

DESSERTS *that* DAZZLE



SCRUMPTIOUS RECIPES
with a
COLD BREW COFFEE
“SECRET”



Cold Brewed Coffee/Coffee-concentrate Recipes

No doubt about it, coffee's a flavor we just can't live without. It's that bracing, spine-straightening, spot of bitter delivered with our morning joe that launches us on our day and provides the subtle flavors we crave in mocha dishes, coffee liqueurs, frostings and ice creams. Coffee - a loyal friend bound to bring smiles to our faces and put a spring in our step for years to come.



This recipe book is unique in that it draws on distinctive flavors only cold-brewed coffee made the [Madesco](#) way brings to a recipe. We're aware of the many health benefits offered by coffee brewed without exposure to scalding water - there are fewer acids, it's easier on the stomach lining, soothing to digestion. Hot coffee's bitterness arises due to the transformation of natural coffee elements (healthy antioxidants) into bitter-tasting quinic acid.

The secret ingredient your aunt added to her award-winning meat marinade, or chili, or Mexican mole sauce, or brownies, may have been none other than a measure of cold-brewed coffee. The delicious flavors imparted by a [Madesco](#) cold-brew surface without the telltale bitter notes normally associated with coffee - bitterness that can mask coffee's other delectable tones and overwhelm a recipe's more subtle elements. Cold-brewed coffee contributes a smoothly mellow, flavor-enhancing ... something. What is that flavor? ... shhh, it's a secret.

Now the secret is yours. Whether concocting a deliciously refreshing beverage, a dessert, sauce, marinade, or entrée, you now have at your disposal a secret weapon - a healthy and flavorful addition to a wide variety of dishes that will leave people wondering, "What is that flavor that makes this so good!" Experiment. Enjoy!

HOW TO COLD BREW

The recipes throughout this recipe book involve both "[Madesco](#) cold brew coffee" and "[Madesco](#) cold brew coffee concentrate." Of course, we recommend that you brew your cold brew coffee, and coffee concentrate, using Madesco's highly regarded reusable filters.

Cold Brew Coffee

Ingredients

1.5 cup medium grind coffee

1.5 quarts fresh cool water

Instructions

Brew using your [Madesco](#) reusable cold brew coffee filter and let steep 15 to 24 hours.

Refrigerate in an air-tight container.

Cold Brew Coffee “Concentrate”

Ingredients

1.5 cup medium grind coffee

1 quart fresh cool water

Instructions

Brew using your [Madesco](#) reusable cold brew coffee filter and let steep 15 to 24 hours.

Refrigerate in an air-tight container.

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Cakes and Cupcakes

Delightful Devil's Food Cake: 6 servings Cake

1 cup sugar
3/4 cup and 2 T flour
6 T baking cocoa
1 tsp. baking soda
1/2 tsp. salt
1 egg
1/2 cup buttermilk
1/2 cup cold brewed coffee
1/4 cup canola oil
1 tsp. vanilla



In a small bowl, combine sugar, flour, cocoa, baking soda, and salt. Whisk the egg, buttermilk, coffee, oil, and vanilla. Add to dry ingredients until combined. Coat a 9-inch round baking pan with cooking spray and dust with flour. Add batter. Bake at 350°F for 25-30 minutes or until a toothpick inserted in center comes out clean. Cool for 10 minutes. Remove from pan to a wire rack. Cool completely.

Filling

3/4 cup ricotta cheese
2 T sugar
4 tsp. orange juice concentrate
2 T chopped red candied cherries
2 T miniature semisweet chocolate chips

Combine ricotta, sugar, and orange juice concentrate. Fold in cherries and chocolate chips. Cut cake in half vertically. Spread filling over one half, top with remaining half of cake.

Frosting

3/4 cup heavy whipping cream
3-4 T powdered sugar
4 1/2 tsp. baking cocoa
3/4 tsp. vanilla

In a bowl, beat cream until soft peaks form. Gradually beat in powdered sugar, cocoa, and vanilla until stiff peaks form. Frost top and sides of cake. Refrigerate.

Black Russian Cake Recipe: 8-10 servings

Cake

1 package dark chocolate cake mix
1 cup vegetable oil
1 (3 oz.) package instant chocolate pudding
4 large eggs
3/4 cup strong coffee
1/2 cup crème de cacao
1/4 cup Kahlua

Topping

1 cup powdered sugar, sifted
2 T cold brew coffee concentrate
2 T Kahlua
2 T crème de cacao

For the cake, combine cake mix, oil, pudding mix, eggs, coffee, crème de cacao, and Kahlua in a large bowl. Beat for 4 minutes until very smooth. Pour into a greased 10-inch tube pan until 3/4 full. Save remaining batter for cupcakes! Bake 45-50 minutes at 350°F. Remove from the pan and invert onto a serving plate. Punch holes throughout the cake with a skewer or ice pick.

Prepare the topping by combining the powdered sugar, coffee concentrate, Kahlua, and crème de cacao. Mix well and spoon over the warm cake.

Black Devil's Food Cake (Low Fat): 20 servings

Vegetable oil spray
2 cups flour
1 3/4 cups sugar
1/2 cup unsweetened cocoa powder
1 T baking soda
2/3 cup unsweetened applesauce
1 cup fat free or low fat buttermilk
2 T vegetable oil
1 cup cold brew coffee concentrate



Preheat oven to 350°F. Spray a 13x9 inch pan with vegetable oil spray. Dust with flour, shake off excess. In a large mixing bowl, stir together flour, sugar, cocoa powder, and baking soda. Whisk in applesauce, buttermilk, and vegetable oil. In a small saucepan, bring coffee to a boil over medium-high heat. Stir gently into batter. Mixture will be soupy. Pour into pan. Bake 35-40 minutes or until a toothpick inserted in center comes out clean. Serve warm or let cool completely.

Tex-Mex Sheet Cake: 12 servings

| | |
|--|---|
| Cooking Spray | 1/2 tsp. salt |
| 1 1/4 cups butter, divided | 14 oz. sweetened condensed milk, divided |
| 1/2 cup unsweetened cocoa powder, divided | 3 large eggs |
| 1 cup cold brew coffee concentrate | 1 tsp. vanilla extract |
| 2 cups flour | 1 T instant coffee crystals |
| 1 1/2 cups firmly packed light brown sugar | 1 tsp. water |
| 1 tsp. baking soda | 1 cup powdered sugar |
| 1 tsp. ground cinnamon | 1 cup slivered almonds or pecans, toasted |

Heat oven to 350°F. Spray 15x10 inch jellyroll pan with cooking spray. Melt 1 cup of butter. Whisk in 1/4 cup cocoa until smooth. Stir in coffee. Stir flour, brown sugar, baking soda, cinnamon, and salt in large mixing bowl. Add cocoa mixture and beat with electric mixer on medium speed for 1 minute. Beat in 1/3 cup sweetened condensed milk, eggs, and vanilla until blended. Pour into pan. Bake 15-17 minutes or until cake springs back when touched lightly.

