

The Coffee Cookbook

285 Recipes

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Shari's Streusel Coffee Cake

Ingredients

3/4 cup white sugar
1/4 cup shortening
2 eggs
1/2 cup half-and-half cream
1 1/2 cups all-purpose flour
2 teaspoons baking powder
1/2 teaspoon salt

1/2 cup brown sugar
2 tablespoons all-purpose flour
2 teaspoons ground cinnamon
1/2 cup chopped walnuts
2 tablespoons butter, melted

Directions

Preheat oven to 375 degrees F (190 degrees C). Grease and flour a 9x13 inch baking pan.

Cream together the white sugar and shortening. Beat in eggs one at a time. Stir in half and half. In a separate bowl, sift together 1 1/2 cups flour, baking powder and salt. Stir flour mixture into cream/egg mixture.

In a small bowl, stir together brown sugar, 2 tablespoons flour, cinnamon and walnuts. Stir in melted butter.

Spread half of the cake batter in bottom of prepared pan. Sprinkle half of the streusel mixture over the batter. Spread the other half of the batter over the streusel mixture and top off with the rest of the streusel mixture.

Bake in preheated oven for 25 to 35 minutes, until a toothpick inserted into center of the cake comes out clean.

Chocolate Coffee Cake

Ingredients

3 cups all-purpose flour
2 cups sugar
1 cup cold butter or margarine
4 teaspoons baking cocoa
3 teaspoons ground cinnamon
1 teaspoon baking soda
1/2 teaspoon baking powder
1/2 teaspoon ground nutmeg
1/8 teaspoon salt
1/8 teaspoon ground cloves
1 cup raisins
1/2 cup chopped nuts
2 cups buttermilk

Directions

In a large bowl, combine the flour and sugar; cut in butter until crumbly. Set aside 1-1/4 cups for topping. To the remaining mixture, add cocoa, cinnamon, baking soda, baking powder, nutmeg, salt and cloves; mix well. Stir in raisins and nuts. Make a well in the center; pour in buttermilk and stir just until moistened.

Transfer to a greased 13-in. x 9-in. x 2-in. baking pan. Sprinkle with reserved crumb mixture. Bake at 350 degrees F for 35-40 minutes or until a toothpick inserted near the center comes out clean. Cool on a wire rack.

Fire Side Coffee

Ingredients

2 cups powdered non-dairy
creamer
1 1/2 cups instant hot chocolate
mix
1 1/2 cups instant coffee granules
1 teaspoon ground cinnamon
1/2 teaspoon ground nutmeg

Directions

Sift together creamer, hot chocolate mix, instant coffee, cinnamon and nutmeg. Pour into a jar and seal with a lid.

To prepare: Stir 3 teaspoons of mixture into 1 cup of hot water. Adjust to taste.

Coffee Icing

Ingredients

2 cups confectioners' sugar
1/4 cup butter, softened
3 tablespoons strong brewed
coffee
1 teaspoon vanilla extract

Directions

Beat together confectioners' sugar, butter or margarine, coffee, and vanilla until smooth. Add more liquid or confectioners' sugar as needed.

Old-Fashioned Coffee Cake

Ingredients

1/2 cup butter, softened
1 1/4 cups sugar, divided
1 egg
2 cups all-purpose flour
1 teaspoon baking soda
1 teaspoon baking powder
1 1/2 teaspoons ground nutmeg,
divided
1 cup buttermilk

Directions

In a small mixing bowl, cream butter and 1 cup sugar until light and fluffy. Beat in egg. Combine the flour, baking soda, baking powder, and 1 teaspoon nutmeg; add to creamed mixture alternately with buttermilk. Pour into a greased 9-in. square baking pan (batter will be thick).

Combine the remaining sugar and nutmeg; sprinkle over batter. Bake at 350 degrees F for 30-35 minutes or until a toothpick inserted near the center comes out clean. Cool on a wire rack.

