

Drinks • Desserts • Appetizers • Sides • Entrées

Cooking with Coffee

Coffee Cookbook



*The Coffee Cookbook: Cooking with Coffee - 50
Coffee Recipes for Drinks, Desserts, Appetizers, Sides
& Entrées (Recipe Top 50s Book 127)*

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The Coffee Cookbook

Cooking with Coffee

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Introduction

Coffee is loved around the world. Over the years, many variations on the normal brewed cup of coffee have emerged and are enjoyed everywhere. There are even coffee flavored desserts like the popular tiramisu.

But why stop there? You can even use coffee in savory dishes! Now don't pull up your nose, we wouldn't recommend it if it wasn't good. You'd be surprised how nicely coffee can blend with savory flavors and add a very special touch to a dish that will make you think *"Oh coffee, how amazing you are. I thought I knew everything about you, but here I am finding out new things about you, and new uses for you."*

In this coffee cookbook, we'll show you the way. You find recipes for appetizers, side dishes, main courses, and of course delicious coffee desserts and drinks as well. If you weren't addicted to coffee yet, you definitely will be after making and tasting these recipes. But don't worry about that, life is too short to not enjoy coffee every day!

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Appetizers

Espresso Hazelnuts Balls

This amazing and nutty appetizer will instantly be the favorite in a party or in a celebration! The coffee will bring a familiar taste that will match the hazelnuts and the immense sweetness!

Yields: Makes 3 Servings.

Ingredients: 1 package (9 oz.) Chocolate Wafers

1 cup Hazelnuts, toasted and skinned

1 ½ cups Confectionary sugar 1 tbsp. Instant espresso ½ cup Orange liqueur
2 ½ tbsps. Light corn syrup ½ cup Sugar

Method of Preparation:

1. Crush the wafers and hazelnuts together using a mortar and pestle or food processor. Add the confectionary sugar and combine.
2. Dissolve the espresso in the orange liqueur and add the wafer crumbs with the corn syrup and mix them in the same food processor. Until they form into a pasty mixture.
3. With the pasty mixture, form them into balls and set it aside.
4. With the sugar. Pour it in a bowl and roll each ball to coat them in the sugar. Lay them in a baking tray lined with wax paper and allow it to age for a week or so before serving. (Place them in the refrigerator.) Enjoy!

Coffee Rubbed Bacon with Fried Onion

The saltiness of the bacon is complemented with the bitterness of the coffee taste. It's the perfect combination with the side of fried onion's sweetness. Brings circle to this wonderful rollercoaster of flavors!

Yields: Makes 1 Serving.

Ingredients:

2 Slices of thick-cut Bacon

1 tsp. Coffee beans, finely ground

To make the fried onions: ½ cup Red onions, chopped in the center and rings are removed one-by-one ½ cup All-purpose flour

Salt and pepper to season

2 cups of Vegetable oil

Method of Preparation:

1. In a small bowl, throw in the bacon and coffee. Coat the bacon with the coffee.
2. Using a pan, Sear both sides of the bacon for at least 5 minutes. Set it aside.

To make the fried onions:

3. In a bowl, throw in the flour and season with salt and pepper.
4. Wet the onions before throwing them into the season flour. Coat each ring and set them aside.
5. In the same pan, add the oil and deep fry the onions for at least 5-6 minutes or until golden brown. Drain the oil with a plate lined with paper towels.
6. Serve the bacon with the fried onions and enjoy!

Bourbon Nut Bread

This sensational bread will make your morning toasts taste amazing! Worth a try for those that want a different breakfast or dinner bread in the evening!

Yields: Makes 1 Loaf.

Ingredients: ¼ cup Vegetable oil

2 large Eggs

1 ½ tsps. Almond extract 1 ½ cups Sour cream
½ cup Bourbon

1 cup Light brown sugar

2 ¼ cups All-purpose flour 2 ½ tsps. Baking powder ½ tsp. Baking soda
½ tsp. Salt

1 ½ tsps. Ground nutmeg 1 tsp. Instant espresso 1 ¼ cups (6 oz.) Chopped pecans or walnuts

Method of Preparation:

1. Preheat the oven to 325°F.
2. In a mixing machine. Add the oil, eggs, almond extract, sour cream, bourbon, brown sugar. Mix to combine.
3. Add the dry ingredients to the mixing machine. Mix again to combine.
4. On a clean flat surface that has been lightly floured, turn over the mixing bowl and knead the dough until it has started to come off your hands. *Scatter the flour over the surface until the dough doesn't stick to your hands.*
5. In a buttered loaf pan, add the dough and bake them for about 30-40 minutes. Use the toothpick test to see if it doesn't stick to the toothpick.
6. Take the loaf out of the oven and allow it to cool before serving. Serve with a side of butter or any filling and enjoy!

Side Dishes

Coffee Fig Dip

This amazing dip has this creamy taste, yet fruity and bitter aftertaste that will make you crave for more!

Yields: Makes 1-2 Cups.

Ingredients: 4 figs, chopped

1 cup White wine

1 Shallots, chopped

½ tsp. Ground coffee beans 1 tbsp. Green tea

Salt and pepper to taste 1 tsp. Tarragon leaves

2 – 3 tbsps. Double cream

Method of Preparation:

1. In a pan, sauté the shallots in a bit of oil, add the white wine and allow it to boil for a few minutes.
2. In the same pan, throw in the coffee beans and green tea. Mix to combine.
3. In a blender, throw in the fig mixture in the pan. Add the cream, tarragon, salt and pepper to taste. Blend until smooth.
4. Serve in a bowl with your favorite crackers and enjoy!

Bacon Jam

This one-of-a-kind dish is a must try to those who love bacon. The sweet and salty combination of the sugar and the bacon plus the bitterness of the coffee just leaves an impression that you will never forget!

Yields: Makes 2 Cups.

Ingredients: 1 pound Bacon, chopped into 1" squares 2 Shallots, finely diced

2 Garlic cloves, minced

¼ cup Light brown sugar

¾ cup Strong brewed coffee ½ cup Apple cider vinegar 3 tbsps. Maple syrup

¼ - ½ tsp. Ground chipotle pepper 2 tbsps. water

Method of Preparation:

1. In a small pot over medium heat, Throw in the bacon and cook it until they turn crisp. With a plate lined with paper towels. Drain the oil from the bacon pieces by throwing the bacon on the plate.
2. Reserve half of the bacon fat from the pot to use later.
3. In the same pot with the bacon fat. Throw in the shallots and allow it to sauté for 2 minutes. Add the garlic and cook for another 2 minutes. Then add the brown sugar, vinegar, coffee and maple syrup to the pot. Cook for another 5 minutes.
4. Add the bacon, chipotle, and water. Stir to combine.
5. Reduce the heat to low and allow it to simmer for 30 minutes or until it has formed into a thick and syrup consistency.
6. Pour the jam into a clean air-tight container and allow it to cool before putting it in the fridge.
7. Serve the jam with a side of buttered toast and enjoy!

Apple Bacon Jam

This is a sweeter and more savory variation to the other bacon jam recipe. The apples give this bacon jam a spectacular lift that will make the kids and adults love it!

Yields: Makes 2 Cups.

Ingredients: 1 pound Bacon, chopped into 2" squares 3 Green apples (Granny smith), cored peeled and roughly chopped 2 Shallots, finely diced

3 Garlic cloves, minced

¼ cup Light brown sugar

½ cup Strong brewed coffee ¼ cup Apple cider vinegar ¼ cup Maple syrup

¼ - ½ tsp. Ground cayenne pepper *add more to your taste 2 tbsps. Water

Method of Preparation:

1. In a small pot over medium heat, Throw in the bacon and cook it until they turn crisp. With a plate lined with paper towels. Drain the oil from the bacon pieces by throwing the bacon on the plate.
2. Reserve half of the bacon fat from the pot to use later.
3. In the same pot with the bacon fat. Throw in the shallots and allow it to sauté for 2 minutes. Add the garlic and cook for another 2 minutes. Then add the brown sugar, apple cider vinegar, coffee and maple syrup to the pot. Cook for another 5 minutes.
4. Add the bacon, cayenne, apples and water. Stir to combine.
5. Reduce the heat to low and allow it to simmer for 30 minutes or until it has formed into a thick and syrup consistency.
6. Pour the chunky apple bacon jam into a food processor or blender and allow it to blend until completely smooth. *Add a little water to make the blender blend it easier.*
7. Pour the jam into a clean air-tight container and allow it to cool before putting it in the fridge.
8. Serve the jam with a side of crackers and enjoy!

Grilled Asparagus with Coffee sauce

The smoky taste of the asparagus and the accompaniment of the coffee sauce make for a unorthodox yet amazing pair!

Yields: Makes 3 Servings.

Ingredients:

1 pound Fresh asparagus, trimmed

1 tbsp. Canola oil

To make the coffee sauce: 3 tbsps. Balsamic vinegar 3 tbsps. Soy sauce
1 tbsp. Sugar
2 tsps. Instant coffee

Method of Preparation:

1. Preheat the grill on medium heat. Brush the asparagus with the oil and grill for 3 minutes. Turn and grill for another 3 minutes. Set them aside.

To make the coffee sauce:

2. In a small bowl, whisk together the rest of the ingredients and pour them into a small pot and bring it to a boil for 5 minutes or until it has been reduced to this thick and syrupy liquid.
3. Drizzle the coffee sauce on the asparagus, serve and enjoy!

Coffee Syrup

A great and simple recipe for people that love coffee. Add It to your favorite dessert, or in your favorite dish and be amazed!

Yields: Makes 1 ½ Cups.

Ingredients: 1 cup Sugar

1 cup Strong brewed coffee

Method of Preparation:

1. Combine the sugar and coffee in a small pot, bring it to a boil, stirring it constantly until the sugar is dissolved. Lower the heat and simmer for 3 minutes. Stirring often. Allow the syrup to cool and transfer to a container.
2. Serve it with your favorite ice cream or dessert and enjoy!

Main Course

Fettuccine with Vegetable Coffee Cream Sauce

This classic Italian dish and the combination of the coffee cream sauce is a memory that will be imbedded into your taste buds!

Yields: Makes 4 Servings **Ingredients:** ½ pound Fettuccine

To make the pasta sauce: 1 ¼ tsps. Instant coffee

1 cup Heavy cream

3 oz. Cream cheese, cubed

2/3 cup Parmesan cheese, grated and divided 1 cup Tomatoes, chopped and seeded 1 jar (12 oz.) Roasted red peppers, drained and cut into long strips 2 tbsps. fresh basil, chopped Salt and pepper to taste

3 tbsps. Olive oil, divided 1 can (8 oz.) sliced Portobello mushrooms 1 cup Shallots, chopped

2 tsps. Garlic, minced

Method of Preparation:

1. In a large pot with saltwater, bring it to a boil the pasta, following the packaging's instructions. Drain. (save 1 ladle of the pasta water)

To make the pasta sauce:

2. In a large sauce pan over medium heat, Heat the oil and throw in the onions and garlic, sauté for 3 minutes, add the mushrooms and allow the mushrooms to sauté for 15 minutes or until they caramelize. Remove the mushrooms using a wooden spoon and set them aside on a plate.
3. Using the same pan over low heat, add the cream and instant coffee and combine. Whisk in the cream cheese and 1/3 cup of the parmesan cheese, stir it constantly and turn the heat up to medium until the mixture is smooth.
4. Add the sautéed mushrooms back into the pan, tomatoes, and red peppers. Cook for at least 3 minutes. Throw in 1 ½ tbsps. of the basil and salt and pepper, mix to combine. Reserve the rest of the basil for garnish.