Melt remaining 1/4 cup of butter. Whisk in remaining 1/4 cup cocoa and sweetened condensed milk. Dissolve coffee crystals in water. Add to frosting mixture. Beat in powdered sugar until smooth. Spread on warm cake. Sprinkle evenly with nuts.

Mocha Chocolate Cake with Butter Mocha Frosting: 12 servings

Cake

| | |
|--------------------------------------|-----------------------|
| Cooking spray | 1/2 cup vegetable oil |
| 1 package Devil's Food Cake Mix | 3 large eggs |
| 1 cup cold brewed coffee concentrate | |

Heat oven to 350°F. Coat 2 9-inch round cake pans with cooking spray. Combine cake mix, coffee, oil, and eggs in large bowl. Beat with electric mixer until moistened. Beat 2 minutes on medium speed. Bake 29-33 minutes or until toothpick inserted in center comes out clean. Cool 10 minutes. Remove from pans and place on cooling racks to cool completely.

Butter Mocha Frosting

| | |
|---|--|
| 1 lb. (about 3 3/4 cups) powdered sugar | 1/4 cup cold brewed coffee concentrate |
| 1/4 cup unsweetened cocoa powder | 1 tsp. vanilla extract |
| 1/4 tsp. salt | 3-4 tsp. milk |
| 1/4 cup butter, softened | |

Combine powdered sugar, cocoa, and salt in large bowl. Beat in butter with electric mixer on low speed. Gradually add coffee, vanilla, and enough milk to make a smooth and spreadable frosting. Spread frosting between layers, on top, and sides of cake.

Raspberry Chocolate Cake: 16 servings

Cake

3 cups sugar
2 3/4 cups flour
1 cup baking cocoa
2 tsp. baking soda
1 1/2 tsp. salt
3/4 tsp. baking powder
1 1/4 cups buttermilk
3/4 cup canola oil
3 tsp. vanilla
3 eggs
1 1/2 cups cold brewed coffee concentrate



Line three greased 9-inch round baking pans with waxed paper and grease paper. Set aside. In a large bowl, combine sugar, flour, cocoa, baking soda, salt, and baking powder. Combine the buttermilk, oil, and vanilla extract. Add to the dry ingredients. Add eggs one at a time, beating well after each addition. Beat for 2 minutes. Gradually add coffee. The batter will be thin. Pour into prepared pans. Bake at 350°F for 35-40 minutes or until toothpick inserted in center comes out clean. Cool for 10 minutes before removing from pans to wire racks to cool completely.

Filling

| | |
|-----------------------|-------------------------------------|
| 3 T flour | 2 T raspberry liqueur |
| 6 T 2% milk | 1/4 tsp. salt |
| 6 T shortening | 2 drops red food coloring, optional |
| 3 T butter, softened | 4 T seedless raspberry jam, melted |
| 3 cups powdered sugar | |

In a small saucepan, whisk together flour and milk until smooth. Cook over medium heat for 1 minute or until thickened, stirring constantly. Remove from the heat and let stand until cool. In a large bowl, cream shortening and butter until light and fluffy. Gradually add powdered sugar and mix well. Gradually add cooled milk mixture; beat for 4 minutes or until light and fluffy. Beat in liqueur, salt, and food coloring.

Level tops of cakes if necessary. Place one layer on a serving plate; spread with about 2 T jam. Place remaining layers on waxed paper; spread one of the remaining layers with jam. Let stand for 30 minutes. Spread 1/2 cup filling over cake on the plate to within 1/4 inch of edges. Top with jam-covered cake, then spread with remaining filling. Top with remaining cake layer.

Frosting

| | |
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| 1 package (8 oz.) cold cream cheese | 1 T raspberry liqueur |
| 1/3 cup butter, softened | 4 cups powdered sugar |
| 1/2 cup baking cocoa | |

In a large bowl, beat cream cheese and butter until smooth. Beat in cocoa and liqueur. Gradually beat in powdered sugar until light and fluffy. Frost top and sides of cake. Store in refrigerator.

Coffee Ring Cake: 8 servings

Cake

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| 2 2/3 cups flour | 5 eggs |
| 2 2/3 cups almond flour | 2 tsp. yeast |
| 1 cup chickpea flour | 3/4 tsp. coarse salt |
| 2 1/5 sticks of butter | |
| 1 1/2 cup sugar | |
| 1 1/4 cup cold brewed coffee | |



Place the sugar and eggs in a large bowl and beat until mixture is light and fluffy. Sieve the flours and yeast together. Add flours to the egg mixture, alternating them with the coffee and mixing it all together with an electric whisk at low speed. When mixture is soft and smooth, pour into a well-greased ring cake mold. Sprinkle salt over the surface. Bake at 338°F for 40 minutes.

Ganache Cream

| | |
|----------------------------|------------------------------------|
| 3/4 cup cold brewed coffee | 4 egg yolks |
| 1/2 cup double cream | 3 cups gianduja chocolate, chopped |
| 1/3 cup sugar | |

Place egg yolks and sugar into a bowl and whisk together until smooth. Meanwhile, heat the double cream in a small pan. Once it has reached boiling point, add the yolk and sugar mixture. Note that once the eggs have been added, it is important to keep whisking over a low heat without bringing it back to a boil. The cream is when a thin layer sticks to the spoon. Remove from the heat and add the gianduja chocolate to the mixture, stirring until it has fully dissolved. Now pour the ganache over the ring cake.

Fruit Cake: 4-5 small fruitcakes

| | |
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| 1 1/2 cups cold brewed coffee | 2 tsp. salt |
| 1 (15 oz.) box raisins, boiled in coffee | 1 tsp. cinnamon |
| 1 1/2 tsp. baking soda | 1 tsp. allspice |
| 3/4 cup cooking oil | 1/2 tsp. ground cloves |
| 2 cups sugar | 1/2 tsp. mace |
| 3 eggs | 8 oz. walnuts, chopped |
| 3 cups flour | 1 jar maraschino cherries, undrained |
| 1/4 tsp. baking powder | 1 lb. mixed fruit |

Boil raisins in leftover coffee. Add baking soda and let stand until cool. Cream together in oil, sugar, and eggs. Add flour, baking powder, salt, cinnamon, allspice, cloves, mace, and walnuts,

adding cherry juice and coffee to make mixing easier. Fold in cherries, raisins, and mixed fruit. Spoon into 4-5 small greased and floured loaf pans. Bake at 325°F for 1 hour and 20 minutes. Fruit cake is done when it springs back to a light touch. When completely cooled, wrap in aluminum foil.

Mochaccino Dream Cake: 20 servings

Cake

| | |
|---|-----------------------------|
| 1 box Dark Chocolate Fudge Cake Mix | 1/2 cup water |
| 1 1/2 cups reduced fat sour cream | 2 large eggs |
| 1 box instant chocolate pudding and pie filling | 3 T instant espresso powder |
| | 1 1/2 tsp. ground cinnamon |

Heat oven to 350°F. Coat a 9 inch springform pan with nonstick cooking spray. Beat all ingredients in a large bowl with mixer on low speed for 30 seconds or until blended. Scrape down sides of bowl. Beat on medium speed for 2 minutes. The batter will be thick. Spread evenly into prepared pan. Bake 1 hour or until a toothpick inserted into center comes out with a few moist crumbs attached. Cool in a pan on wire rack for 10 minutes. Remove from sides of pan, cool cake completely. Wash and dry pan sides.