Sour Cream Coffee Cake I

Ingredients

1/2 cup butter
2 cups all-purpose flour
1 cup white sugar
1/2 cup packed brown sugar
2 eggs
1 teaspoon baking powder
1 teaspoon baking soda
1 cup sour cream
1 teaspoon vanilla extract
1 teaspoon ground cinnamon
1/4 cup brown sugar
4 tablespoons milk
1 cup confectioners' sugar
1/4 ounce candy sprinkles
(optional)

Directions

In a large bowl, blend together butter or margarine, white sugar, 1/2 cup brown sugar, sour cream, eggs, and vanilla. Add to these ingredients the flour, baking powder, and soda. Blend until smooth.

To Make Filling: Combine cinnamon and 1/4 cup brown sugar.

Grease and flour a large Bundt pan. Pour 1/2 of the batter into the prepared pan. Sprinkle the cinnamon sugar mix on top of the batter in the pan, and cover with the remaining batter.

Bake at 350 degrees F (175 degrees C) for 45 to 50 minutes. Cool.

Make a thick glaze by mixing together confectioners' sugar with 2 to 3 tablespoons milk until smooth. Pour over cooled cake, and add sprinkles if desired.

Aunt Anne's Coffee Cake

Ingredients

2 cups all-purpose flour
3/4 cup white sugar
2 teaspoons baking powder
1/2 teaspoon salt
1/2 cup butter
1 egg
3/4 cup milk, or as needed
1 1/2 teaspoons vanilla extract

1/4 cup all-purpose flour
2/3 cup white sugar
1 teaspoon ground cinnamon
1/4 cup butter

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 9x13 inch pan. Make the streusel topping: In a medium bowl, combine 1/4 cup flour, 2/3 cup sugar and 1 teaspoon cinnamon. Cut in butter until mixture resembles coarse crumbs. Set aside.

In a large bowl, combine 2 cups flour, 3/4 cup sugar, baking powder and salt. Cut in butter until mixture resembles coarse crumbs. Crack an egg into a measuring cup and then fill add milk to make 1 cup. Stir in vanilla. Pour into crumb mixture and mix just until moistened. Spread into prepared pan. Sprinkle top with streusel.

Bake in the preheated oven for 25 to 30 minutes, or until a toothpick inserted into the center of the cake comes out clean. Allow to cool.

Coffee Shortbread

Ingredients

1 cup butter (no substitutes),
softened
1/2 cup packed brown sugar
1/4 cup sugar
2 tablespoons instant coffee
granules
2 cups all-purpose flour
1/4 teaspoon salt
1/2 cup semisweet chocolate
chips, melted
1/2 cup vanilla or white chips,
melted

Directions

In a mixing bowl, cream butter, sugars and coffee granules. Gradually beat in flour and salt.

On a lightly floured surface, roll out to 1/4-in. thickness. Cut with floured 2-in. to 3-in. cookie cutters. Place 2 in. apart on ungreased baking sheets. Bake at 300 degrees F for 20-22 minutes or until set. Remove to wire racks to cool. Drizzle with melted chips.

Chocolate Coffee Molasses Cookies

Ingredients

1 cup chopped dark chocolate
1 cup butter, softened
1 1/2 cups white sugar
1/2 cup molasses
3 eggs
1 teaspoon vanilla extract
5 cups all-purpose flour, or as needed
1 teaspoon ground cinnamon
1 teaspoon ground cloves
2 teaspoons baking powder
1 pinch salt
1 cup brewed coffee, cooled

2 cups confectioners' sugar
2 tablespoons heavy cream
1 teaspoon vanilla extract

2 teaspoons red sugar sprinkles (optional)
2 teaspoons green sugar sprinkles (optional)

Directions

Preheat oven to 350 degrees F (175 degrees C). Line baking sheets with parchment paper.

Gently melt the chocolate in a small saucepan over very low heat, and allow to cool for about 5 minutes. Stir the butter and sugar together in a large bowl, and mix in the chocolate, molasses, eggs, and vanilla extract.

Sift 5 cups of flour with the cinnamon, cloves, baking powder, and salt in a bowl. Gradually stir the flour mixture into the chocolate mixture by cupfuls, alternating each addition of flour with about 2 tablespoons of coffee, until all the coffee is incorporated. Dough should be soft but not runny. Add more flour if needed to make a soft dough, but cookies will be dry if the dough is too stiff. Use a small scoop or melon baller to form 1-inch balls, and place them on the prepared baking sheets.