To complete the dish:

5. Pour the pasta in the pan and mix to coat the pasta in the sauce. If the pasta

is too dry pour the reserved pasta water over the pasta. Garnish with the basil, serve and enjoy!

Mushroom Coffee Penne Alfredo

This pasta dish will just astound you with its amazing flavors that will linger in your mouth and keep you begging for more!

Yields: Makes 4 Servings **Ingredients:** ½ pound Penne pasta

To make the pasta sauce: 4 tbsps. butter, divided

1 (8 oz.) can sliced Portobello mushrooms ½ tsp. Cumin

2 tsps. Garlic, minced

½ pound Italian sausage, cut diagonally

1 cup Heavy cream

½ cup grated Parmesan cheese 2/3 cups Brewed coffee

Method of Preparation:

1. Cook the pasta according to the packaging. Reserve 1 ladle of the pasta water.

To make the pasta sauce:

2. In a pan over low heat, throw in the Italian sausage and allow it to brown on each side. Add the 2 tbsps. of butter and mushrooms and cook them until they are tender.
3. In the same pan, throw in the cumin, garlic and remaining butter, heavy cream and coffee. Bring the heat to medium and bring the sauce to a simmer cook for at least 4 minutes and immediately remove it from the heat, Set the sauce aside.

To complete the dish:

4. Pour the pasta in the sauce pan and stir the pasta in until they are well combined. Throw in the parmesan cheese and mix well. Serve and enjoy!

Beef Stroganoff with Parsley Noodles

This recipe will make your “To make list” almost 70% of the time. With its juicy steak cuts, to the amazing sauce and egg noodles make a spectacular dinner dish!

Yields: Makes 6 Servings **Ingredients:** 1 ½ pounds Beef sirloin steak, cut into 1/2” wide strips Salt and pepper to season 2 tbsps. Olive oil, divided 1 (8 oz.) sliced Portobello mushrooms 1 cup Shallots, chopped 2 tsps. Garlic, minced 1 tsp. Flour
½ cup Water

1 cup Heavy cream

1 (12 oz.) package Medium egg noodles ½ cup Sour cream
2 tbsps. Parsley, chopped

To make the noodles: 2 tbsp. Butter

1 tbsp. Parsley, chopped

Method of Preparation:

1. Season the beef with salt and pepper.
2. In a large pan over medium heat, with 1 tbsp. of the olive oil, brown the beef on each side then transfer the beef into a plate along with its juices. Set it aside.
3. In the same pan, throw in the shallots and garlic and sauté for at least 2-3 minutes, throw in the mushrooms and sauté them for at least 5 minutes. Return the beef and juices that are left on the plate to the pan.
4. Combine the flour and water in a bowl and mix to combine.
5. In the same pan, add the flour mixture, coffee. Bring it to a boil and let it simmer for at least 15 minutes or until the meat is tender. *pour more water if needed to boil longer*
6. Cook the egg noodles according to the package. Drain then add the butter and parsley to the noodles. Set it aside.
7. Add the cream and mix to combine. Pour the drained egg noodles and incorporate it into the sauce. Garnish with the rest of the parsley, serve and enjoy!

Coffee Beef Stew

The tender and mouth-melting beef has this way of pulling your forks towards it. The combination of flavors is amazing and will make it the number #1 dinner dish for the night!

Yields: Makes 4 Servings **Ingredients:** 2 tbsps. Olive oil

1 ½ pounds Chuck shoulder beef 2 Onions, minced

1 Garlic clove, minced 2 Green bell peppers, diced and seeded.

¼ cup All-purpose flour

4 cups Water

5 tbsps. Red wine

5 tbsps. Strong brewed coffee Salt and pepper to taste 2 sprigs of Thyme

1 Bay leaf

Method of Preparation:

1. In a large pot over medium heat, heat the oil and brown the beef chucks on each side. Set them aside on a plate.
2. With the same pot with its heat reduced to low, throw in the onions, garlic and peppers to cook for at least 10 minutes or until they caramelize. Sprinkle the flour over the caramelized peppers and stir until it turns into a roux. Slowly pour the wine and coffee and stir until the roux has been well incorporated into the sauce.
3. Pour the water in and throw in the thyme and bay leaf and increase the heat to a medium and allow the stew to boil for 1 hour or more until the beef is tender.
4. Serve and Enjoy!

Beef Tenderloin Medallions with Creamy Coffee Balsamic Sauce

The juicy beef medallions are complemented with the creamy sauce with its creamy and savory taste that will certainly be the star of the dinner!

Yields: Makes 4 Servings **Ingredients:** 1 ¼ tsps. Instant coffee ½ tbsp. Balsamic vinegar 1 tbsp. Canola oil

1 tsp. Garlic, minced ½ tsp. Salt

¼ tsp. Ground black pepper 1 pound Beef tenderloin, cut into 8 1/2 “ slices 2 tbsps. Butter

1 (8 oz.) Baby Portobello mushrooms

To make the coffee sauce: 1/3 cup Beef broth

2 tbsps. heavy cream 1 ½ tbsps. Balsamic vinegar 1 ½ tbsps. Dark brown sugar ¼ tsp. Worcestershire sauce Pepper to season

Method of Preparation:

1. In a small bowl, (Reserve ¼ tsp. of the Instant coffee) combine the first 6 ingredients and rub it onto the beef tenderloin cuts. Set it aside.
2. In large pan over medium heat, throw in the butter and 1 tbsp. canola oil and sear the beef 3-4 minutes per side or cook until your desired doneness. Set the beef aside.
3. In the same pan, throw in the mushrooms and sauté them for at least 5 minutes.

To make the coffee sauce:

4. In a small bowl, add the beef broth and reserved instant coffee and dissolve it in the broth. Add the rest of the ingredients into the bowl and pour the mixture into the skillet with the mushrooms. Bring the sauce to a boil while stirring constantly, taste if it needs more salt or pepper. Just when the sauce starts to thicken. Take it off the heat and pour it in a serving bowl.
5. Serve the steaks with the sauce and enjoy!

Baked Ham with Brown Sugar Coffee Glaze

An amazing dish for celebrating Christmas or just any celebration in general! The amazing sweet coffee glaze just gives this plain ham more depth and flavor in each bite!

Yields: Makes 12 Servings **Ingredients:** 12 – 13 pound, Ready to eat Ham, Smoked

To make the brown sugar coffee glaze: ½ cup Brown sugar

½ cup Cider vinegar

1 tbsp. Dijon mustard

1 cup Strong black brewed coffee

1 cup Bread crumbs

Method of Preparation:

1. With a large pot, put in the ham and pour enough water to cover the ham completely. Put the pot on the stove and turn the heat to high. When the water begins to boil, bring the heat down to low and poach the ham for at least 1 hour and 30 minutes.
2. Preheat the oven to 400°F.

To make the brown sugar glaze:

3. While waiting for the ham. In a medium bowl, throw in the sugar and coffee, and mix until the sugar is dissolved. Combine the rest of the ingredients. *Don't be alarmed if the mixture turns pasty, it's the breadcrumbs absorbing the liquid.*
4. Remove the ham from the pot of water and place it in a large baking pan that can accommodate the size of the ham. Use this time to carve away the excess fat and some of the rind.
5. Using the glaze, spread the glaze evenly over the ham, put the ham in the oven and reduce the heat to 375°F. and bake it in the oven for 20-30 minutes, or until the crust has caramelized and turned brown.
6. Remove the ham from the pan and allow it to rest for at least 30 minutes before carving off of it. Serve and enjoy!

Savory Pot Roast with Coffee Sauce

This pot roast has this amazing aroma that can linger in your nostrils. The coffee sauce accentuates the meat's juicy exterior and brings it to a whole new level!

Yields: Makes 4 - 6 Servings **Ingredients:** 2 tsps. Vegetable oil 3-5 pounds beef chuck-eye roast

To make the Coffee Sauce: 1 cup Brewed coffee

1 packet Onion soup mix

1 ½ tsps. Balsamic vinegar ½ cup heavy cream

2 tsps. Corn starch 1 ½ tsps. Garlic powder 1 tsp. Thyme

2 Bay leaves

1 (8 oz.) package sliced Portobello mushrooms

Method of Preparation:

1. Preheat the oven to 350°F.
2. Pat the roast dry with paper towels and season it with salt and pepper. Don't hold back on the seasoning because this is a big piece of beef.
3. In a large pan over medium heat, heat the vegetable oil and add the seasoned beef into the pan and brown each side. Set it aside.

To make the coffee sauce:

4. In a medium bowl, throw in the coffee, soup mix, corn starch, balsamic vinegar, garlic powder, thyme and bay leaves and mix to combine.
5. Pour the mixture over the meat.
6. Cover the roast pan with foil and roast for at least 30 minutes and turn if every 30 minutes and basting the roast with the juice of the beef and mixture for at least 3 hours. Add the mushrooms to the gravy at the last hour of roasting the beef.
7. Take the roast out of the pan and allow it to rest for 15 minutes before slicing it through.
8. In the roasting pan with the beef juices, discard the bay leaves and throw in the heavy cream and season with salt and pepper to taste. Serve with the

roast beef and enjoy!

Grilled Barbecued Coffee Chicken

This Asian inspired chicken recipe has this certain sweetness and smokiness to it that it will be distinguishable and one-of-a-kind the moment you taste it!

Yields: Makes 4 Servings **Ingredients:** 1 ¼ pounds Boneless chicken thigh 2 Green onions, sliced diagonally & thinly, for garnish 1 tsp. Toasted sesame seeds, for garnish

To make the Marinade: ½ tsp. Instant coffee

2 tbsps. Rice wine vinegar 2 tbsps. Brown sugar

2 tbsps. Hoisin sauce

2 tbsps. Catsup

1 tbsp. Soy sauce

1 tbsp. Sesame oil

2 tps. Asian chili-garlic sauce 1 tsp. Grated fresh gingerroot

Method of Preparation:

1. Preheat the grill to 350°F.

To make the Marinade:

2. In a small bowl, add all the ingredients and mix until they are well combined.
3. Using a zip-lock bag, put the chicken inside and the marinade (but reserve 1 tbsp. of the marinade) and zip it tight and allow it to marinate for at least 30 minutes (or overnight for optimum flavor)
4. Take the chicken out the marinade and drip off the excess. And grill the chicken on each side for at least 5 minutes. While basting the chicken as well using the marinade. Set the chicken aside. Allow the chicken to rest for at least 10 minutes before slicing it.
5. Serve with rice and drizzle the remaining sauce, garnish with the sliced green onions and toasted sesame seeds. Enjoy!