Insert several toothpicks halfway up side of cake all the way around. Using toothpicks as guide, cut cake in half horizontally with long serrated knife. Set aside the top layer. Return pan sides to base with cake.

Creams

| | |
|------------------------|------------------------------------|
| 3 cups heavy cream | 1 T instant espresso powder |
| 1/2 cup powdered sugar | 2 T cold brewed coffee concentrate |
| 1 1/2 tsp. vanilla | 1 1/3 cup hot fudge sauce |

Beat cream in a large bowl with mixer on medium-high speed until it starts to thicken. Add powdered sugar, beat until stiff peaks form. Stir in vanilla. Spoon 1/2 into a Ziploc bag. Stir 1 T espresso powder into coffee concentrate in a small bowl until dissolved. Stir into remaining cream. Spoon into another Ziploc bag.

Spread top of cake on pan base with 2/3 cup fudge sauce.

Method 1: Cut 1/2 inch off a bottom corner of each filled Ziploc bag and pipe dollops, alternating plain and coffee cream, around edge of cake in pan. Pipe alternating dollops in center.

Method 2: Put a pastry bag in a tall drinking glass. Hold bag of coffee cream in one hand, plain cream in the other. Squeeze bags into pastry bag at the same time so each cream fills one side of the bag.

Top with remaining cake layer. Spread with remaining fudge sauce. Cover with plastic wrap. Refrigerate cake and remaining cream for at least 2 hours. Remove sides of springform pan. Pipe rosettes over top of cake. Lightly dust with cinnamon. Refrigerate until serving.

Lady Baltimore Cake with Mocha Frosting: 12-15 servings

Cake

Cooking spray
2 3/4 cups bleached cake flour
1 2/3 cups sugar
4 1/2 tsp. baking powder
1 tsp. salt
1 1/3 cups milk, divided
2/3 cup vegetable shortening
3 large eggs
2 tsp. vanilla extract



Heat oven to 350°F. Coat 2 9-inch round cake pans with cooking spray.

Combine cake flour, sugar, baking powder, and salt in large mixing bowl. Add 1 cup milk and shortening. Blend with electric mixer at low speed. Beat 2 minutes at medium speed. Add eggs, 1/3 cup milk, and vanilla. Beat 2 minutes. Bake 25-30 minutes or until toothpick inserted in center comes out clean. Cool 15 minutes in pans on racks. Remove from pans to cool completely.

Cocoa Mocha Frosting

3/4 cup vegetable shortening
1 T vanilla extract
1/2 tsp. salt
1 T unsweetened cocoa powder
4 - 4 1/2 cups powdered sugar
5 T cold brewed coffee concentrate
1 cup raisins
1/4 cups pecans or almonds, finely chopped
2 T orange marmalade

Beat shortening, vanilla, salt, and cocoa. Add powdered sugar and coffee, beating until smooth. Place 1 cake layer, rounded side down, on serving plate. Stir together 2/3 cup frosting, raisins, pecans, and marmalade. Spread on cake. Top with second layer, rounded side up. Frost.

Cassata Siciliana Cannoli Cake: 10 servings

| | |
|-----------------------------|---|
| 1/4 cup milk | 3 T rum |
| 2 T plus 2 tsp. butter | 3 T candied lemon peels, finely chopped |
| 8 eggs | 3 T candied orange peels, finely chopped |
| 2 cups, plus 2 T sugar | 4 T chopped pistachio nuts |
| 1 cup flour | 1/4 cup heavy cream, whipped until stiff |
| 1 tsp. baking powder | 1/4 cup orange liqueur |
| 1/2 tsp. salt | 1 1/2 cups sweetened whipped cream |
| 1 tsp. vanilla | 3 cups semisweet chocolate, cut into pieces |
| 2 cups fresh ricotta cheese | 1/2 cup cold brewed coffee concentrate |
| 1 cup powdered sugar | 1/2 lb. cold butter, cut into cubes |
| 1 T vanilla | |

Preheat the oven to 350°F. In a small saucepan, heat the milk and 2 T of butter together. Using an electric mixer fitted with a wire whip, combine the eggs and sugar together. Beat on medium-high speed for about 8 minutes, or until the mixture is pale yellow, thick and has tripled in volume. With the machine running, slowly add the heated milk and butter. In a mixing bowl, sift the flour, baking powder and salt together.

Fold the flour mixture into the egg mixture and mix thoroughly, so that there are no lumps and the mixture is smooth. Fold in the vanilla. Grease a half sheet pan (13x18x1-inch pan) with 2 tsp. of butter. Sprinkle with a T of sugar. Pour the cake batter into the pan and bake for about 25 minutes, or until the cakes spring back when touched. Cool for about 2 minutes. Using a thin knife, loosen the edges of the cake and flip onto a wire rack.

In a mixing bowl, whisk the ricotta cheese, sugar, vanilla, and 2 T rum. Mix well. Add 2 T each of the candied citrus and 2 T of the pistachio nuts. Mix well. Fold the whipped cream into the mixture. Mix well. Cut the cake lengthwise into 4 equal pieces. Trim the edges of the cake to fit a 10-inch loaf pan. Brush the tops of each cake with the orange liqueur. Line the bottom of the loaf pan with parchment paper. Place one piece of the cake on the bottom of the pan. Spread 1/3 of the cheese filling evenly over the piece of cake. Repeat the layering with the remaining cake and cheese filling.

Cover with plastic wrap and refrigerate for 2 hours. Remove from the refrigerator and unmold the cake. Place the cake on a wire rack with a sheet pan underneath. Spread the top and sides of the cake with the sweetened whipped cream. Place the cake in the refrigerator and chill for 1 hour.

In a saucepan, over medium heat, add the chocolate and coffee. Stir until the chocolate is melted. Stir in the half pound of butter and remaining T of rum. Mix well. Cool the mixture until it is spreadable. Pour the chocolate frosting over the entire cake. Place the cake back in the refrigerator and chill for 2 hours, until the cake sets. Remove the cake from the refrigerator. Using a long spatula, carefully lift the cake from the rack and place on a serving plate. Garnish with a sprinkle of the remaining nuts and candied citrus. Slice and serve.

Blueberry Coffee Cupcakes: 10 servings

Batter

8.8 oz. flour
1.2 oz. potato starch
6 oz. butter
10.6 oz. Sugar

.2 oz. ground coffee
5.3 oz. cold brewed coffee
2 eggs
.4 oz. baking powder
8.8 oz. blueberries

Using an electric whisk, beat the eggs and sugar until you get a frothy mix. Melt the butter in a small pan. In the meantime, sift all the dry ingredients. Pour the coffee into the frothed egg mixture. Dust the fresh blueberries with flour, sift, and add to the mixture, stirring with a wooden spoon. Pour the dough into greased cupcake molds and bake at 350°F for 30 minutes.