Bake in the preheated oven until the cookies are set and just beginning to brown at the edges, about 10 minutes. Let cool on sheets for about 1 minute before removing to continue cooling on a rack until slightly warm, 8 to 10 minutes.

To make frosting, stir together confectioners' sugar, cream, and 1 teaspoon of vanilla extract in a bowl until smooth. Frost the cookies while they're still a little warm. Sprinkle with red or green sugar sprinkles.

Cream Cheese Coffee Cake II

Ingredients

2 (3 ounce) packages cream cheese, softened
3 tablespoons confectioners' sugar
2 tablespoons lemon juice
2 cups all-purpose flour
1 teaspoon baking powder
1 teaspoon baking soda
1/2 teaspoon salt
1/2 cup butter, softened
1 cup white sugar
3 eggs
1 teaspoon vanilla extract
1 (8 ounce) container sour cream

1/2 cup finely chopped walnuts
2 tablespoons white sugar
1/2 teaspoon ground cinnamon

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 10 inch tube pan. In a small bowl, beat cream cheese, confectioners' sugar and lemon juice until smooth; set aside. In a medium bowl, stir together flour, baking powder, baking soda, and salt; set aside.

In a large bowl, cream together the butter and 1 cup white sugar until light and fluffy. Beat in the eggs one at a time, then stir in the vanilla. Beat in the flour mixture alternately with the sour cream, mixing just until incorporated. Pour half of batter into prepared pan. Spoon cream cheese mixture on top of batter to within 1/2 inch of pan edge. Spoon remaining batter over filling, spreading to pan edge. In a small bowl, combine chopped nuts, 2 tablespoons white sugar and 1/2 teaspoon cinnamon. Sprinkle over batter in pan.

Bake in the preheated oven for 40 minutes, or until a toothpick inserted into the center of the cake comes out clean. Let cool in pan for 10 minutes, then turn out onto a serving plate and serve warm.

Orange Coffee Cake

Ingredients

2 cups all-purpose flour
1/2 cup sugar
2 teaspoons baking powder
1 teaspoon salt
1 egg
3/4 cup orange juice
1/3 cup vegetable oil
1/4 cup milk
1 tablespoon grated orange peel
STREUSEL TOPPING:
1/4 cup sugar
1/4 cup all-purpose flour
2 tablespoons cold butter or
margarine

Directions

In a bowl, combine the dry ingredients. Combine egg, orange juice, oil, milk and orange peel; add to the dry ingredients just until combined. Pour into a greased 10-in. pie plate. For topping, combine sugar and flour in a bowl; cut in butter until crumbly. Sprinkle over batter. Bake at 350 degrees F for 30-35 minutes or until a toothpick inserted near the center comes out clean.

Apricot Coffee Cake

Ingredients

1 (.25 ounce) package active dry yeast
1/4 cup warm water (105 degrees to 115 degrees)
3/4 cup warm milk (110 to 115 degrees F)
1 egg
1/2 cup butter or margarine, softened
4 cups all-purpose flour
1/2 cup sugar
1/2 teaspoon salt
APRICOT FILLING:
12 ounces dried apricots
3/4 cup water
3/4 cup sugar
1/4 teaspoon ground cinnamon
GLAZE:
1/2 cup confectioners' sugar
1 teaspoon milk
1/2 teaspoon butter or margarine, softened
1/2 teaspoon vanilla extract

Directions

In a large mixing bowl, dissolve yeast in warm water. Add warm milk, egg and butter; mix. Add 2-1/2 cups flour, sugar and salt; beat until smooth. Add enough remaining flour to form a soft dough. Turn onto floured surface; knead until smooth and elastic, about 6-8 minutes. Place in a greased bowl, turning once to grease top. Cover and let rise in a warm place until doubled, about 1 hour. For filling, combine apricots and water in a saucepan. Cover and simmer for 30 minutes. Cool 10 minutes. Pour into a blender; process at high speed until smooth. Stir in sugar and cinnamon; set aside. Punch dough down. Divide in half and roll each half into a 15-in. x 12-in. rectangle. Place on a greased baking sheet. Spread half of the filling in a 15-in. x 4-in. strip down center of dough. With a sharp knife, cut dough on each side of apricot filling into 1-in. wide strips. Fold strips alternately across filling to give braided effect. Repeat with remaining dough and filling. Cover and let rise until doubled, about 30 minutes. Bake at 375 degrees F for 20 minutes or until golden brown. Cool on wire racks for 15 minutes. Combine glaze ingredients; drizzle over warm coffee cakes. Serve warm or allow to cool completely.

