This book was kindly sponsored by:

This book was kindly sponsored by:

COFFEE CONNOISSEUR'S COOKBOOK

A Collection of Recipes to make every
Coffee Break
A Memorable Event

C=cup
Tbsp=Tablespoon
Tsp= Teaspoon
Oz=ounce
Qt=Quart

Table of Contents

1. Introduction
Welcome to the World of Coffee Lovers

2. Common Kitchen Conversions
English to Metric Measurment

3. Specialty Coffee
The Best Recipes start with the Right Ingredients

4. Hot Coffee Recipes
Beyond Your Basic Cup of Joe

5. Cold Coffee Recipe
Cool Refreshing Treats

6. Lattes
Smooth and Creamy Delights

7. Alcoholic Coffee Recipes
Put a Little Spirit In Your Coffee

8. Coffee Desserts
Cups, Bowl, and Plates of Coffee

9. Coffee Cake Recipes
New Twists on an Old Favorite

10. Conclusion

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 Tablespoon [US] = 14.8 milliliter

1 ounce [US, liquid] = 29.6 milliliter

1 cup [US] = 0.95 cup metric

1 pint [US, liquid] = 0.47 liter

1 quart [US, liquid] = 0.95 liter

1 gallon [US, liquid] = 3.8 liter

1 teaspoon [US] = 4.7gram

1 tablespoon [US] = 14.2 gram

1 cup = 226.8 gram

1 pint [US, liquid] = 0.47 liter

1 quart [US, liquid] = 0.95 liter

1 pound = 0.4 kilogram

1 half stick butter = 56.7 gram

1 shot = 29.6 milliliter

TEMPERATURE CONVERSIONS

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

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 souffle' with tomato catsup.

Specialty coffees made with Arabica beans are a little more expensive then 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

ESPRESSO

Black Forest Coffee
8 oz French Roast Coffee4 Tbsp. Chocolate syrup
2 Tbsp. Maraschino cherry juice
¼ 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
¼ 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
½ 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
½ cup whipped cream
¼ tsp cinnamon
½ 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
¼ tsp allspice
¼ 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.

Georgia Coffee
3 c. Espresso roast or French Roast coffee
½ c. whipped cream
1 can (16 oz) peaches
1 ½ tbsp brown sugar
¼ tsp cinnamon
1/8 tsp ginger
Drain peaches, and set aside syrup.
Combine ½ 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 ½ 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, stiring occasionally. Pour ½ coffee mixture into espresso cups, and bring remaining coffee back to boil. Spoon off foam into cups, fill cups, but do not stir.

TURKISH COFFEE

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

Austrian Coffee
4 tbsp Sumatran coffee
2 tsp brown sugar
20 whole cloves
4 pieces of orange peel, cut into 3 inch x ½ inch strips
pieces lemon peel, cut to 1 inch x ½ 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
½ c cream
nut meg
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 power
In 12 oz cup, combine syrups and espresso. Fill with steamed milk, top with whipped cream, and lightly
Dust with cocoa powder

Rasberry Torte Breve
1 shot Espresso
1 oz raspberry syrup
½ 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
¼ tsp ground cloves
¼ tsp nutmeg
¼ 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
¼ c sugar
¾ c hot water
1 ½ 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
½ lb whole bean coffee
2 tbsp mint flavoring
½ 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 (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
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
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
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
Ingredients: 4 teaspoons chocolate syrup ¼ tspn nutmeg
½ cup heavy cream 1 tbsp sugar
¾ tsp cinnamon 1-½ cups extra-strength hot coffee
Put 1 teaspoon chocolate syrup into each of 4 small cups.
Combine cream, ¼ teaspoon cinnamon, nutmeg and sugar.
Whip until well blended
Stir remaining ½ 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
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)
½ tsp grated orange peel, dried
¼ 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

NOGGED COFFEE

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

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

Viennese (4 servings)
½ cup chocolate
2 ½ 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 Caffe
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
½ 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 ½ 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.

BANANA BLENDER

Koffe Frappe
2 c cold French Roast coffee
¼ tsp vanilla
1 ½ 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 ½ c cold French roast coffee
½ tsp Agnostura Bitters
½ tsp vanilla
1 ½ 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
¾ c cold medium roast coffee
¼ 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 ½ 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
½ c cold strong coffee (Mexican or Costa Rican recommended)
1 tsp sugar
½ cup club soda
Mix coffee and syrup.

Pour over crushed ice, and add club soda.

Coffee Float
2 ½ 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

Coffee Float

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 1/3of the way).