Icing

8.8 oz. mascarpone cheese
1 fl. oz. cold brew coffee

2.5 oz. whipping cream
2.1 oz. icing sugar

Mix the coffee into a bowl with all the ingredients and froth the mixture using an electric whisk. Once the mixture becomes thick and smooth, put it into a pastry bag. Decorate your cupcakes.

Special Mocha Cupcakes: 12 servings

Cupcakes

1 cup sugar
1/2 cup cold brewed coffee
1/2 cup canola oil
2 large eggs
3 tsp. cider vinegar

3 tsp. vanilla extract
1 1/2 cups flour
1/3 cup baking cocoa
1 tsp. baking soda
1/2 tsp. salt

Preheat oven to 350°F. In a large bowl, beat sugar, coffee, oil, eggs, vinegar, and vanilla until well blended. In a small bowl. Combine flour, cocoa, baking soda and salt. Gradually beat into coffee mixture until blended. Fill paper-lined muffin cups 3/4 full. Bake 20-25 minutes or until a toothpick inserted in the center comes out clean. Cool 10 minutes before removing from pan to a wire rack to cool.

Mocha Frosting

3 T milk chocolate chips
3 T semisweet chocolate chips
1/3 cup butter, softened

2 cups powdered sugar
1-2 T cold brewed coffee
1/2 cup chocolate sprinkles

In a microwave, melt chips and butter, stir until smooth. Transfer to a large bowl. Gradually beat in powdered sugar and enough coffee to achieve desired consistency. Pipe frosting onto cupcakes. Top with sprinkles.



Cookies, Bars, Brownies

Cinnamon Mocha Cookies



1 capful vanilla
1/4 cup butter
1/2 cup light brown sugar
1/2 cup dark brown sugar
1 egg

4 T cold brewed coffee concentrate
3/4 tsp. cinnamon
2 squares chocolate, melted
1 3/4 cups sifted flour
2 tsp. baking powder

Cream butter and sugars together. Add vanilla and salt. Beat slowly for about 1 minute. Add egg and coffee. Add chocolate and blend thoroughly. Add dry ingredients. Roll on floured pastry board and cut with cookie cutters. Sprinkle with sugar and bake at 205° until light brown.

Honey Cookies

1 cup flour
1 1/4 cups honey
2 cups sugar
1/2 cup shortening
1/2 cups cold brewed coffee
4 eggs
1/8 T salt
3 drops anise oil
4 tsps. Baking soda, dissolved in coffee

In large bowl, cream shortening, honey, and sugar. Beat eggs and add to mixture. Add coffee, baking soda, and flour. If the dough needs to be stiffer, add more flour. Roll out the dough to about 1/4-inch thick. Cut out cookies. Bake at 350° for 10-15 minutes or until lightly browned.

Grandma's Honey-Drop Cookies

| | |
|--------------------------------------|------------------------------|
| 1 1/2 cups honey | 1/2 tsp. salt |
| 1/2 cup butter | 1 capful vanilla |
| 1 cup white sugar | 1 T baking powder |
| 1 cup light brown sugar | 1/2 tsp. cinnamon |
| 3 beaten eggs | 1/2 T allspice |
| 1 cup cold brewed coffee concentrate | 1 T star anise, crushed fine |
| 1 1/2 tsp. baking soda | 8 cups flour |
| 1/2 tsp. nutmeg | |

Put honey, butter, and sugars in pot and boil together. Remove from heat and stir occasionally until cool. Beat eggs and add to the mixture. Combine all other ingredients and mix. Refrigerate overnight. Roll into balls and bake at 350°F until golden brown. Roll in powdered sugar and water to glaze (optional).

Espresso Brownies: 16 servings

3/4 cup (1 1/2 sticks) unsalted butter, plus more for pan
1/2 cup flour, spooned and leveled
1/4 cup natural cocoa powder
1 tsp. salt
1/2 tsp. baking powder
3 oz. unsweetened chocolate, chopped
1 cup sugar
1/2 cup packed dark brown sugar
3 large eggs
2 T cold brewed coffee concentrate
1 tsp. vanilla
2 oz. bittersweet chocolate, chopped



Heat oven to 350°F. Butter an 8-inch square baking pan. Line with 2 crisscrossed pieces of parchment, buttering in between the pieces to help them stick and leaving an overhang on all sides. Butter the top of the parchment.

Whisk together the flour, cocoa, salt, and baking powder in a medium bowl. Set aside. Combine the butter and unsweetened chocolate. Microwave on high in 30 second intervals, stirring in between, until melted. Let cool slightly. Whisk in the sugars, eggs, coffee concentrate, and vanilla until smooth. Add the flour mixture and mix until just combined. Fold in the bittersweet chocolate. Spread the batter in the pan and bake 35-40 minutes or until a toothpick inserted in the center comes out with a few moist crumbs attached. Let cool completely in the pan. Holding the paper overhang, lift the brownies out and transfer to a cutting board. Cut and serve.

Coffee Truffles: 20 Truffles, 4-5 servings

1 fl. oz. cold brew coffee concentrate
7 oz. white chocolate
1/4 cup double cream
1/4 cup chopped hazelnut
1/4 cup hard nougat or torrone, chopped
1/8 cup butter
.2 fl. oz. rum
.1 oz. coffee powder
Cane sugar
1/4 cup cocoa powder
1/5 cup ginger powder



Cut the chocolate into small pieces. Bring the cream to a boil along with the liqueur. Pour the liquid over the chocolate and mix well. Add butter in pieces and mix well. Pour mixture into a container and chill. Divide the dough into pieces and create miniature balls. Cut the ginger into pieces. Prepare a mixture of cane sugar and ginger. Prepare a mixture with cocoa powder and .1 oz. of coffee powder. Place crushed hazelnuts on a plate. Coarsely chop the nougat and arrange on a plate. Roll the balls in the different mixtures for a variety of truffles.

Mocha Cheesecake Bars: 48 servings

Crust

30 Oreos
1/4 cup fat free bottled hot fudge topping

Filling

| | |
|--------------------------------------|-------------------------------------|
| 1 envelope unflavored gelatin | 1 cup reduced fat sour cream |
| 1/2 cup cold brew coffee concentrate | 1 bar bittersweet chocolate |
| 16 oz. 1/3 less fat cream cheese | Chocolate coffee beans, for garnish |
| 3/4 cup sugar | |

Line a 13x9 inch baking pan with nonstick foil. Extend the foil about 2 inches above the narrow ends of the pan. Pulse Oreos in food processor until they are fine crumbs. Add fudge topping to crumbs, pulse to moisten. Press firmly into prepared pan. Freeze.

Sprinkle gelatin over coffee in a small saucepan. Let stand for 2 minutes. Stir over low heat until steaming and granules dissolve. Remove from heat. Beat cream cheese and sugar in a large bowl with mixer on high speed until smooth. On low speed, beat in sour cream, the coffee mixture, and chocolate until blended. Pour into crust, cover, and refrigerate 4 hours or until firm.

Lift foil by ends onto cutting board. Cut crosswise into 8 strips, then each strip into 6 bars. Add coffee beans to top.