Irish Cream and Coffee

Ingredients

1 cup strong brewed coffee
1 (1.5 fluid ounce) jigger Irish
cream liqueur

Directions

Pour hot brewed coffee into a mug. Stir in Irish Cream.

Cream Cheese-Filled Coffeecake With Fruit

Ingredients

Crumble topping:

3/4 cup all-purpose flour

1/2 cup dark brown sugar

1/2 teaspoon ground cinnamon

6 tablespoons butter, melted but not hot

Optional:

1/2 cup of your choice - coarsely chopped nuts (walnuts, pecans, almonds), old-fashioned oatmeal or sweetened flaked coconut

Optional cream cheese filling:

8 ounces softened cream cheese

1/2 cup sugar

1 egg

1 teaspoon vanilla extract

Coffeecake batter:

1 1/2 cups all-purpose bleached flour

1 1/4 teaspoons baking powder

1/4 teaspoon baking soda

1/4 teaspoon salt

5 tablespoons butter, at room temperature

1/2 cup sugar

1 egg

1/4 cup plain low-fat yogurt

Optional fruit (or chocolate) filling:

1/2 cup of your choice - raspberry or strawberry jam; peach, cherry, or pineapple preserves; apple butter; orange marmalade or mini chocolate chips

Directions

Adjust oven rack to lower-middle position and heat oven to 375 degrees. Spray a 9-inch square metal baking pan with cooking spray. Fold a 17-inch length of heavy-duty foil to 8 1/2 inches wide and fit in the pan bottom and up 2 sides, so you can use the foil overhang as a handle to pull the baked cake from the pan.

Topping: Use hands to thoroughly mix ingredients in a medium bowl, pressing together to form large clumps; set aside.

Cream cheese filling: Beat cream cheese and sugar with an electric mixer until thoroughly mixed. Beat in egg and vanilla until smooth; set aside.

Cake: Mix flour, baking powder, baking soda and salt in a medium bowl; set aside.

Beat butter and sugar with an electric mixer set on medium-high until light and fluffy. Beat in egg until smooth. Beat in half the dry ingredients, then the remaining yogurt. Beat until ingredients are fully incorporated.

Spread batter evenly over prepared pan. Spread cream cheese filling over batter. Dollop fruit filling (or sprinkle chocolate chips) over cream cheese filling. Finally, sprinkle evenly with crumble topping, pressing on it lightly to adhere.

Bake until batter is fully set and topping is golden brown, about 45 minutes. Transfer pan to a wire rack to cool for 5 minutes. Run a thin-bladed knife around the sides, then use foil handles to pull cake from pan onto the wire rack. Cool to room temperature and serve. Can be covered with foil and stored at room temperature for one day.

Turkish Coffee Ice Cream

Ingredients

1 1/2 cups water
2 cups white sugar
1 1/2 cups heavy cream
1 1/2 cups milk
6 egg yolks
3 tablespoons instant coffee granules
2 tablespoons finely ground coffee (optional)

Directions

Bring the water and sugar to a boil in a saucepan over high heat until the sugar dissolves and the syrup turns clear. Pour into a double boiler along with the cream and milk. Whisk until the syrup has dissolved into the milk, then whisk in the egg yolks and instant coffee until completely incorporated.

Set the double boiler insert over (but not touching) a pan of gently simmering water. Cook, stirring constantly until the custard has thickened and will stick to the back of a spoon, about 10 minutes. Pour through a mesh strainer into a bowl and stir in the coffee grounds. Refrigerate several hours until cold.

Pour into an ice cream maker and freeze according to manufacturer's directions.