Grilled Pork Chops Rubbed with Garlic and Coffee

The grilled pork chops have this fatty, yet succulent interior. With the garlic and coffee, they just add these flavors that you wouldn't imagine. The sweetness of the garlic as they caramelize and the bitterness of the coffee give whole to this dish!

Yields: Makes 4 Servings **Ingredients:** 4 pork chops (1" thick cuts and with the bone still on them) ¼ cup Olive oil

To make the Marinade: 2 tsps. Ground coffee 2 tsps. Garlic powder 1 tsp. Dry mustard 1 tsp. Paprika

1 tsp. Brown sugar ¾ tsp. Salt

½ tsp. Black pepper

Method of Preparation:

1. Preheat the oven to 325°F.

To make the marinade:

2. In a small bowl combine the rest of the ingredients.
3. Rub the marinade onto the pork chops and let it marinade for at least 15-30 minutes.
4. Before putting the chops onto the grill, brush the pork with the olive oil and grill it for at least 3 – 4 minutes per side. Or until the internal temp of the chops reach 145°F. Remove it from the grill and allow it to rest. Cut it diagonally and serve with a side of veggies and enjoy!

Coffee Braised Short Ribs

The tender beef and the mixture of all these flavors. Make for one amazing dinner dish!

Yields: Makes 6-8 Servings **Ingredients:** 3 pounds of Boneless beef short ribs, cut into $\frac{3}{4}$ inch cubes 2 tbsps. Canola oil
1 cup All-purpose flour

2 cups Red wine

$\frac{1}{2}$ Onion, cut into 2

1 Stalk celery, chopped 1 inch thick 1 Carrot, peeled and chopped into 1 inch long chunks Salt and pepper for seasoning

To make the tomato sauce: 1 tbsp. Garlic, minced

$\frac{1}{4}$ cup Tomato paste

1 $\frac{1}{2}$ cups Beef stock

To make the coffee mixture: $\frac{3}{4}$ cup Strong coffee

$\frac{1}{4}$ cup Sweet soy sauce

Method of Preparation:

1. Preheat the oven to 350°F.
2. Season the ribs with salt and pepper then roll them in the flour. Set them aside.

To make the tomato sauce:

3. Using a blender, throw in the garlic, tomato paste, coffee and stock and blend them until they are smooth.

To make the coffee mixture:

4. In another bowl mix the coffee and sweet soy sauce. Set it aside.

To complete the dish:

5. Using a large braising pan pour the oil and heat it up. Sear the meat on all sides until brown. Set the meat aside. Drain the excess grease. Pour the red wine and bring it to a boil. Place the meat back into the pan while the wine

is boiling.

6. In the same pan, pour the coffee mixture over the meat. Add the sweet soy sauce, onion, celery and carrot. Cover the pan with foil and place it in the oven for at least 2 hours or until the meat is tender.
7. Transfer the ribs to a plate and cover it with foil. Allow it to rest for at least 10 minutes.
8. Using the pan with the drippings of the ribs, reduce the sauce until its thick enough to coat the back of your spoon. Pour the sauce in a serving bowl.
9. Cut the ribs along the bone and serve with the sauce. Enjoy!

Coffee Roast Beef

Another amazing dinner dish that should rock the socks off of anyone who thinks that Roast beef would be just another plain dinner dish!

Yields: Makes 6 Servings **Ingredients:** 1 (5 pounds) boneless Beef chuck roast

2 tbsps. Olive oil

1 Medium Shallot, chopped 1 Garlic clove, minced 1 tsp. Dried oregano

1 tsp. Dried basil

½ tsp. Pepper

¾ tsp. Salt

1 cup Strong brewed coffee

¾ cup + 1/3 cup water, divided ¾ cup Beef stock

3 tbsps. All-purpose flour

Method of Preparation:

1. Preheat the oven to 325°F.
2. In a large basting pan over medium heat with the olive oil, brown the beef in all sides and set it aside. Add the onion in the pan and sauté it for 4-5 minutes or until translucent, then add the garlic and seasonings cook for 1 minute to release the flavors of the seasonings.
3. Add the coffee to the same pan and the ¾ cup of the water. Return the roast to the pan and bring it to a boil. Cover the pan with foil and place it in the preheated oven and cook it for at least 2-3 hours or until the meat is tender.
4. Remove the pan from the oven and place the beef in a large plate and cover it with the foil that you used to cover it.
5. In the pan where you roasted the beef in, throw in the flour and remaining water and mix until smooth. Bring it to a boil; whisk and cook it for at least 2 minutes or until it thickens. Pour the gravy into a serving bowl.
6. Cut the roast thinly and serve with the gravy. Enjoy!

Coffee Pork Chops

The sweet and savory tastes of these chops are enhanced by the bitterness of the coffee.

Yields: Makes 6 Servings **Ingredients:** 6 Pork chops 1" thick
3 tbsps. Olive oil

To make the marinade:

2 Garlic cloves, mashed

2 tbsps. Parsley, minced ½ cup Red wine
½ cup Strong black coffee 3 tbsps. Honey
Salt and pepper to season Juice and zest of 1 lemon

To make the sauce: 1 tbsp. Heavy cream

1 tsp. soy sauce

Salt and pepper to taste

Method of Preparation:

1. Preheat the oven to 350°F.

To make the marinade:

2. Mix all the ingredients in a zip-lock bag and marinate the chops overnight.
3. Grill the chops until they are brown on each side.
4. Place the pan inside the preheated oven and cook for at least 30 minutes or until cooked through.

To make the sauce:

5. Remove the chops from the pan and add 1 tbsp. of the cream and Soy sauce mix to combine. Season with salt and pepper. Pour on a serving bowl.
6. Serve the chops with the gravy and enjoy!

Texas-Style Rib Chili

This amazing dish packs the heat and taste of any chili. It has this wonderful yet not that spicy taste to it.

Yields: Makes 4-5 Servings.

Ingredients: 1 oz. package dried Mulato peppers 2-3 cups Boiling water
2 large Ancho chiles, seeded, stemmed and diced.
3 pounds Boneless beef short ribs, cut into 1" cubes 3 tbsps. Olive oil
2-3 tbsps. All-purpose flour 6 slices smoked bacon, diced 1 tbsp. Cumin
1 tbsp. Oregano
1 tbsp. Brown sugar
1 (12 oz.) bottle of Beer

To make the tomato coffee sauce: 1 Shallot, chopped

1 Red onion, diced
6 Garlic cloves, minced
1 can (20 oz.) Whole tomatoes 6 oz. Tomato paste
3 cups Beef stock, divided into 1 cups each

1 cup Brewed coffee

Method of Preparation:

1. Seed the dried mulato peppers and remove the stems. Put them in a bowl of boiling water. Allow it to reconstitute for at least 15 minutes.
2. Using a Dutch oven over medium heat, render the bacon. Set the bacon aside with a plate lined with paper towel.
3. Season the ribs with salt and pepper and sprinkle with flour and coat each piece of meat with the flour. Sear each piece of meat in batches until they turn brown. Repeating the same process with the rest of the meat. Add more oil to the pan until each one has been browned. Set them aside. Don't throw away the pan with the drippings of the meat.

To make the tomato coffee sauce:

4. In another pan over medium heat, heat the olive oil; throw in the shallots, and garlic. Sauté for 2 minutes. Then add the canned tomatoes, tomato

paste, 1 cup of the beef stock and coffee. Bring it to a boil while stirring frequently. Remove from the heat and let it cool for 15 minutes.

To complete the dish:

5. Drain the soaked peppers. Reserve the liquid for later.
6. Transfer the cooled tomato mixture and peppers into a blender and blend it until smooth. Set it aside.
7. Using the Dutch oven where you cooked the meat set the heat to medium, throw in the red onions and ancho chilies. And sauté them for at least 2-3 minutes. Add the cumin, oregano, and brown sugar. Add the tomato mixture into the pot and allow it to boil for 5 minutes. Add the beer and remaining beef stock. Stir until they are well combined. Return the brown ribs into the pot and bring it to a simmer.
8. Cover and cook for at least 2 ½ hours or until your desired doneness. Serve with a side of rice or guacamole and enjoy!

Coffee Roast Beef Grilled cheese with French Dip

Your classic grilled cheese made even better because of this wonderful combination!

Yields: Makes 4 Servings.

Ingredients: *Use the Coffee roast beef recipe for the beef juice*

To make the Sauce: 1 cup of the Coffee Roast beef juice OR Store bought beef stock

1 shot of Espresso

1 tsp. Garlic powder

Salt and pepper to taste

To make the Grilled cheese: 8 thin slices of Swiss cheese 8 slices of the roast beef

8 slices of Bread

Butter for the bread, softened

To make the spread: ¼ cup Mayonnaise

1 Roasted red pepper, chopped 1 tsp. Hot sauce (or to your desired heat intensity) 1 tsp. Worcestershire sauce

Method of Preparation:

To make the sauce:

1. Throw in all the ingredients in a Small pot and allow it to boil for 3 minutes. Set it aside.

To make the spread:

2. Combine all the ingredients in a bowl. Set aside.

To make the grilled cheese:

3. Lay out the bread in a plate. Top it with cheese, beef and the sauce. Top it with the other slice of bread. Butter both sides and grill until the cheese has

melted. Serve and enjoy!

Coffee Pan Steak

Another variation to the classic buttered steak. The wonderful combination of the butter and spices enhance the flavors of this simple steak!

Yields: Makes 2-3 Servings **Ingredients:** 1 ½ pound Boneless sirloin beef steak (1" thick cuts) 1 tbsp. Butter

To make the rub: 2 tsps. Instant coffee ½ tsp. Ground black pepper 1 tsp. Salt
1 tsp. Garlic powder
1 tbsp. Paprika
½ tsp. Cayenne

Method of Preparation:

To make the rub:

1. In small bowl, throw in the rest of the ingredients and mix to combine.
2. Pour the rub onto the steak cuts and coat them with the rub.
3. With a large pan with olive oil, throw in the butter and cook the steak over high heat for 3 minutes on each side. Or cook until desired doneness. Serve and enjoy!

Drinks

Hot Buttered Chocolate Coffee

The butterscotch and almond liqueur give a wonderful dimension to this beverage. Worth a try to those people wanting to try new things!

Yields: Makes 2 Servings **Ingredients:** 12 oz. Hot coffee

4 tbsps. Butterscotch topping 8 oz. Coffee ice cream

4 tsps. Almond liqueur

4 tbsps. Whipped cream, topping 2 tbsps. Chocolate toffee bar, chopped

Method of Preparation:

1. Put a scoop of the ice cream into each cup
2. Pour the coffee into each cup, butterscotch, and almond liqueur over the ice cream
3. Garnish with the whipped cream and sprinkle the chopped toffee. Serve!

Chilean Coffee Drink

This wonderful creamy and spice concoction has this otherworldly taste that just lingers in your mouth. Worth a try!