Doughnut Holes with Bacon Sugar: 3 dozen

Dough

2/3 cup water
2/3 cup instant mashed potato flakes
1 large egg yolk
1 T vegetable oil, plus additional for frying
1 T sugar
1/4 tsp. vanilla extract
1 1/2 cups plus 1 T buttermilk pancake and waffle mix

Combine water and instant potato flakes in large bowl. Stir until moistened. Add egg yolk, 1 T oil, sugar, and vanilla. Mix well. Gradually stir in 1 1/2 cups pancake mix. Sprinkle work surface with remaining T pancake mix. Turn dough out onto work surface. Knead dough until well blended, about 1 minute. Shape into a 4-inch disk. Wrap in plastic wrap and chill at least 1 hour.

Bacon Sugar Coating

1/2 cup sugar
4 cooked bacon slices, heated until crisp

Mince cooked bacon in food processor until very fine. Add sugar, pulse for 2-3 seconds until just blended.

Chocolate Glaze

1/4 cup original syrup
1 oz. unsweetened baking chocolate, coarsely chopped
1/2 cup powdered sugar
1-2 tsp. cold brewed coffee concentrate

Place syrup and chocolate in small microwave safe bowl. Microwave on high for 30-45 seconds. Stir until mixture is smooth. Stir in powdered sugar. Gradually blend in coffee until desired consistency.

Pour oil into large heavy saucepan to 1-inch depth. Heat oil to 350°F. Roll out dough to 1/2-inch thickness on floured surface. Cut out small rounds using a 1 1/2 inch round pastry cutter or cut into 1 1/2 inch squares with knife. Working in batches, fry dough 30-60 seconds or until puffed and golden brown on all sides. Drain on paper towels. Roll in bacon sugar coating or dip one side in chocolate glaze and then in bacon sugar coating. Serve warm.

Pies and Pastries

Coffee Toffee Pie: 6-8 servings

1 unbaked 9 inch chocolate graham cracker pie crust
3 eggs
1 1/2 cups brown sugar
1/2 cup cold brewed coffee
2 T butter, melted
1 tsp. vanilla
1 cup semisweet chocolate chips
1 1/2 cup pecan halves



Preheat oven to 450°F. Mix eggs, sugar, and coffee. Blend with mixer on medium until smooth. Blend in butter and vanilla. Layer bottom of pie crust with chocolate chips and pecans. Spoon mixture into pie crust. Bake for 5-7 minutes. Reduce oven temperature to 325°F. Bake 25-30.

Bourbon Coffee Chiffon Pie: 6-8 servings

| | |
|----------------------------------|--|
| 1 1/4 cups graham cracker crumbs | 1/2 cup cold brewed coffee concentrate |
| 1/4 cup sugar | 2/3 cup sugar |
| 1/4 cup butter, melted | Pinch of salt |
| 1/2 tsp. nutmeg | 5 T bourbon |
| 3 eggs | 4 T coffee liqueur |
| 1 envelope unflavored gelatin | 1 cup heavy cream |

Preheat oven to 350°F. To make crust, mix the crumbs, sugar, melted butter, and nutmeg, and spoon into a 9-inch pie plate. Press the crumbs evenly over the bottom and against the sides. Bake for 5 minutes. Cool thoroughly.

To make the filling, separate the eggs and set aside. Sprinkle the gelatin over the coffee in a saucepan. Add 1/3 cup of the sugar, salt, and the egg yolks. Stir thoroughly. Cook over low heat only until the gelatin is dissolved. Do not boil. Remove mixture from the heat. Add bourbon and liqueur. Chill until it starts to thicken but do not let it gel. Beat egg whites until stiff, adding the remaining sugar gradually. Fold them into the gelatin mixture. Whip the cream and fold it into the mixture. Spoon this into the crust and chill for 5 hours. Garnish with more whipped cream if desired.

Coffee Chiffon Pie: 6-8 serving

1 uncooked 9-inch graham cracker pie crust
1 T unflavored gelatin
4 eggs, separated
1/2 tsp. salt
1 cup sugar
1 T lemon juice
1/2 cup hot brewed coffee
3/4 cup cold brewed coffee

Soften gelatin in cold coffee for 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 whipped cream.

Sour Cherry Coffee Loaf: 6-8 servings

Loaf

12 T soft butter
1 cup brown sugar
1 tsp. vanilla extract
2 eggs lightly beaten
2 cups flour
1/4 tsp. baking powder
5 T cold brewed coffee concentrate
1 cup dried sour cherries

Preheat oven to 350°F. Lightly grease and flour large loaf pan. Combine butter, sugar, and vanilla. Mix until creamy. Slowly add eggs, mixing well. Add flour and baking powder. Fold in coffee and 2/3 of the 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.

Icing

1/2 cup powdered sugar
4 tsp. cold brewed coffee concentrate

Mix powdered sugar and coffee with the remaining cherries. Spoon over top and sides of loaf. Allow to set before serving.



Frosty Coffee Pie: 8 servings

1/4 cup hot fudge ice cream topping, warmed
1 chocolate crumb crust (9 inches)
3 cups coffee ice cream, softened
1 package (5.9 oz.) instant chocolate pudding mix
1/2 cup cold brewed coffee concentrate
1/4 cup cold 2% milk
1 3/4 cups whipped topping
1 cup marshmallow crème
1/4 cup miniature chocolate chips



Spread hot fudge topping into crust. In a large bowl, beat the ice cream, dry pudding mix, coffee concentrate, and milk until blended. Spoon into crust. In another bowl, combine whipped topping and marshmallow crème. Spread over top. Sprinkle with chocolate chips. Cover and freeze until firm.

Mocha Tart: 6 servings

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|-----------------------------------|---------------------|
| 1/4 cup cold brew coffee | 2/5 cup flour |
| 1 oz. sugar | .7 oz. cocoa powder |
| 3 eggs | 3/8 cup butter |
| 1/4 cup double cream | Vanillin powder |
| 1/2 cup dark chocolate, 50% cocoa | Lemon zest |

Ganache Cream

Mix 2 egg yolks with the sugar and whisk until clear and creamy. Bring the double cream to a boil. Add the whisked yolks and cook up to 194°F. Add the coffee and mix well. Dice the chocolate into small pieces and pour the mixture over the chocolate. Mix until the chocolate is completely dissolved. Place in fridge until chilled.

Shortbread Pastry

Dice the butter and bring to room temperature. Form a fountain shape with the flour and cocoa powder. Put the butter, eggs, and sugar into the well of the fountain. Knead the ingredients and add the flour until the mixture is smooth. Return to the fridge for 1 hour. Lay the pastry over the base and sides of baking tin. Use a fork to prick the crostata ase. Cook in a conventional oven at 350°F for 18 minutes. Allow to cool.

Using a pastry bag, pour the lukewarm Ganache Cream over the tart. Place in the fridge until the cream is completely chilled. Sprinkle icing sugar and serve.

Chocolate Orange Tart: 14-16 servings

Strawberry Sauce

2 cups fresh strawberries, cut in half

1/2 tsp. powdered sugar

Place 1 cup of halved strawberries in a Ziploc bag. Sprinkle with powdered sugar and shake to coat. Refrigerate while you make the tart.

