until thoroughly combined.

Stir in 1 cup flour, baking powder, cinnamon and salt. Set aside.

Combine sugar and 1 tablespoon flour. Sprinkle over peach slices; toss to coat.

Fold peaches into batter. Pour into 9x9x2 inch cake pan.

Bake until wooden pick inserted near the center comes out clean, 50 to 55 minutes.

Set aside in pan to cool. In a small saucepan, combine jam and coffee.

Bring to a boil. Spread evenly over cake

Serve warm or at room temperature



Apple Cinnamon Walnut Coffee Cake

2 cups all-purpose flour

1 cup granulated sugar

1/2 cup sour cream

1/2 softened butter

1/4 cup milk

1/4 cup brewed medium roast coffee

2 large eggs

1 teaspoon baking powder

1 teaspoon baking soda

1 teaspoon vanilla extract

1/4 tsp salt

2 medium (2 cups) peeled and chopped apples

TOPPING:

1/2 cup chopped walnuts or pecans

1/2 cup firmly brown sugar

1 tbsp melted butter

1 tsp ground cinnamon

Preheat oven to 350 degrees

Combine all cake ingredients except apples in large mixing bowl

Beat at medium speed, scraping bowl often, until smooth (2 to 3 minutes).

Gently fold in apples by hand.

Spread batter into greased 13 x 9-inch baking pan.

Combine all topping ingredients in small bowl

Sprinkle over batter.

Bake for 30 to 35 minutes or until toothpick inserted in center comes out clean.

Kahlua Banana Coffee Cake

1 cups butter, softened

1 1/2 cups granulated sugar

3 1/2 cups sifted all-purpose flour

1 cup mashed ripe bananas (2 medium)

1/2 cup Kahlúa

4 large eggs

1/4 cup whole milk

1 tbsp baking powder

1 tsp. baking soda

1 tsp. salt

3/4 cup flaked coconut

3/4 cup chopped walnuts

Preheat oven to 350°F

Grease and flour 9x9x2 cake pan

Combine butter and sugar, mix until fluffy.

Fold in flour, 1/2 cup at a time,

Add remaining ingredients except coconut and nuts.

Mix on low speed until mixture is well blended. Increase to medium speed, mix 2 more minutes

Stir in coconut and nuts. Turn into prepared pan.

Bake 45 to 50 minutes or until golden brown.

Remove from oven; let stand 10 minutes. Turn onto serving tray

OPTIONAL TOPPING:

1 tbsp dark roasted brewed coffee, cooled

1 cup brown sugar

Mix Kahlua and brown sugar, dust over cake



Chocolate Coffee Cake

1/2 cup butter

1 cup raw sugar

3 eggs

1 1/2 tbsp vanilla extract

1h tsp almond extract

2 cups bakers flour

1/2 tsp salt

2 tsp cinnamon

1 tsp baking powder

1h tsp baking soda

1h cup buttermilk

3/4 cup brewed coffee (I highly recommend 100% medium roast Kona coffee for this recipe)

4 oz semisweet chocolate chips

Preheat oven to 350 degrees

Grease and flour 2 eight inch round cake pans

Blend in sugar, and eggs until smooth and creamy

Mix dry ingredients in separate bowl

Add buttermilk and butter mixture

Combine coffee and chocolate in small saucepan

Heat on low heat until chocolate is melted and mixed with coffee

Add to batter mixture and blend thoroughly

Pour into cake pans, bake about 45 minutes or until firm

Ice with Mocha Icing

Mocha Icing:

1/2 cup brewed medium roast coffee

6 oz semisweet chocolate chips

1 tsp vanilla extract

1h cup soft butter

Place chocolate, coffee, and vanilla in small saucepan

Heat on low until chocolate is melted and mixed

Remove from heat, blend in butter. Mix well



Sour Cream Coffee Cake

1 cup sour cream

2 eggs

1 cup sugar

1 1/2 cups all purpose flour

2 tsp baking powder

1/2 tsp baking soda

1/4 tsp salt

2 tbsp brewed dark roast coffee

CRUMB TOPPING:

1/2 cup all purpose flour

1/4 cup brown sugar

1/4 cup sugar

3 tbsp soft butter

Preheat oven to 350 degrees

Grease and flour 9 inch round cake pan

To make topping:

Blend topping ingredients, blend until mixed and crumbly

Make topping first, and set aside

To make cake:

Place eggs in bowl, whip until frothy

Add sour cream, mix until smooth and creamy

Thoroughly mix in sugar

Add flour, baking powder, baking soda, and salt and blend well

Pour into cake pan, sprinkle topping evenly over top of batter

Bake 18-20 minutes, or until springy and golden brown

Flip onto cooling rack, cool 30 minutes before serving

Note* This recipe make a very light and tender cake that will not cut smoothly when hot.

CONCLUSIONS

These are just a few of the many recipes I have had the pleasure to collect and try over the years. There are so many more gourmet coffee drink and dessert recipes, many yet undiscovered. All that is required is a love of great tasting specialty coffee, and a creative imagination.

My hope is to continue to discover, and experiment, and enjoy.

The most important thing to remember is that there are generally 2 types of coffee generally available. The first type is specialty coffee. It is 100% Arabica bean coffee that is hand selected by the coffee companies that have a genuine love and appreciation for fine coffee.

Specialty coffees are roasted by master roasters (usually to order), who have years of experience and knowledge in bringing out the best flavor that each individual bean can produce. They are truly artists with a talent for coffee roasting and preparation. Specialty coffee is the only coffee I buy, drink or use to create any recipe with.

The second type of coffee is Robusto. You will find it in most supermarkets and convenience stores. This is mass produced by big commercial companies who care more about profit, than the love, care and time needed to roast great tasting coffee. If you have tasted 100% Arabica bean specialty coffee, you will taste a noticeable difference.

There is one more thing to look for. In very few cases will you find what type of coffee beans are used in commercial coffee. Recently there have been exceptions when a few packages in the supermarkets are labeled “100% Arabica Beans” but this is more the exception than the rule. Only your specialty coffee vendors will have the knowledge of exactly what type of beans and the country of origin in the coffees they sell. I have even asked employees of numerous restaurants and super markets where their coffees come from, and almost none of the people I have asked know the answer. All they can tell me is that “it’s a blend”. But, don’t take my word for it. Walk into store other than a specialty coffee shop ask someone. Then decide for yourself.