Yields: Makes 4 Servings **Ingredients:**

5 Whole cloves

1 tbsp. Instant coffee

1 Cinnamon stick

$\frac{1}{4}$ cup White sugar

$\frac{3}{4}$ tsp. vanilla extract

$\frac{1}{4}$ cup water

4 cups cold milk

$\frac{1}{4}$ cup white rum or brandy or any light flavored liquor

Method of Preparation:

1. In a pot, add the water and allow it to boil
2. Add the instant coffee and white sugar and mix until they are completely dissolved.
3. Now add the cloves and cinnamon stick. Bring it to a boil.
4. Remove the pot from the heat and add the cold milk and the optional vanilla extract.
5. If you want to spice your drink up, add in the rum. But if you don't want to you can just skip this part and serve it immediately. Enjoy!

Thai Coffee

The classic Thai coffee that they usually drink during breakfast, lunch, or dinner! The sweetness of the condensed milk and cardamom mingle together and every sip is like walking in the clouds!

Yields: Makes 2 Servings **Ingredients:** 2 heaping tbsps. Ground coffee $\frac{1}{4}$ tsp. Ground cardamom

2-3 cups Water

2 tbsps. Sweetened condensed milk

Method of Preparation:

1. In a pot, boil the water and add the ground coffee. Bring it to a gentle simmer for 5-8 minutes.
2. With a fine sieve and a bowl below it. Slowly pour the coffee into the sieve and strain the ground coffee. In a large jar, add the condensed milk and cardamom and pour the coffee into it.
3. Shake it vigorously until foamy.
4. Pour the mixture in each cup and serve!

Brown Sugar-Caramel Latte

Another drink that will break that summer barrier and just chill your body and soul to the heat!

Yields: Makes 2 Servings **Ingredients:** 2 tbsp. Brown sugar

2 scoops Caramel ice cream

½ cup half and half

1 ½ cups freshly brewed coffee

Method of Preparation:

1. In each cup, add the coffee, half and half, and brown sugar. Mix until they are combined.
2. Add 1 scoop on each cup and Serve!

Café Dulce de Leche

The dulce de leche has this sweet yet creamy taste that lingers in your mouth and is a wonderful combination to your coffee!

Yields: Makes 4 Servings **Ingredients:** 5 oz. Dulce de leche
2 tbsps. Ground coffee beans

4 cup Water

Method of Preparation:

1. In a pot, boil the water and add the ground coffee. Bring it to a gentle simmer for 5-8 minutes.
2. With a fine sieve and a bowl below it. Slowly pour the coffee into the sieve and strain the ground coffee.
3. Add the Dulce de leche and mix it until they are well combined.
4. Pour the coffee into each cup and serve!

Peppermint Chocolate Coffee

The peppermint in this drink just sets the bar over the top of the classic coffee and the chocolate just gives it another dimension of flavor.

Yields: Makes 2 Servings **Ingredients:** 2 tbsps. Chocolate Syrup 1 tsp. Peppermint extract

1 cup Freshly brewed coffee

Whipped cream, garnish

Chocolate Shavings, garnish

Method of Preparation:

1. In a bowl, add the rest of the ingredients and mix until they are well combined.
2. Pour in each cup and top with whipped cream and chocolate shavings.
Serve and Enjoy!

Chocolate Caramel Latte

This is an amazing beverage to have as a comfort drink during those late nights!

Yields: Makes 2 Servings **Ingredients:** ½ cup Hot Espresso or Instant Espresso in hot milk

1 cup Steamed milk

½ cup Caramel, room temp Whipped cream, topping
Shaved Chocolate, garnish

Method of Preparation:

1. In a bowl, Mix together all the ingredients.
2. Pour the Latte into each cup and top with whipped cream and the shaved chocolate.
3. Serve and Enjoy!

Peanut Butter Mocha

A Wonderful beverage for those kids who want something different! The yogurt gives this sour taste but complemented with the peanut butter.

Yields: Makes 4 Servings **Ingredients:**

1 cup Whole milk

¼ cup Hot chocolate mix

½ cup Freshly brewed coffee, chilled 2 tbsps. Creamy peanut butter 2 cups

Vanilla yogurt, frozen Chocolate shavings, garnish

Method of Preparation:

1. In a blender, add in all the ingredients and blend until it becomes smooth.
2. Pour into glasses and garnish with chocolate shavings.
3. Serve and enjoy!

Spiced Coffee

This coffee has a distinct taste that will make you go wow. The spice of the cloves and cinnamon give circle to this simple beverage.

Yields: Makes 4 Servings **Ingredients:**

4 cups water

2-3 tbsps. Ground coffee 1 Cinnamon stick

6 Whole cloves

Whipped cream, topping

Method of Preparation:

1. In a pot over medium heat, Pour in the water and allow it to boil. Throw in the water, coffee, cinnamon stick, and cloves. Set the stove to low heat.
2. Allow it to boil for 5-8 minutes.
3. With a fine sieve. Strain the mixture into a bowl and pour the coffee into cups. Top with whipped cream and serve!

Desserts

Maple Mocha Popsicles

This is famous with the kids! A wonderful summer breaker for those that just want a sweet treat!

Yields: Makes 12 Servings

Ingredients:

2 cups Heavy whipping cream

½ cup Half and half

¼ cup Maple syrup

¼ cup Chocolate syrup 1 tbsp. instant coffee 12 Freezer Popsicle molds or Muffin Paper cups

12 Wooden Popsicles

Method of Preparation:

1. In a large bowl, Throw in the cream, half and half, chocolate syrup, maple syrup, and instant coffee. Whisk them until they are well combined.
2. With the mixture. Fill the molds and top them with the popsicle sticks. If you are using the Muffin paper cups, fill the cups then line them in a tray. Cover each cup with foil and pierce the foil to hold the sticks in place.
3. Put them in the freezer for 24 hours and enjoy!

Coffee Rice pudding

The classic pudding with a twist. It has coffee and a little bit of the zing from an orange.

Yields: Makes 2 Servings.

Ingredients: 1 tbsp. Instant coffee ½ Juice of an Orange and Zest ½ cup Arborio rice

2 cups Whole milk

1 tsp. Vanilla extract ½ cup Sugar

2 tbsps. Butter

¾ cup Heavy cream

3 tbsps. Rum (This is optional)

Method of Preparation:

1. In a large pan, pour the coffee, orange juice, and cup of water. Bring them to a boil.
2. Remove the pan from the heat immediately as soon as it starts boiling. Add the rice and let it soak in the liquid for 5 minutes.
3. Return the same pan to the heat, add the milk and vanilla, cook on low heat until the rice is al dente.
4. Remove the pan from the heat once again and add the sugar, butter, orange zest, cream and rum. Stir them into the rice gently and serve immediately. Enjoy!

Coffee Mousse

The creaminess of the cream and combination with the coffee just give this dessert a delectable aftertaste!

Yields: Makes 4 Servings

Ingredients: ½ cup water

½ cup Granulated sugar 3 1/3 tbsps. Instant coffee 1 ½ cups Heavy cream

4 Egg yolks

5 tbsps. Powdered sugar Pure cocoa powder, garnish

Method of Preparation:

1. In a small pot, add the water, sugar, and instant coffee and mix to combine.
2. Bring the pot to a boil while stirring occasionally. Turn off the heat when the coffee turns into a syrupy consistency.
3. In a large bowl, throw in the egg yolks and beat them while slowly adding the coffee syrup *this is called “Tempering”* and beat for at least 5 minutes or until the mixture has cooled down. Set aside.
4. In another bowl, with a whisk, beat the heavy cream with the powdered sugar until they turn fluffy.
5. With the coffee mixture, fold it in the fluffy heavy cream.
6. Pour the mousse in dessert cups or in a large bowl and place them in the freezer and chill them for about 12 hours or until the top is firm.
7. Serve and enjoy!

Espresso Panna Cotta

The strong taste of the espresso along with the creaminess of the panna cotta. Gives a light yet semi-sweet taste to this delicate dessert!

Yields: Make 4 Servings

Ingredients:

2g Gelatin crystals

12 oz. Heavy cream 1 tsp. Vanilla extract ½ cup Sugar

1.2 oz. espresso

Method of Preparation:

1. In a small pot, pour in the cream and sugar and gently simmer while stirring occasionally.
2. In the same pot, pour in the espresso and stir to combine. When the mixture starts to bubble at the corners. Take it off the heat immediately then pour in the gelatin and stir until the gelatin has been combined.
3. Divide them into ramequins or small bowls and put them in the fridge for about 5-6 hours to set the panna cotta.
4. Serve them as is and enjoy!

Tiramisu Dip

Ever thought of making your favorite coffee dessert into a dip? Well look no further, because this recipe will be the one to change it all!

Yields: Makes 3 Cups.

Ingredients:

1 cup Cold heavy cream

$\frac{3}{4}$ cups + 1 tbsp. Powdered sugar 8 oz. Mascarpone cheese, room temp.

1 tsp. Vanilla extract

$\frac{1}{2}$ cup Brewed coffee, chilled 1 oz. Semi-sweet chocolate

Method of Preparation:

1. In a mixing bowl, beat the cream and 1 tbsp. of the powdered sugar. Until they turn into stiff peaks. Set it aside.
2. In another bowl, throw in the mascarpone with the remaining powdered sugar and mix it until they are smooth. Add the vanilla and coffee and whisk it until they are well combined. Grate the chocolate into the mixture. Add the whipped cream and fold it into the mascarpone mixture.
3. Garnish with the rest of the grated chocolate and serve with a side of fruits and enjoy!

Mini Tiramisu

Want a quick tiramisu? Well this is the recipe for you! It has all the flavors of the tiramisu including the creamy and tangy taste of the cream cheese completes this wonderful dessert!

Yields: Makes 15 Servings

Ingredients: 6 oz. Cream cheese 2 tbsps. Sugar

1 1/8 cup Cold coffee, *Save the 1 cup of coffee for dipping the Ladyfingers in.*

1/4 tsp. Vanilla extract 1/2 Whipped cream

15 Ladyfingers

Cocoa powder, for coating the top of each dessert bowl.

Method of Preparation:

1. In large bowl, add the cream cheese, sugar, coffee and vanilla and mix.
2. Refrigerate for at least 3 hours.
3. In another bowl, add the 1 cup of coffee and prepare the ladyfingers.
4. Dunk each ladyfinger in the coffee and halve them. Set them aside.
5. Take out the cream cheese mixture and with the ramequins cover the bottom of each ramequin with the cream cheese mixture then place the halved ladyfingers in the middle of each ramequin. Cover the top of the ramequin with the cream cheese mixture and refrigerate for 2 more hours.
6. Using a sieve, pour the cocoa powder and sprinkle the powder onto each ramequin and serve!

Mocha Cheesecake Bars

A spectacular quick dessert for a party! The excellent taste of the coffee and tanginess of the sour cream has this wonderful taste that lingers in your mouth.