Tart

3/4 lb. margarine, unsalted

3/4 cup sugar

3/4 cup fresh orange juice

2 T orange liqueur

1/4 cup cold brew coffee concentrate

1 1/2 tsp. vanilla

12 oz. semisweet chocolate, coarsely
chopped

6 large eggs, lightly beaten

1/8 cup miniature chocolate chips, for
garnish (optional)

Preheat oven to 350°F. Line a 9 inch springform pan with parchment paper. Place margarine, sugar, orange juice, orange liqueur, and coffee concentrate in a heavy saucepan over low heat. Stir until combined and smooth. Remove from heat and stir in vanilla. Add chocolate and stir until completely melted and blended. Let cool.

When chocolate mixture is cool, whisk in the eggs until thoroughly combined. Pour into prepared pan. Bake 35-45 minutes until the top has a slight crust and center is set. Let chocolate tart cool to room temperature, then refrigerate for at least 4 hours.

When ready to serve, place sugared strawberries in a blender or food processor and pulse to puree. Pour strawberry sauce over the cake, sprinkle with chocolate chips, and decorate with remaining strawberry halves.

Orange Coffee Scones

2 1/4 cups flour

1/2 tsp. salt

2 T sugar

1 orange rind, grated

4 T butter

1/4 cup cold brewed coffee concentrate

1/2 pint buttermilk

12 sugar cubes

2 cups orange juice

Preheat oven to 475°F. 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 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 lightly browned.

Coffee and Chocolate Tart: 10 servings

Shortcrust Pastry

1 1/4 cup flour
1/2 cup sugar
1/2 cup olive oil
1 egg
3 T egg yolks
1 T yeast
Vanillin powder
Salt
Zest of half a lemon

Place the eggs and yolks in a tall, narrow container, pour the oil in a slow trickle and blend it all together with a hand mixer. Tip the mixture into a food processor and add the flour and sugar, followed by the lemon zest and vanillin powder. Mix the ingredients until you have a smooth dough. Leave the dough to rest in the fridge for approximately 1 hour. Grease the molds and line them up with the dough. Bake at 350°F for 10-12 minutes. Allow the pastry cases to cool before adding the cream.

Coffee Cream

1 cup water
1 1/4 cup cold brewed coffee
2 eggs
1 1/2 T egg yolks
1/4 cup sugar
3 T cornstarch
1/3 cup chocolate, chopped

Beat the eggs, yolks, and sugar together in a bowl, then add the cornstarch. Mix slowly by hand. Heat 1 cup of water in a large pan. Once it has come to a boil, pour the egg mixture into the water and cook for around 2 minutes. This will produce a thick mixture. Add the coffee, remove from the heat, and add the chocolate. Mix well with a whisk or hand blender until the chocolate has melted completely. Leave the cream to cool in the fridge.

Meringue Cream

1/4 cup egg white
1/2 cup sugar

Place the ingredients in a bowl and whip until the mixture is thick and foamy. This can take up to 5 minutes.

Use a ratio of 3 to 1 when combining the coffee and meringue creams. 3 times as much coffee cream as meringue cream. Mix thoroughly.

Caramel Coffee Flan: 8 servings



3/4 cup sugar
1/2 tsp. ground cinnamon, divided
4 large eggs
14 oz. sweetened condensed milk
1/2 pint heavy cream, divided
1/2 tsp. vanilla extract
1/8 tsp. salt
1 1/2 cups cold brewed coffee concentrate
2 T powdered sugar
Additional ground cinnamon

Cook sugar in a heavy saucepan over medium heat, stirring constantly until completely melted and caramel colored. Carefully pour into an 8 inch round baking pan, tilting to completely coat the bottom. Sprinkle evenly with 1/4 tsp. cinnamon. Heat oven to 350°F. Whisk eggs in a large bowl. Beat in sweetened condensed milk, 1/4 cup cream, vanilla extract, and salt. Whisk in coffee until well blended. Set prepared baking pan in larger shallow pan (such as 13x9 inch pan). Pour flan mixture into prepared pan. Fill larger pan with 1 inch hot water. Bake 55-60 minutes or until knife inserted in center comes out clean. Carefully remove baking pan from hot water, cool on wire rack 1 hour. Cover and chill several hours or overnight.

Combine remaining cream, powdered sugar, and remaining 1/4 tsp. cinnamon in medium mixing bowl. Beat with an electric mixer on low until cream begins to thicken. Beat on high until stiff peaks form. Run knife around the edge of the pan to loosen flan. Invert onto serving plate with rim. Cut into wedges. Dollop each serving with whipped cream. Sprinkle with cinnamon.

Coffee Cakes

Peach Coffee Cake: 9 servings

1/2 cup butter, softened
1/2 cup sugar
2 large eggs
1 tsp. vanilla extract
1 cup flour
1 tsp. baking powder
1 tsp. ground cinnamon
1/2 tsp. salt
3 peaches, sliced
2 T sugar
1 T flour
1/4 cup apricot jam
2 T cold brewed coffee concentrate

Preheat oven to 350°F. In large bowl beat butter and 1/2 cup sugar with mixer on medium speed for 30 seconds. Add eggs and vanilla. Beat until thoroughly combined. Stir in 1 cup of flour, baking powder, cinnamon, and salt. Set aside. Combine 2 T sugar and 1 T flour. Sprinkle over peach slices, toss to coat. Fold peaches into batter. Pour into 9x9x2 inch cake pan. Bake 50-55 minutes or until tooth pick inserted in center comes out clean. 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.

Peanut Butter Coffee Cake: 10-12 servings

1/4 cup peanut butter
1/2 cup butter
1/2 cup white sugar
1/2 cup light brown sugar
3 eggs
1 tsp. salt
1 capful vanilla
3/4 cup cold brewed coffee
1 1/2 cup sifted cake flour
2 tsp. baking powder



Combine white and brown sugar with butter and blend until creamy. Add vanilla and eggs. Mix remaining ingredients with coffee and add to the mixture a little at a time until blended thoroughly. Pour into a greased 8 inch ring mold and bake at 350°F for 50 minutes.

Coconut Coffee Cake: About 9 servings

1/2 cup bran cereal
1 cup cold brewed coffee
concentrate mixed with 1/4 T
coffee crystals
1 1/2 cups flour
1 tsp. baking soda
1/2 tsp. salt
1 tsp. cinnamon
3/4 cup light brown sugar
1/4 cup and 2 T oil
1 T vinegar (optional)
1/2 tsp. almond extract
1/2 cup flaked coconut, divided



Combine cereal and coffee mixture in a large bowl and soak for about 15 minutes. In another bowl, stir in flour, baking soda, salt, cinnamon, and sugar. Set aside. In cereal/coffee mixture, stir in oil, almond extract, and all but 2 T of coconut. Add the flour mixture. Combine thoroughly. Pour batter into greased square baking pan. Put remaining coconut on top. Bake at 350°F for 2 hours or until done. Best served warm.