Cinnamon Coffee Cake I

Ingredients

1 cup butter
2 3/4 cups white sugar
4 eggs
2 teaspoons baking powder
1 teaspoon baking soda
1 teaspoon salt
2 cups sour cream
1 1/2 cups chopped walnuts
2 tablespoons ground cinnamon
2 teaspoons vanilla extract
4 cups all-purpose flour

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease one 10 inch tube pan.

In a large mixing bowl cream together the butter or margarine and 2 cups of the sugar until fluffy. Add the vanilla and the eggs one at time beating mixture well after each egg.

Combine flour with baking powder and baking soda. Add alternately with sour cream to egg mixture. Beating just enough after each addition to keep batter smooth.

Combine walnuts, cinnamon, and remaining 3/4 cup of sugar.

Spoon 1/3 of the batter into prepared pan, sprinkle with 1/3 of the walnut mixture. Repeat layers two more times.

Bake at 350 degrees F (175 degrees C) for 70 minutes or until center is done. Let cake cool in pan for 10 minutes then remove pan and let cake continue cooling on a wire rack.

Blueberry Buttermilk Coffeecake

Ingredients

1/2 cup butter
1 1/3 cups white sugar
2 eggs
1 teaspoon vanilla extract
2 cups buttermilk
4 cups all-purpose flour
3 teaspoons baking powder
1 teaspoon baking soda
1 teaspoon salt
2 cups blueberries

2/3 cup all-purpose flour
2/3 cup white sugar
6 tablespoons butter, softened

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 9x13 inch pan. Sift together 4 cups flour, baking powder, baking soda and salt. Set aside.

In a large bowl, cream together 1/2 cup butter and 1 1/3 cup sugar until light and fluffy. Beat in the eggs one at a time, then stir in the vanilla. Beat in the flour mixture alternately with the buttermilk, mixing just until incorporated. Stir in blueberries. Pour batter into prepared pan. In a small bowl, combine 2/3 cup flour and 2/3 cup sugar. Cut in 6 tablespoons butter until mixture resembles coarse crumbs. Sprinkle over top of batter.

Bake in the preheated oven for 45 to 60 minutes, or until a toothpick inserted into the center of the cake comes out clean. Allow to cool.

Spiced Apple Coffee Cake

Ingredients

2 cups all-purpose flour
1 teaspoon baking powder
1/2 teaspoon baking soda
1/2 teaspoon salt
1 teaspoon ground cinnamon
1/2 teaspoon ground cloves
1/2 teaspoon ground nutmeg
1/2 cup butter
1 cup white sugar
2 eggs, room temperature
1 1/2 teaspoons vanilla extract
2 apples - peeled, cored and thinly sliced
2 tablespoons all-purpose flour
1/4 cup brown sugar
1/2 teaspoon ground cinnamon
1 tablespoon cold butter

Directions

Preheat an oven to 350 degrees F (175 degrees C). Lightly grease a 9 inch springform pan. Sprinkle sugar in the pan to coat. Whisk together 2 cups of flour, baking powder, baking soda, salt, 1 teaspoon cinnamon, cloves, and nutmeg in a bowl.

Beat 1/2 cup butter and 1 cup white sugar with an electric mixer in a large bowl until light and fluffy. The mixture should be noticeably lighter in color. Add the room-temperature eggs one at a time, allowing each egg to blend into the butter mixture before adding the next. Beat in the vanilla with the last egg. Mix in the flour mixture until just incorporated. Spread into prepared pan.

Top the cake with the sliced apples, arranged in an overlapping spiral pattern. In a small bowl, blend 2 tablespoons flour, brown sugar, and 1/2 teaspoon cinnamon, and butter with fork until crumbly. Sprinkle over the apples.

Bake in the preheated oven until a toothpick inserted into the center comes out clean, about 1 hour. Cool in the pans for 10 minutes before removing to cool completely on a wire rack.

Apple Raisin Coffee Cake

Ingredients

1/2 cup shortening
1 1/2 cups sugar
1 egg
3 cups all-purpose flour
2 teaspoons baking powder
1/2 teaspoon salt
1 cup milk
1 cup raisins
2 baking apples, peeled and sliced
2 tablespoons sugar
1 teaspoon ground cinnamon

Directions

In a large mixing bowl, cream shortening and sugar. Add egg and beat well. Combine the flour, baking powder and salt; add to creamed mixture alternately with milk, beating well after each addition. Stir in the raisins. Spread batter in a greased 13-in. x 9-in. x 2-in. baking pan. Top with apples. Combine sugar and cinnamon; sprinkle over the apples. Bake at 375 degrees F for 40-45 minutes or until cake tests done. Serve warm.