Yields: Makes 24 servings

Ingredients:

25 Oreo cookies

3 tbsps. Hot fudge or chocolate syrup 3 tbsps. Melted butter
1 tsp. Unflavored gelatin ½ cup Strong coffee, chilled ¾ cup Sugar

1 cup Sour cream

3 oz. Bittersweet chocolate chips

Method of Preparation:

1. In a food processor, throw in the Oreo cookies and pulse them until they turn into fine crumbs. Then add the butter and hot fudge and pulse once again until they are well combined.
2. With a 13 x 9-in pan, pour the Oreo crumbs and press them onto the bottom of the pan until each side is uniformly pressed together.
3. In a small pot, throw in the coffee and gelatin and bring it to a boil or until the gelatin has combined with the coffee. Immediately remove it from the heat and set it aside.
4. In a medium bowl, throw in the cream cheese and sugar until they are well combined. Throw in the sour cream, coffee mixture, and chocolate. Mix until they are well combined.
5. Pour in the mixture in the pan and cover the pan with plastic wrap and refrigerate.
6. Cut them into bars and serve!

Coffee Toffee

This amazing toffee dessert, is sweet yet bitter coffee and hazel nuts deliver a savory taste that is a sure hit during dinner!

Yields: Makes 4 Servings

Ingredients:

1 cup Unsalted butter

½ cup Brown sugar ½ cup White sugar 1 ½ tsps. Molasses

1 pinch Sea salt

2 oz. espresso

1 cup Dark chocolate chip

1/3 cup Hazelnuts, chopped

Method of Preparation:

1. Using a sheet pan, line it with wax paper.
2. In a medium pot over low heat, throw in the first 6 ingredients and allow them to melt while whisking occasionally.
3. Using a kitchen thermometer monitor the toffee in the pot until it reaches 250°F. Cooking it further until it reaches 300°F. Immediately take it away from the heat.
4. Slowly pour the toffee into the prepared pan lined with the wax paper and spread it evenly throughout the pan. Leave the pan alone for a minute or so.
5. Sprinkle the chopped hazelnuts and chocolate chips. Then set them aside to cool even more and harden.
6. Break apart the toffee into chunks and place them in a bowl or in an airtight container. Enjoy!

Creamy Coffee Pie

This is like your classic chocolate mousse cake but with a twist. It has coffee ice cream and chocolate chips! The coffee also gives a different taste to your classic pie. A great dessert for the whole family!

Yields: Makes 8 Servings

Ingredients: Puff pastry

¼ cup Hot fudge ice cream topping

3 cups Coffee ice cream

6 oz. Instant chocolate pudding mix ¼ cup Cold milk

1 ¾ cups Whipped cream

1 cup Marshmallow cream

¼ cup Semi-sweet chocolate chips, topping

Method of Preparation:

1. Preheat the oven to 390°F.
2. With a 9-inch pie pan, fit the puff pastry in the pan and cut the excess pastry. Poke the puff pastry with a fork and put the puff pastry in the oven and cook for at least 20-30 minutes. Take the pan out and let it cool completely.
3. Coat the puff pastry with the hot fudge topping and set it aside.
4. In a large bowl, throw in the ice cream, pudding mix, milk, and coffee until they are well combined.
5. In another bowl, combine the whipped cream and marshmallow cream, spread over the top of the pie. Sprinkle the chocolate chips, cover and freeze for at least 6-8 hours. Serve!

Chocolate & Coffee Bean Ice Cream Cake

Yet another Ice cream dessert! A great dessert for the summer and will be the #1 dish throughout your dinner!

Yields: Makes 12 Servings

Ingredients: 1 $\frac{3}{4}$ cups Chocolate wafer crumbs.

$\frac{1}{4}$ cup Butter, melted

8 cups Coffee ice cream, softened

$\frac{1}{3}$ cup Chocolate-covered coffee beans, finely chopped 2 $\frac{1}{4}$ cups Whipping cream

1 cup + 2 tbsps. Confectionary sugar $\frac{1}{2}$ cups + 1 tbsp. Pure cocoa

$\frac{1}{2}$ tsp. Vanilla extract

Shaved chocolate, for garnish

Method of Preparation:

1. In a bowl, combine the butter and wafer crumbs and press it onto a 9" spring form pan. Place the pan it in the freezer for 10 minutes.
2. In another bowl, combine the Ice cream and coffee beans, and then spoon the ice cream over the crust. Place the pan into the freezer again for 2 hours or so.
3. In a large bowl, with the cream, beat it until it begins to get stiff peaks. Add the sugar, cocoa, and vanilla. And mix until they are well combined. Spread the cream mixture in the ice cream covered pan.
4. Cover and freeze overnight. Remove the pan from the freezer 10 minutes before serving. Then remove the rim of the spring form pan. Garnish with the shaved chocolate and serve!

Layered Mocha Cheesecake

This is a different take on your classic cheesecake but with different layers with different flavors in each layer. A wonderful yet sinful dessert for those that desire the creamy and tasty dessert for the night!

Yields: Makes 16 Servings

Ingredients: 1 ½ cups Oreo cookie crumbs ¼ cup Unsalted butter, Melted

To make the Filling: 2 tbsps. + 1 ½ tsps. Instant coffee 1 tbsp. Hot water

¼ tsp. Ground cinnamon 4 (8 oz. each) Cream cheese packages, softened 1 ½ cups Sugar

¼ cup All-purpose flour 2 tsps. Vanilla extract 4 Eggs, lightly beaten

2 cups semi-sweet chocolate chips, melted

To make the Glaze: ½ cup semi-sweet chocolate chips 3 tbsps. butter

Method of Preparation:

1. Preheat the oven to 325°F.
2. In a bowl, throw in the Oreo cookie crumbs and butter, mix them to combine.
3. With a springform pan, throw in the Oreo crumbs and press them onto the bottom of the pan. With the foil cover the bottom of the bottom of the pan completely. Set it aside.
4. In another bowl, mix the water, coffee and cinnamon. Set aside.

To make the filling:

5. In a large bowl, throw in the cream cheese, flour, sugar, vanilla and the eggs. Mix them until they are well combined.
6. Divide the batter into 2 separate bowls, Stir in the melted chocolate into one of the divided batter bowls. The other with the coffee mixture. Set them aside.
7. Using the springform pan with the cookie crust. Pour the chocolate mixture first and spread evenly to each side. Then pour the coffee mixture. Spread evenly as well.
8. With a larger pan. Put the springform pan at the center of the larger baking

pan. Pour water outside of the springform pan at least 1-in deep.

9. Place the larger pan slowly in the oven and bake for at least 60 minutes or until the center has just set. Remove the springform pan from the water bath and allow it to cool for at least 10 minutes.
10. Remove the foil and loosen the sides from the pan using a knife. Cool for another hour. Refrigerate it overnight. Remove the rim of the pan.

To make the Glaze:

11. With a bowl, throw in the chocolate chips, butter. Put it in the microwave until they have started to melt. Stir it until it becomes smooth.

To complete the dessert:

12. Spread the melted chocolate over the top of the cheesecake and chill for at least 4 hours. Serve and enjoy!

Chunky Mocha Cookies

These delicious cookies are wonders of the baking world! The moist and chunky cookies with the coffee and chocolate chips burst in your mouth the moment you eat them!

Yields: Makes 34 Cookies

Ingredients:

1 cup of shortening

$\frac{3}{4}$ cup White sugar

$\frac{1}{2}$ cup Brown sugar

2 Eggs

2 tbsps. Milk

1 tbsp. Instant coffee 1 tsp. Vanilla extract 2 $\frac{1}{3}$ cups All-purpose flour 2 tbsps. Cocoa powder 1 tsp. Baking soda

$\frac{1}{2}$ tsp. Salt

1 cup Pecans, chopped

1 cup Semi-sweet chocolate chips

$\frac{3}{4}$ cup Raisins

$\frac{3}{4}$ cup Flaked coconut

Method of Preparation:

1. Preheat the oven to 375°F.
2. In a large bowl, Throw in the shortening and both white and brown sugar. Beat them until they turn light and fluffy.
3. Add the eggs, milk, Instant coffee, and vanilla. Mix until they are well combined.
4. Using a sieve and below it is the large bowl. Throw in the flour, cocoa, baking soda, and salt. Sieve the dry ingredients into the large bowl and mix well.
5. Throw in the pecans, raisins, chocolate chips. Mix well.

6. Using a baking tray. Form 2 tablespoons worth of the cookie batter into balls and place them 2" apart from each other. Place the tray into the oven and cook for at least 10-12 minutes or until they turn golden brown.
7. Allow it to cool for at least 10 minutes before serving. Enjoy!

Mocha Cupcakes

Moist cupcakes that will be a hit with the kids and family! The perfect amount of sweet and sour in a dessert!

Yields: Makes 12 Servings

Ingredients:

1 cup White sugar

½ cup Brewed coffee, Chilled

2 Eggs

3 tsps. Cider vinegar

3 tsps. Vanilla extract 1 ½ cups All-purpose flour 1/3 cup Cocoa powder

1 tsp. Baking soda

½ tsp. Salt

To make the Frosting: 3 tbsps. Semi-sweet chocolate chips 1/3 cup Butter, softened

2 cups Confectionary sugar

2 tbsps. Brewed coffee

Method of Preparation:

1. Preheat oven to 350°F.
2. In a bowl, throw in the coffee, sugar, oil, eggs, vanilla, and vinegar and mix until they are well combined.
3. In another bowl, combine all the dry ingredients and gradually beat them into the coffee mixture.
4. Using paper-lined muffin cups. Fill them with the mixture about ¾ full and lay them down on the muffin pan. Bake them for about 20-25 minutes or using the toothpick test to check if the center is not yet baked.
5. Take them out of the oven and let them cool for at least 10 minutes. Before removing them from the pan

To make the frosting:

6. In a microwave proof bowl, Throw in the chips, butter and microwave it until it starts melting. Stir until the mixture is smooth.
7. Transfer the mixture into another bowl and slowly add the confectionary sugar while whisking it. Add the coffee until your desired consistency.
8. Spread the frosting on top of the cupcakes. Serve and enjoy!

No-Bake Tiramisu Cheesecake

A simpler recipe to the classic tiramisu recipe! The creamy and tangy cheesecake gives this whole new dimension of flavor alongside the coffee.

Yields: Makes 12 Servings

Ingredients: 12 oz. Ladyfingers

4 tbsps. Butter, melted

8 tbsps. Strong brewed coffee

3 packages (8 oz.) Cream cheese 1 packaging (8 oz.) Mascarpone cheese

1 cup White sugar

$\frac{1}{4}$ cup Cocoa powder

Method of Preparation:

1. In a bowl, Throw in the ladyfingers and crush them till they turn into crumbs. Pour the melted butter and 4 tbsps. of the coffee and mix to combine.
2. In a 9" Springform pan, Throw in the buttered ladyfingers crumbs and press the crumbs to the corners of the pan.
3. In a large bowl, throw in the Cream cheese, Mascarpone, sugar and the rest of the coffee. Whisk it until it turns fluffy. Add more coffee if you choose.
4. Pour the Cheesecake mixture into the springform pan and spread it evenly. Place the pan in the freezer overnight.
5. Take the pan out 10 minutes before serving. Using a knife. Run it around the pan to release it from the rims. Take out the rim and sprinkle the cocoa powder over the top of the cheesecake. Serve and enjoy!