In a separate glass, fill with 2 oz sweetened condensed milk.
Pour 2-3 oz (depending upon strength you like) over the sweeten 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

Cafe Au Vin
1 cup Cold strong French roast coffee,
2 tbsp. Granulated sugar, dash Cinnamon,
2 oz Tawny port, ½ tsp. Grated orange peel.
Combine ingredients and mix in a blender cup at high speed.
Pour into chilled wine glasses

Thai Iced Coffee (recipe 2)
1/3 cup whole gourmet coffee beans, dark roast or ¼ 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
¼ 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 Frappe Recipe
1 egg white
½ cup cold water
½ 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
½ tsp cinnamon
½ 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 Recipe:
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
¾ to 1 cup fresh brewed coffee, cooled
1 medium banana, peeled
1 to 2 tablespoons sugar or honey, to taste (optional)
1 ½ 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 ½ 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
½ cup cold dark roast brewed coffee

½ cup dry milk
¼ cup sugar
½ cup crushed ice
1 pint coffee flavored ice cream
Mix dry milk with ½ 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
½ 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 ½ cups cold medium roast brewed coffe
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

MANDARIN CHOCOLATE LATTE

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

Rasberry 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

EGG NOG 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 CAFFE 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
½ oz maple walnut syrup
1 tsp. lemon syrup
½ 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
½ cup sugar
1 oz semi sweet chocolate, finely chopped
¼ 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

ELEGANTISSIMO

BLANCO CAPPUCCINO
½ 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
Dust with cinnamon

Caramel Nut Latte
1/2 oz. caramel syrup
¾ oz. chocolate syrup
½ 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 nuts

CARAMEL NUT LATTE

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
¾ 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
½ 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
¼ 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 ½ c strong black coffee
2 oz crème de menthe
2 oz coffee liquor (Tia Maria or Kahlua)
¼ 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 ¼ c very strong coffee (Espresso or French roast)
4 oz Calvados
2 oz Peach or Apricot brandy

2-4 tsp sugar
1 ½ 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
½ oz coconut flavoring
½ tsp vanilla
2 c crushed ice4 tbsp whipped cream
¼ 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

CAFÉ VERMOUTH

Coffee Liquor
1 cup water
2 cups white sugar
2 cups brewed dark roast coffee (cold)
1 teaspoon pure vanilla extract
1 1/2 cups vodka
Boil water and sugar until dissolved
Turn off heat.
Slowly add dry instant coffee and continue stirring.
Add vanilla extract to the vodka, then combine the cooled sugar syrup and coffee solution with the vodka.
Cover tightly and shake vigorously each day for 3 weeks.
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 (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

IRISH COFFE

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 full boil.
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 Chamord
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 cocao
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
½ oz peppermint schnapps
1 oz Kalua
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 Kahula
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
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
½ 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

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

COFFEE DESSERTS

Tiramisu

1 c mascarpone
¼ c powdered (confectioners) sugar
2/3 cup cold strong brewed coffee (recomend Sumatran or Costa Rican)
1 ¼ c heavy cream
3 tbsp coffe liquor (Kaluha 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 ½ 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 lever 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

¾ cup whole milk
¼ 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 ½ 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 ¼ 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
Fri the beignets to golden brown, turning only once
Lay on paper towel to drain
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 (pulverised)
14 Sao biscuits finely crushed
Topping & Filling:
1 ½ 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 190ÅC 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-creamcheese 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.

LAYERED COFFEE MOUSSE

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 ½ 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 1½ cups of milk , ½ 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
¾ 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 power 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 ½ 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 ½ cups brown sugar
½ cup freshly brewed dark roast coffee
2 tbsp melted butter
1 tsp vanilla

1 cup semisweet chocolate morsels
1 ½ 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
½ cup chopped pecans
1 ½ cups melted butter
1 pkg cream cheese (8 ounce)
2 tbsp sugar
¼ cup Kahlua or Tia Maria
3 tbsp brewed dark roast coffee
¾ 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 refridgerator to allow crusts to set firm (2-4 hours)

KEALAKEKUA MACADAMIA COOKIES
½ cup soft butter
1 cup brown sugar
1 egg
1 cup brewed chilled 100% Kona coffee
1 ¾ cup bakers flour
½ tsp baking soda
¼ tsp salt
½ tsp nutmeg
½ tsp cinnamon
1 cup chopped macadamia nuts
1 ¼ 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 refridgerator for 2 hours
Preheat oven to 400 degrees
Drop by teaspoon on cookie sheet, 2 inches apartBake 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 refridgerator, and eaten within a few days*

COFFEE CRÈME CUSTARDS
2 ½ cups whole milk
3 tbsp ground medium roast coffee
¼ cup sugar
4 eggs
4 egg yolks
(Caramel Sauce)
¾ cup sugar
4 tbsp water