Lime Pastry Coffee Cake

2 tsp. baking powder
1 T salt
2/3 cup butter
1/2 cup white sugar
1/2 cup light brown sugar
2 beaten eggs
1 cup milk
4 cups sifted flour
2 T grated lime rind
1 1/4 cups cold brewed coffee
2 T butter
1 cup vanilla
1/2 cup sugar

In a bowl, blend butter and white and brown sugar. Beat in eggs, salt, lime rind, and coffee gradually. Add milk, flour, and baking powder. Beat vigorously until ingredients are blended. Don't overbeat. Pour into 2 greased ring molds. Bake at 350°F for 35-40 minutes. Let cool and sprinkle with powdered sugar.

Old Fashioned Molasses Coffee Cake

1 cup brown sugar
1 cup light brown sugar
1 cup shortening
1 cup molasses
1 cup cold brewed coffee concentrate
1/4 T coffee granules
4 eggs
1/2 lb. raisins
4 cups sifted flour
1/2 cup nuts, chopped
1 tsp. baking soda
1 tsp. nutmet
2 tsp. cinnamon
1 tsp. salt

Combine sugars and shortening and blend on high. Add eggs, molasses, and coffees. Mix well. In a separate bowl, dust 1/2 lb. raisins with flour and add to the mixture. Mix one cup of sifted flour to spices and baking soda. Blend well then add remaining flour. Add nuts last. Divide batter into 2 greased and floured loaf pans. Bake 1 1/2 hours at 350°F.

Chocolate Coffee Cake

2 1/2 cups sifted flour
2/3 T salt
3 T cocoa
3/4 cup shortening
1 1/4 cups light brown sugar
1 1/4 cups dark brown sugar
2 eggs
1 capful vanilla
2 2/3 cups cold brewed coffee
1 T baking soda

Add flour, salt, and cocoa together. Blend shortening with sugars and eggs. Beat until fluffy. When blended and creamy, alternate coffee and soda and vanilla. Bake at 350°F for 25-30 minutes.

Frozen Desserts

Fresh Coffee Premium Ice Cream:

1 quart, 8 1/2 cup servings

- 1 1/2 cups heavy cream
- 1 1/2 cups milk
- 3 egg yolks
- 2 whole eggs
- 3/4 cup sugar
- 1/2 cup cold brew coffee concentrate
- Dark chocolate chunks (optional)



Combine eggs, yolks, and sugar in a bowl. Blend thoroughly with a whisk or electric beater for about 5 minutes. Heat milk and cream in a medium saucepan until near boiling, but do not boil. Turn off heat. Very slowly pour 1 cup of the hot milk mixture into the egg mixture, beating rapidly with a whisk. Once it is all beaten in, pour the egg mixture into the saucepan with the milk mixture while beating. Heat mixture under medium low, stirring constantly until the consistency is thick enough to coat the back of a spoon. Turn off heat.

Pour mixture into a bowl and cover with plastic wrap directly on the surface of the liquid. Chill overnight or until completely cool. Pour mixture into ice cream maker and follow machine's instructions. Add 1/2 cup coffee concentrate halfway through churning. Add chocolate chunks during last minute of churning. Freeze for 2 hours before serving.

Mocha Ice Cream: 5 cups

- 1 (8 oz.) package semisweet chocolate squares, coarsely chopped
- 1/4 cup cold brewed coffee concentrate
- 2 cups whipping cream
- 1 cup half and half
- 3/4 cup sugar, divided
- 3 T instant coffee granules
- 4 egg yolks



Microwave chocolate on high for 1 1/2 minutes or until melted, stirring twice. Stir in coffee concentrate. Set chocolate mixture aside. Bring whipping cream, half and half, 1/2 cup sugar, and coffee granules to a boil over medium-high heat, stirring until sugar and coffee dissolve. Beat yolks and remaining 1/4 cup sugar at high speed with an electric mixer until thick and pale. With mixer at low speed, gradually pour hot cream mixture into yolk mixture.

Cook over medium heat, stirring constantly for 6-8 minutes or until mixture thickens and coats spoon. Remove from heat, stir in chocolate mixture. Cover and chill for 2 hours. Pour chilled mixture into ice cream maker and follow manufacturer's instructions.

Espresso Gelato: 8 servings



- 1 cup heavy cream
- 2 cups whole milk, divided
- 1 cup cold brewed coffee concentrate
- 1 cup granulated sugar
- 2 T cornstarch
- Pinch sea or kosher salt
- 1 T liquid pectin

In medium saucepan, combine cream and 1 1/2 cups of the milk. Set over medium/medium-low heat and bring to a simmer. Put the remaining milk, coffee, sugar, cornstarch, and salt into mixing bowl. Whisk to combine. Once milk/cream mixture comes to a simmer, add milk/sugar mixture and mix until fully combined. While set over heat, stir continuously until mixture boils and thickens to where it can coat the back of a spoon (about 15 minutes). Remove pan from heat, stir in pectin, strain, and cool to room temperature. Cover and refrigerate at least 2 hours. Whisk mixture together again before pouring into ice cream or gelato maker. Follow manufacturer's instructions. If a firmer consistency is desired, transfer to an airtight container and freeze. Remove from freezer about 15 minutes before serving.

Classic Iced Coffee Popsicle: 8-10 servings

3 cups cold brewed coffee
3/4 cup half and half cream
1/2 cup sugar

Mix all ingredients together until sugar is dissolved. Pour coffee mixture into popsicle molds. Freeze until solid (about 2 hours).



Mocha Cream Popsicles: 8-10 servings

1 3/4 cups cold brewed coffee
2 T chocolate syrup
1/4 cup heavy cream
1 cup vanilla frozen yogurt
1/4 cup chocolate chips
1/4 cup milk

Mix coffee, chocolate syrup, and heavy cream together. Pour into each popsicle mold, about halfway up. Freeze with popsicle sticks in for at least 2 hours or until partially frozen. Blend together frozen yogurt, chocolate chips, and milk. Place a layer of frozen yogurt mixture into each mold forming a white stripe about 1/2 inch thick. Allow this layer to freeze for at least 2 hours before adding the final mocha layer. Allow pop to freeze for at least 8 hours. Serve and enjoy!

Ice Cream Tiramisu: 9 servings

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| 3 oz. (1 cup) bittersweet chocolate | 1 pt. coffee ice cream |
| 18 soft ladyfinger halves | 1 1/2 cup whipped topping, divided |
| 1/4 cup cold brewed coffee | 1 pt. dulce de leche ice cream |
| 1/4 cup coffee liqueur | Chocolate curls, for garnish |

Line an 8-inch square pan with nonstick foil leaving a 2-inch overhang on two sides. Grate 3 oz. bittersweet chocolate. Arrange 18 ladyfinger halves on the bottom of pan, slightly overlapping. Mix coffee and coffee liqueur in small bowl. Brush the ladyfingers with half. Place coffee ice cream in large bowl, stir until smooth but not melted. Spread over ladyfingers, then sprinkle with half the grated chocolate and 1/2 cup whipped topping. Freeze for 30 minutes. Repeat layers using dulce de leche ice cream. Cover with foil. Freeze 3 hours. A half hour before serving, place in refrigerator to soften. Peel off foil. Garnish with chocolate curls.