Toffee-Mocha Cream Torte

A complicated yet moist and tasty cake! The wonderful taste of the coffee and chocolate is just amazing!

Yields: Makes 14 Servings

Ingredients: 1 cup Butter, softened

2 cups Sugar

2 Eggs

1 ½ tsps. Vanilla extract 2 2/3 cups All-purpose flour ¾ cup Cocoa powder

2 tsps. Baking soda

¼ tsp. Salt

1 cup Buttermilk

2 tsps. Instant coffee

1 cup Boiling water

To make the topping: ½ tsp. Instant coffee, dissolved in 1 tsp. of water and cooled

2 cups Heavy whipping cream

3 tbsps. Light brown sugar 6 Chocolate candy bars (1 oz. each), crushed and divided

Method of Preparation:

1. Preheat the oven to 350°F.
2. In a large bowl, throw in the butter, sugar and whisk them until they are fluffy. Add the eggs one at a time and whisk it into the mixture completely before adding the next egg.
3. In the same bowl, add the vanilla, flour, cocoa, baking soda and salt. Mix to combine. Slowly add the buttermilk and whisk it in until it is fully

combined. Dissolve the coffee in the boiling water and combine it with the batter.

4. With 3 9" Baking pans, grease them with butter and pour the batter into each pan and bake them in the oven for at least 15-20 minutes. Test it with a toothpick before taking it out to make sure that the cake is completely baked. Cool the cake for 10 minutes before removing it from the pans and allow the cakes to completely cool.

To make the topping:

5. In a large bowl, throw in the coffee, cream, brown sugar and beat them until they turn fluffy.

To form the cake:

6. In a large plate. Place the bottom of the cake layer and top with the topping and crushed chocolate bars, repeat the same process on the remaining layers. Refrigerate for at least 12 hours
7. Serve and enjoy!

Crumb Coffee Cake

The sweet and buttery taste of this cake is just a dream come true! The coffee accentuates this dessert as a whole!

Yields: Makes 18 Servings

Ingredients: ¼ cup Butter, softened 1 ¼ cup Sugar

2 Eggs, beaten

½ cup Unsweetened apple sauce ¼ cup Canola oil

1 ½ tsps. Vanilla extract

2 cups Cake flour

1 tsp. Baking powder 1 tsp. Baking Soda

¼ tsp. Salt

1 cup (8 oz.) Sour cream

To make the filling: ½ cup Walnuts, chopped 4 tsps. Strong brewed coffee ¼ cup brown sugar

2 tsps. White sugar 1 tsp. Ground cinnamon

To make the topping: 3 tsps. + 1 ½ tsps. All-purpose flour 2 tsps. Brown sugar 4 ½ tsps. White sugar 1 tsp. Ground cinnamon 2 tsps. + 1 ½ tsps. Butter, chilled ½ cup Walnuts, chopped

To make the icing: ¼ cup Confectionary sugar 1 ½ tsps. Milk

¼ tsp. Vanilla extract

Method of Preparation:

1. Preheat the oven to 350°F.
2. In a large bowl, throw in the butter, sugar, and beat them until they turn like bread crumbs. Beat in the apple sauce, oil, eggs and vanilla. In the same bowl, combine the flour, baking powder, baking soda, salt and sour cream. Pour half of the batter into a 13x9" baking pan, greased with butter.

To make the filling:

3. In another bowl, combine all the filling ingredients and spread the filling over the first half of the batter. With the other half of the batter. Fill the top of the filling with it.

To make the topping:

4. In another bowl combine all the topping ingredients except for the butter. Cut the butter into pieces and combine it with the topping ingredients until they turn crumbly. Throw in the walnuts and sprinkle the topping over the batter.
5. Bake the cake in the oven for about 25-30 minutes. Using a toothpick, test to see if the center is still undercooked. Bring the cake out of the oven and cool them for at least 1 hour.

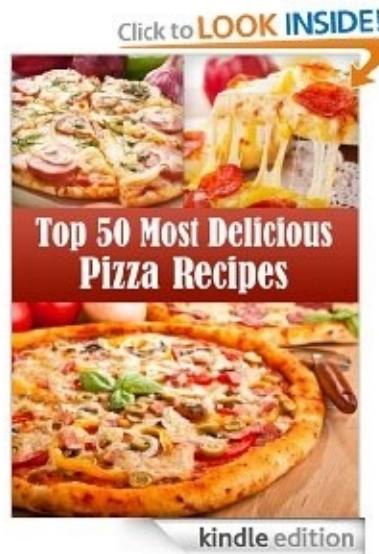
To make the icing:

6. Combine the rest of the icing ingredients in a bowl until they become smooth.

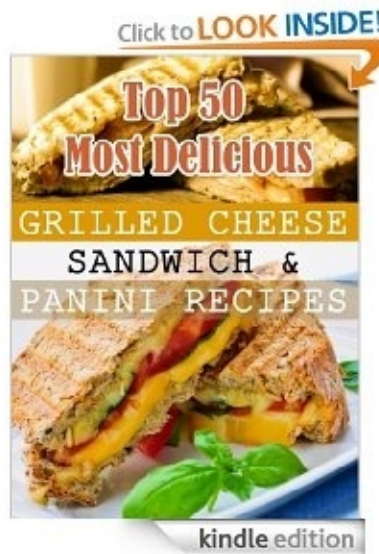
To finish the cake:

7. Using the icing, drizzle it over the cooled cake. Serve and Enjoy!

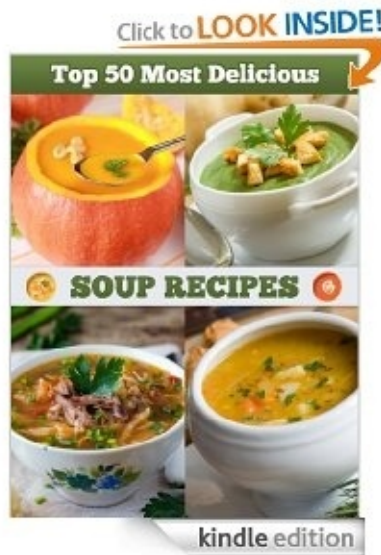
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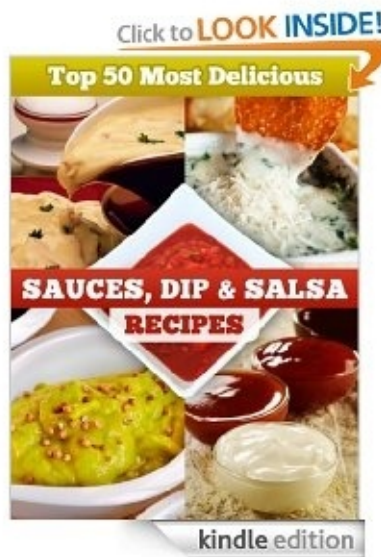
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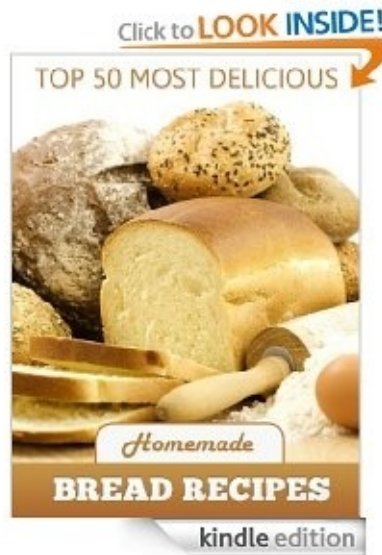
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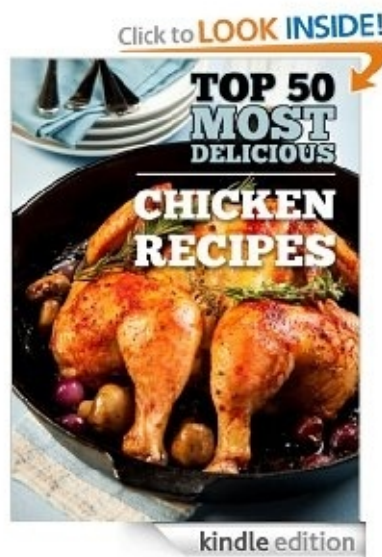
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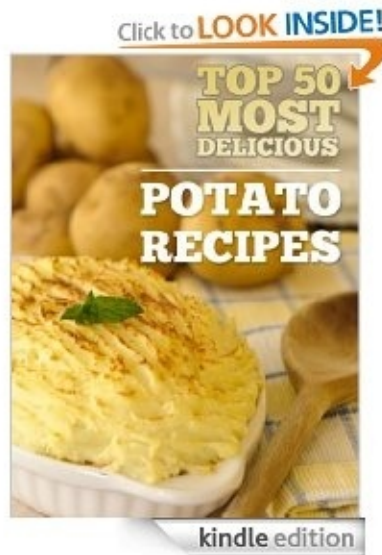
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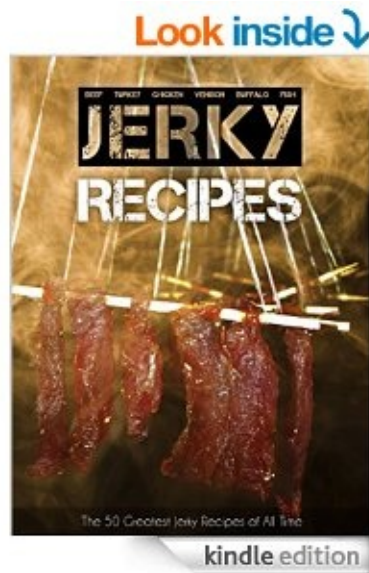
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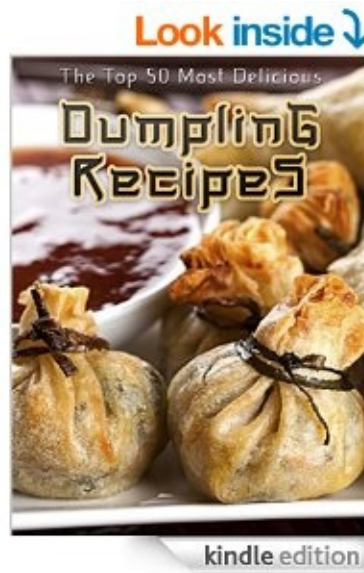
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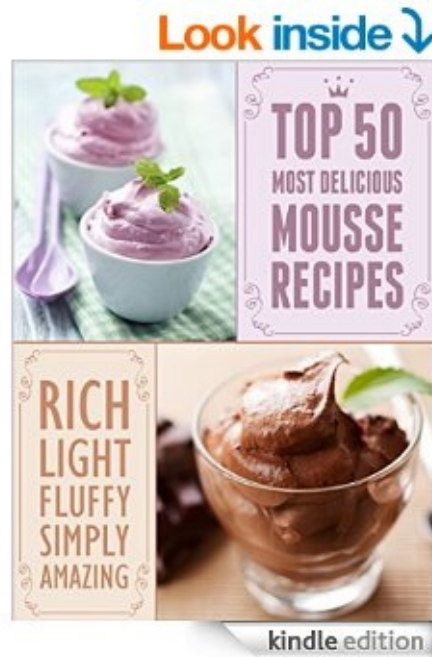
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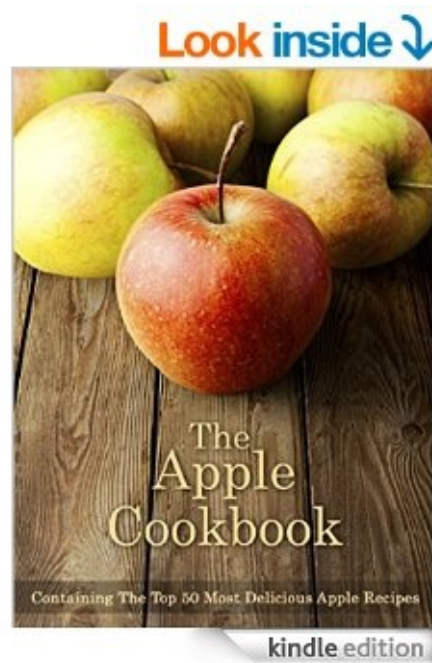
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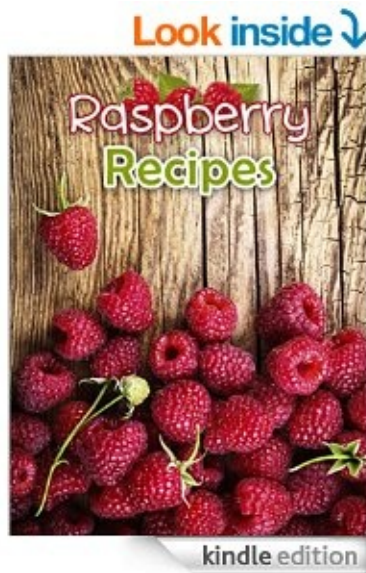
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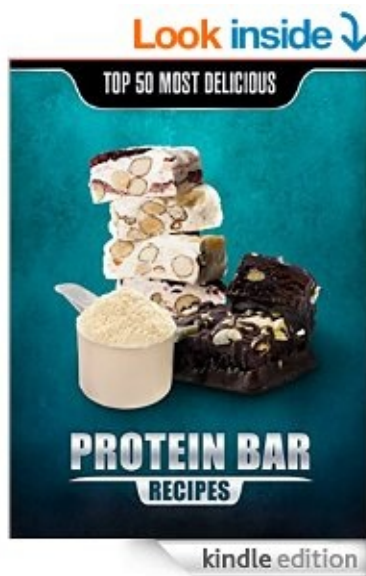
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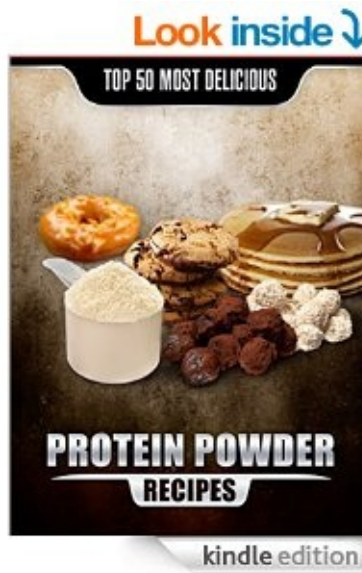
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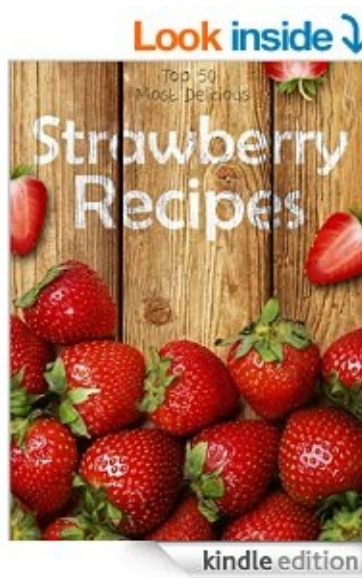
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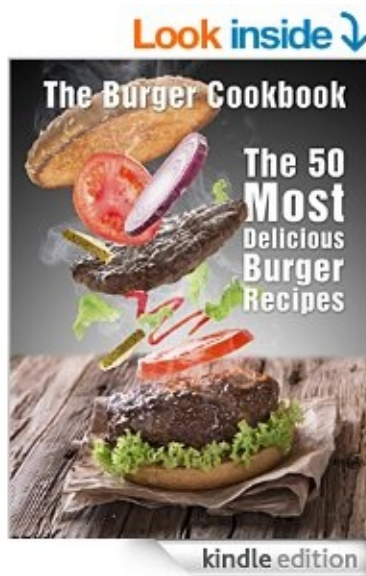
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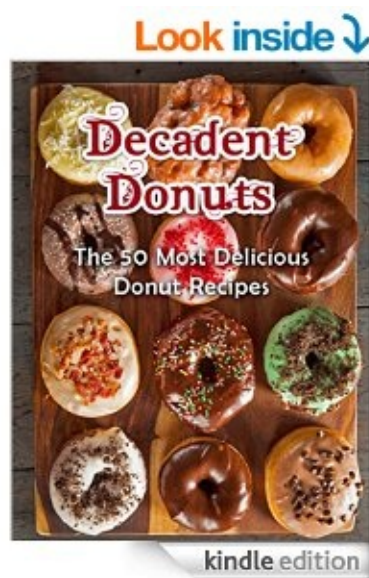
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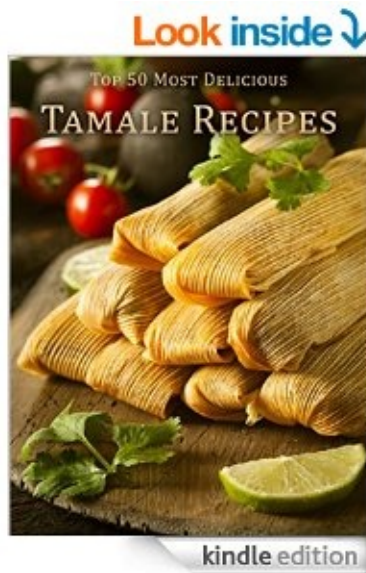
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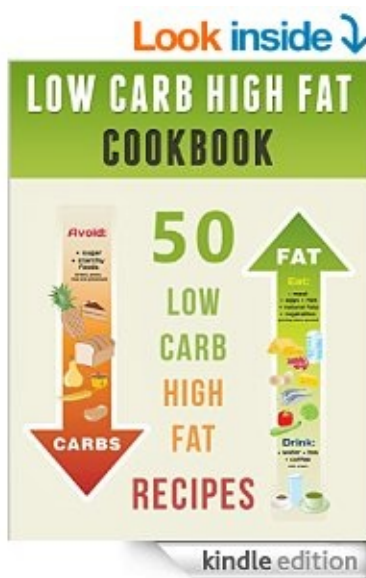
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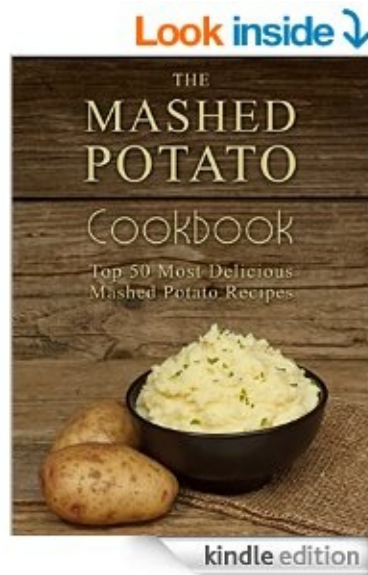
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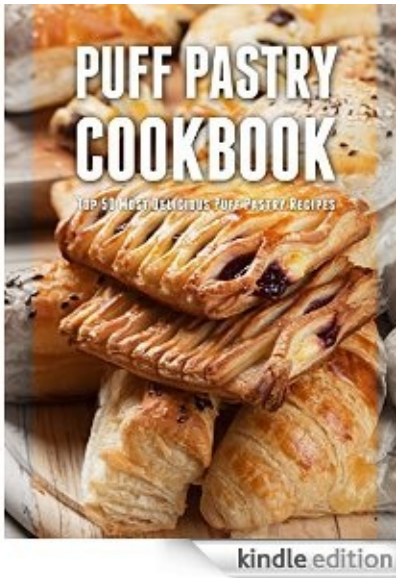
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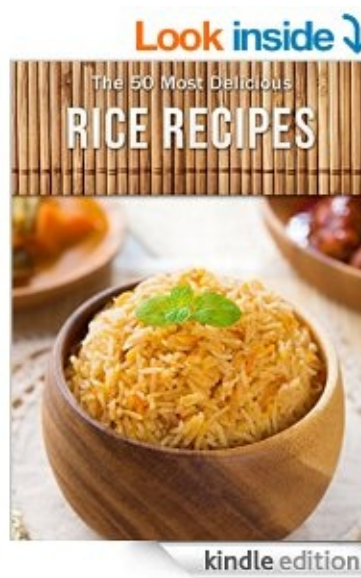
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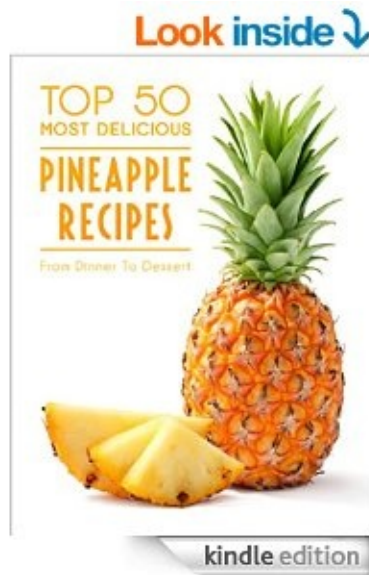
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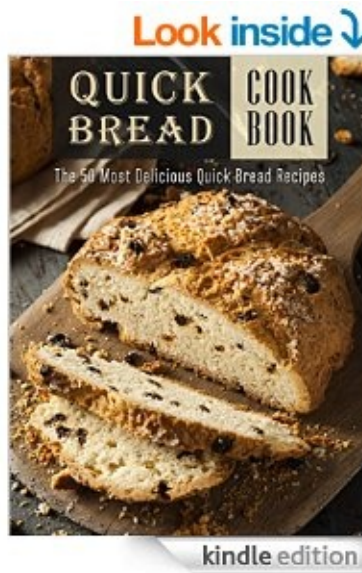