Preheat oven to 325 degrees
Combine ¾ 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 wisk 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
¼ cup Kahlua or Tia Maria
½ 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 CAPPUCCINO
1 cup medium roasted whole coffee beans
1 ¼ cups whole milk
1 ¼ 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
½ cup whipping cream
3 tbsp ice water
2 tbsp sweetened chocolate powder
Mix whipping cream and water, whisk until thick, forming light peaks
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, ad 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
¼ tsp baking powder
5 tbsp brewed dark roast coffee
1 cup dried sour cherries
ICING
½ cup confectioners sugar
4 tsp brewed dark roast coffee
Preheat oven to 350 degrees
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 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 ¼ cups all purpose flour
½ tsp salt
2 tbsp sugar
1 orange rind, grated
4 tbsp butter
¼ cup brewed medium roast coffee
½ 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 ½ 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
½ tsp salt
1 cup sugar
1 tbsp lemon juice

½ cup hot brewed dark roast coffee
¾ cup cold brewed dark roast coffee
Soften gelatin in cold coffee (about 5 minutes)
Beat egg yolks, add ½ 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
¾ cup butter
1/3 cup brewed medium roast coffee
1 cup brown sugar
½ cup dates cut into small pieces
½ cup whole pecans
½ cup sugar
2 eggs
1 cup baking flour
1 ½ tsp baking powder
1/3 cup whole milk
½ tsp vanilla extract
Preheat oven to 350 degrees
Combine ½ 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

COFFEE DATE CAKE

CHOCOLATE MOUSSE CAKE
4 eggs
½ cup sugar
2/3 cup all purpose flour
¼ cup unsweetened cocoa
¼ cup Kahlua or Tia Maria
Mousse:
2 tbsp dark roasted coffee beans (finely ground)
1 ½ cups heavy cream
½ cup sugar
½ 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 ¼ 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 tablespoonfuls 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
¼ cup suger
3 eggs
¼ 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
Dust generously over cake

CINNAMON COFFEE CAKE

1 cup sugar
2 tsp butter
½ tsp salt
2 cups all purpose flour
1 tsp baking powder
½ cup whole milk
½ cup brewed espresso
1 tsp vanilla

4 tbsp melted butter
1 tbsp cinnamon
½ 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
½ c coconut flakes
1 ½ c bakers flower
½ tsp baking soda
2 eggs
1 tsp Malibu coconut liquor
FROSTING
8 tbsp soft butter or margarine
2 cups powdered (confectioners) sugar
½ 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 ½ cups blueberries
1 cup sugar
2 tbsp cornstarch
1 ½ cups all purpose flour
½ tsp baking powder
¼ tsp baking soda
6 tbsp butter
1 egg
½ cup buttermilk
½ tsp vanilla
¼ cup vanilla
¼ cup brewed medium roast coffee
Preheat oven to 350 degrees
Combine blueberries with ¼ cup water in sauce pan
Cook to boiling, reduce heat, simmer 5 minutes
Stir in ¼ cup sugar and cornstarch
Cook until thickened, stirring constantly
Set aside
Mix together ½ 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 ½ 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 ½ cups all purpose flour
¾ cup sugar
2 teaspoons baking powder/1/4 tsp salt
4 tbsp brewed dark roast coffee
1 egg, beaten
½ cup whole milk
¼ cup cooking oil
¾ 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
½ cup dour cream
½ softened butter
¼ cup milk
¼ cup brewed medium roast coffee
2 large eggs
1 teaspoon baking powder
1 teaspoon baking soda
1 teaspoon vanilla extract
¼ tsp salt
2 medium (2 cups) peeled and chopped apples
TOPPING
½ cup chopped walnuts or pecans
½ cup firmly brown sugar
1 tbsp melted butter
1 teaspoon 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 ½ cups granulated sugar
3 ½ cups sifted all-purpose flour
1 cup mashed ripe bananas (2 medium)
½ cup Kahlúa
4 large eggs
¼ cup whole milk
1 tbsp baking powder
1 tsp. baking soda
1 tsp. salt
¾ cup flaked coconut
¾ cup chopped walnuts
Preheat oven to 350ºF
Grease and flower 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
½ cup butter
1 cup raw sugar
3 eggs
1 ½ tbsp vanilla extract
¼ tsp almond extract
2 cups bakers flour
½ tsp salt
2 tsp cinnamon
1 tsp baking powder
¼ tsp baking soda
¼ cup buttermilk
¾ 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
½ cup brewed medium roast coffee
6 oz semisweet chocolate chips
1 tsp vanilla extract
¼ 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 ½ cups all purpose flour
2 tsp baking powder
½ tsp baking soda
¼ tsp salt
2 tbsp brewed dark roast coffee

CRUMB TOPPING

½ cup all purpose flour
¼ cup brown sugar
¼ 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.

Conclusion

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 labled “100% Arabica Beans” but this is more the exception then

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 then a specialty coffee shop ask someone. Then decide for yourself.