Coffee Semifreddo: 1 serving

3.5 fl. oz. cold brewed coffee

4 eggs

4.2 oz. sugar

8.2. oz. double cream

3.5 fl. oz. caffè

1.8 oz. sponge cake

.2 oz. gelatin

Creamy caramel sauce

Beat the 4 egg whites with half of the sugar until stiff. Soften the gelatin in cold water. Whip the cream. Combine the cream with the whipped egg yolks. Place cold brewed coffee in a small bowl and sprinkle with gelatin. Set aside until spongy (about 5 minutes). Stand the bowl in a larger bowl full of hot water and stir until the gelatin dissolves. Add the coffee with dissolved gelatin to the mixture. Add the beaten egg whites, mixing from the bottom up. Pour the mixture into a rectangular mold. Cover with a slice of sponge cake. Drizzle sugared coffee over the sponge cake. Place in freezer for at least 6 hours.

Cut a slice of semifreddo about 1 inch high. Cut it again in half with a 45° angle. Place it on the dish and serve with caramel sauce.

Coffee Terrine: 12 servings

1 cup heavy cream

1 container coffee yogurt

1/4 cup sugar

1/4 cup cold brewed coffee

1 tsp. vanilla

1 frozen pound cake

1/2 cup semisweet chocolate chips

2 T coffee beans

Line a 4.5x8.5-inch loaf pan with parchment, leaving a 3-inch overhang on the long sides. Using an electric mixer on high, beat heavy cream, coffee yogurt, sugar, coffee, and vanilla in a large bowl until very thick (2-3 minutes). Spread 1/4 of the coffee mixture into the bottom of the loaf pan. Top with 4 slices of cake. Repeat twice with remaining coffee mixture and cake. Spread remaining coffee mixture over the top. Sprinkle with chocolate chips and coffee beans. Freeze at least 4 hours. Once set, cover with plastic wrap and freeze for up to 1 week. To serve, let sit at for 5 minutes and run knife around edges. Then use overhangs to transfer terrine to a platter.

Toppings

Classic Coffee Syrup: 2 cups

2 cups sugar

2 cups cold brew coffee concentrate

Stir sugar and coffee in medium saucepan. Bring to a boil over medium-high heat. Reduce heat and simmer 15 minutes or until mixture is reduced to 2 cups. Cool to room temperature. Transfer syrup to tightly covered storage container. Can be stored in refrigerator for up to 1 month. Use syrup to flavor beverages or as a dessert topping.



Coffee Whip: 2 cups

1 envelope Dream Whip Whipped Topping Mix

1/2 cup cold brewed coffee

1/2 tsp. vanilla

Sugar, to taste

Mix whipped topping mix, coffee, and vanilla in large bowl with electric mixer on low speed until blended. Sweeten with sugar. Beat on high speed for 4 minutes or until topping thickens and peaks form. Cover and refrigerate until ready to use. Serve on puddings and other desserts.

Mocha Dessert Fondue: 2-2 1/2 cups, 10 servings

8 oz. semisweet chocolate, chopped

1 can (14 oz.) sweetened condensed milk

1/3 cup cold brewed coffee concentrate

Assorted fresh fruit

In a saucepan melt chocolate with milk over low heat, stirring constantly. Stir coffee into chocolate mixture. Keep warm and serve with fruit.



Tiramisu and Mousse

Tiramisu: 6-8 servings

1 cup mascarpone
1/4 cup powdered sugar
2/3 cup cold brewed coffee concentrate
1 1/4 cup heavy cream
3 T coffee liqueur
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 and beat for 60-90 seconds. Add 2 T of coffee, mix thoroughly. Add 1 T of liqueur to cream and mix until cream is stiff and peaks form. Add 1 T mascarpone and mix thoroughly.

Place 1/2 of mixture in loaf pan, smooth and level top. Put remaining coffee in a bowl to dip the ladyfingers. Dip one side of the ladyfingers in the coffee and place on top of the mascarpone in one layer. Add the remaining mascarpone to the loaf pan. Smooth and level top. Repeat the dipping procedure with remaining ladyfingers.

Cover with plastic wrap and chill for 4-6 hours. Take tiramisu out of loaf pan by placing a serving tray over the pan and flipping. Dust top lightly with cocoa powder. Cut into slices to serve.

Layered Coffee Mousse

1 cup cold brewed coffee
10 oz. smooth creamed cottage cheese
1/2 cup vanilla sugar
1 cup thickened cream, whipped
3 T chocolate bits or grated chocolate
2 egg whites
8-10 sponge finger biscuits

Blend about 1/3 of the coffee with the creamed cottage cheese and vanilla sugar. Fold in whipped cream and about 2/3 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 1/4 of the mousse into a glass serving bowl and cover with about 1/2 the biscuits. Add the remaining mousse and top with the rest of the biscuits. Sprinkle top with remaining chocolate and serve immediately.

Espresso Chocolate Mousse: 4 servings

16 oz. chocolate, divided
3 T cold brewed coffee concentrate
2 T butter
4 eggs, separated

Cut 12 inch square foil, fold in half, mold around bottom of drinking glass. Repeat 3 more times. Melt 8 oz. chocolate in small pan set over boiling water. Spoon chocolate into foil cups. As it cools, spread the chocolate up the sides of the foil with the back of a spoon. Refrigerate until chocolate is firm.

Melt 8 oz. of chocolate as before, adding coffee to chocolate. When melted and smoothly mixed, add butter slowly. Remove from heat and stir in egg yolks. Whisk egg whites until stiff, then fold into chocolate coffee mix. Pour into bowl and refrigerate 3-4 hours. Spoon chilled mousse into chocolate cups. Top with whipped cream.



Tiramisu Parfaits: 8 servings

3/4 cup semisweet chocolate chips
14 oz. sweetened condensed milk
3/4 cup cold brewed coffee concentrate, divided
1 3 oz. package (24) ladyfingers, cut crosswise into quarters
8 oz. mascarpone or cream cheese, softened
1 1/2 cups heavy cream, divided
1/2 tsp. vanilla extract
Grated semisweet chocolate and strawberries

Combine chocolate chips, 1/2 cup sweetened condensed milk, and 1/4 cup coffee in small microwave safe bowl. Microwave on high for 45-60 seconds or until warm. Stir until chocolate is melted and mixture is smooth. Cool. Place ladyfinger pieces in medium bowl. Drizzle evenly with 1/4 cup coffee, 1 T at a time, tossing with fork after each addition. Beat mascarpone cheese, remaining 1/4 cup coffee, and remaining sweetened condensed milk in large bowl with electric mixer. Add 1 cup cream and vanilla, beat until soft peaks form.

Spoon 1/3 of mascarpone mixture into 8 parfait glasses. Layer half of chocolate mixture and half of ladyfinger pieces on top of mascarpone layers. Repeat mascarpone, chocolate, and ladyfinger layers. Top with remaining mascarpone mixture. Chill, covered, at least 2 hours. Beat 1/2 cup cream in small bowl with electric mixer until stiff peaks form. Spoon a dollop of whipped cream onto each parfait. Garnish with grated chocolate and strawberries.