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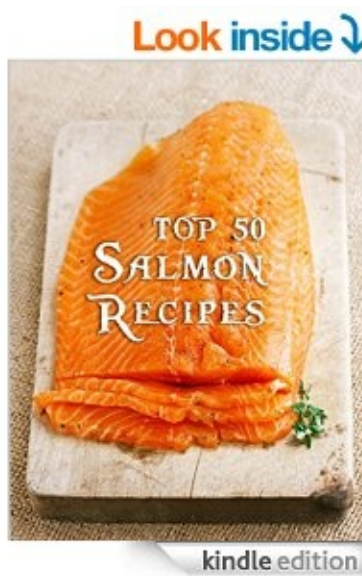
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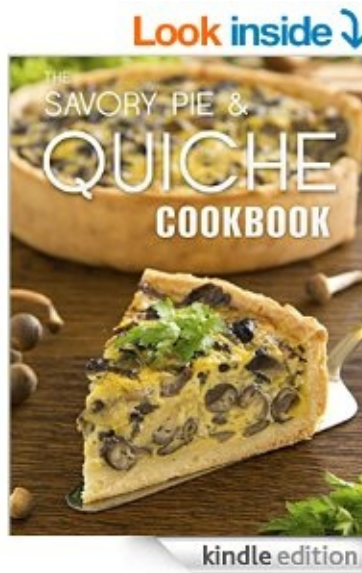
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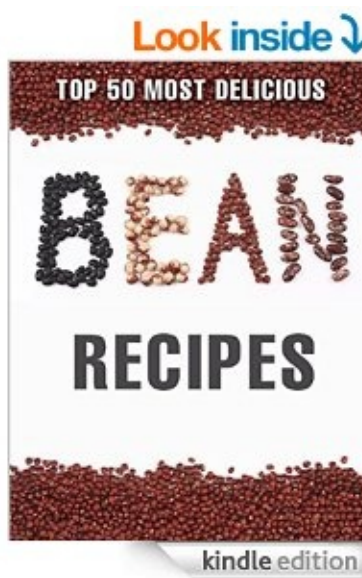
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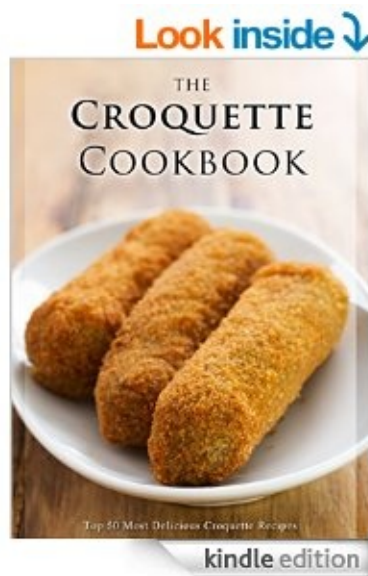
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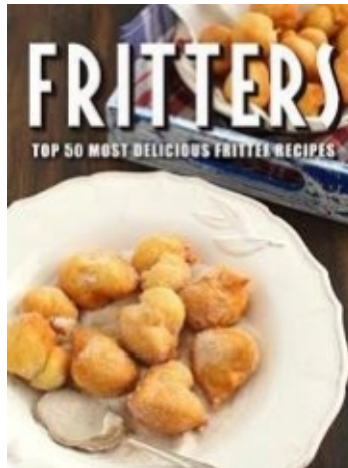
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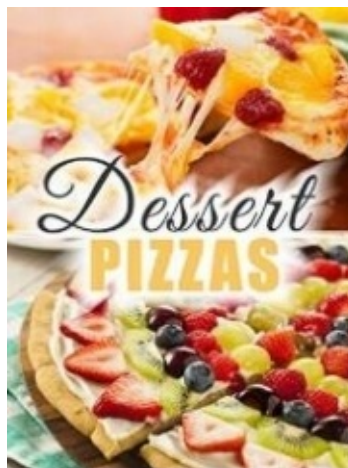
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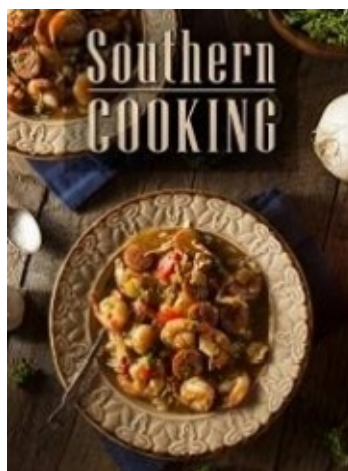
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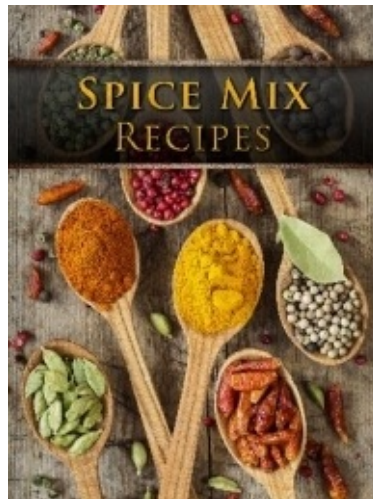
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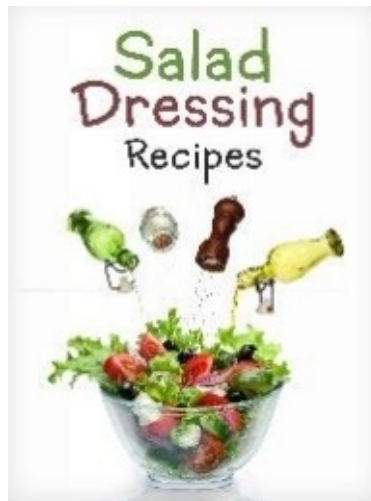
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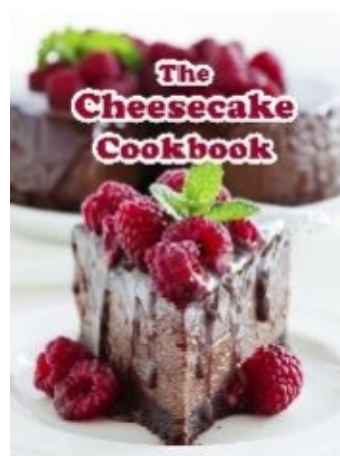
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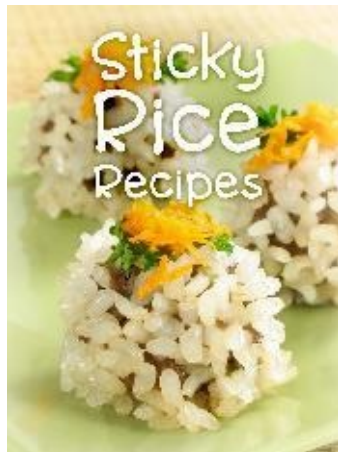
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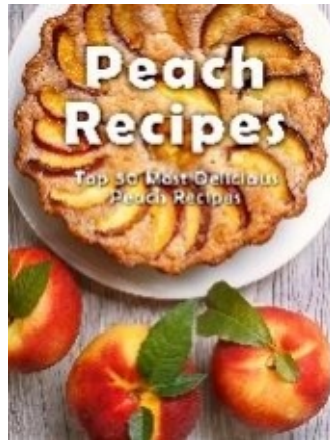
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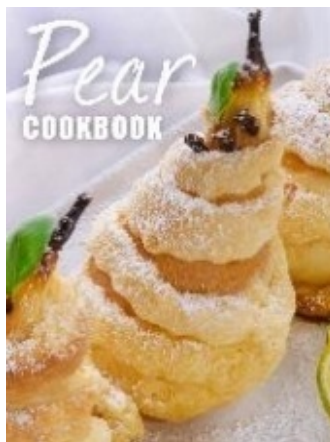
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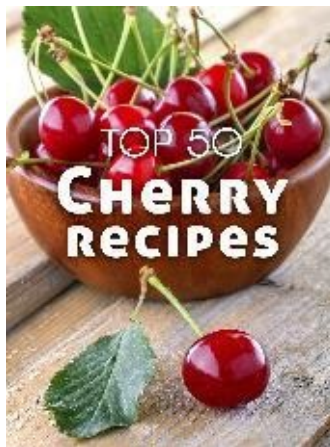
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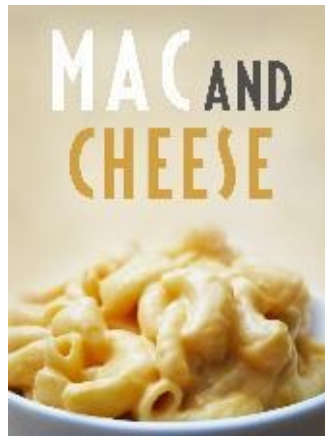
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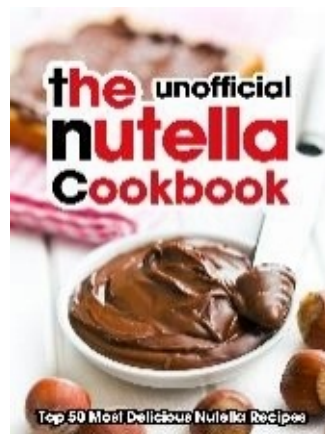
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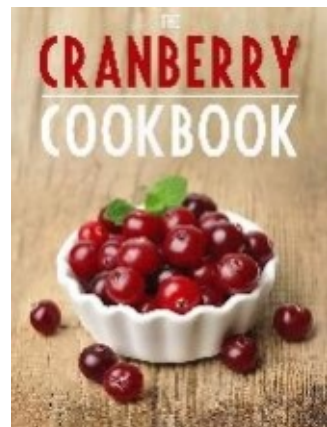
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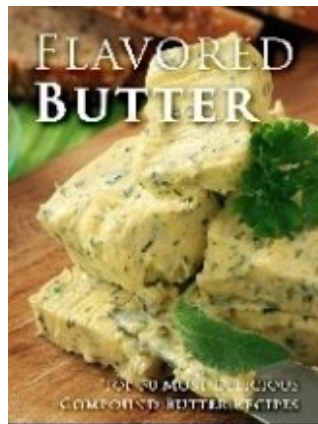
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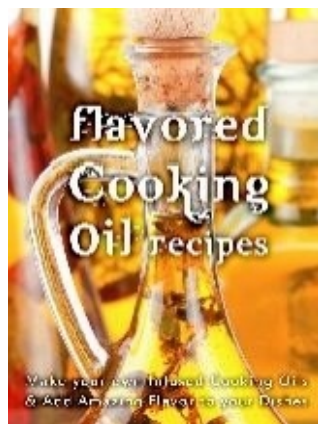
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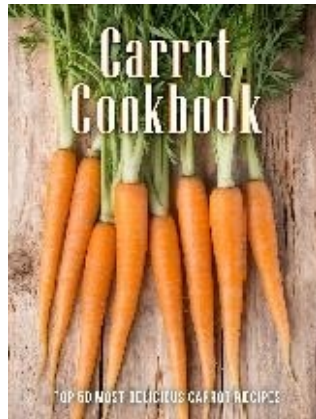
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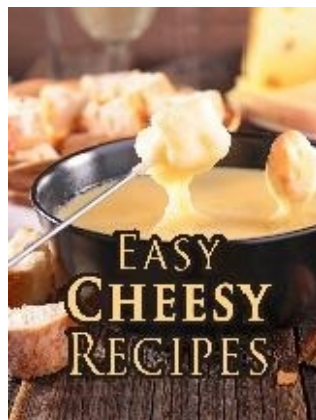
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