Coffee Bars

Ingredients

1 1/2 cups all-purpose flour
1 teaspoon baking powder
1/2 teaspoon ground cardamom
1/4 teaspoon salt
1/2 cup milk
2 teaspoons instant coffee granules
1/4 cup butter
1 cup white sugar
1 cup confectioners' sugar
1 egg
1 cup chopped almonds
3 cups confectioners' sugar
1/3 cup evaporated milk
1 1/2 teaspoons vanilla extract

Directions

Combine flour, baking powder, cardamom, and salt; set these dry ingredients aside.

Combine milk and instant coffee in saucepan, and heat at a medium low setting. Stir until coffee dissolves, and remove from the heat.

In a large bowl, cream the butter or margarine with the white sugar and 1 cup confectioners' sugar. Beat in the egg, and then beat in the coffee mixture. Gradually blend in the mixture of dry ingredients, and fold in the almonds.

Spread dough evenly in a 9 x 13 inch baking pan. Bake for 18-20 minutes at 350 degrees F (175 degrees C), or until toothpick inserted in center comes out clean. Cool in pan on wire rack.

To Make Frosting: Put 1 cup of the confectioners' sugar in a mixing bowl. Beat in the evaporated milk and vanilla extract. Gradually beat in remaining 2 cups of confectioners' sugar. Continue beating until of desired consistency. If consistency is too thick, add a little more milk; if it is too thin, add more powdered sugar.

Frost the bars with the icing.

Cinnamon-Raisin Coffee Cake

Ingredients

2/3 cup white sugar
1/2 cup vegetable oil
2 eggs
1 teaspoon vanilla extract
1 1/2 cups all-purpose flour
1 teaspoon baking soda
1/4 teaspoon salt
1 (8 ounce) container plain yogurt
1/2 cup raisins
TOPPING:
1/2 cup walnuts, chopped
1/3 cup packed brown sugar
2 teaspoons ground cinnamon

Directions

In a mixing bowl, beat sugar, oil, eggs and vanilla until smooth. Combine flour, baking soda and salt; add to the sugar mixture alternately with yogurt. Stir in raisins. Pour half of the batter into a greased 9-in. square baking pan. Combine topping ingredients; sprinkle half over batter. Top with remaining batter and topping. Cut through batter with a knife to swirl the topping.

Bake at 350 degrees for 30-35 minutes or until a toothpick inserted near the center comes out clean. Cool on a wire rack.

Braided Date Coffee Cake

Ingredients

2 (.25 ounce) packages active dry yeast
1/2 cup warm water (110 degrees F to 115 degrees F)
1/2 cup sugar
1/2 cup warm milk (110 to 115 degrees F)
1/4 cup vegetable oil
1 1/2 teaspoons salt
2 eggs
4 cups all-purpose flour
FILLING:
1 cup chopped dates
2/3 cup water
1/2 cup chopped pecans
1/4 cup sugar
1 teaspoon lemon juice
1/2 cup apricot preserves
ICING:
1 1/2 cups confectioners' sugar
3 tablespoons butter, softened
2 tablespoons boiling water
1/2 teaspoon vanilla extract

Directions

In a mixing bowl, let yeast and water stand for 5 minutes. Add sugar, milk, oil, salt, eggs and 2 cups flour; beat on low 3 minutes. Stir in enough remaining flour to form a soft dough. Turn onto a floured surface; knead until smooth and elastic, 6-8 minutes. Place in a greased bowl; turn once to grease top. Cover and let rise in a warm place until doubled, about 1 hour.

Combine first five filling ingredients in a saucepan. Cook and stir over medium heat until thickened, 7-8 minutes. Stir in preserves; let cool.

Punch dough down; divide into thirds. On a floured surface, roll each portion into a 15-in. x 6-in. rectangle. Place on greased baking sheets. Spread a third of filling down the center third of rectangles. On each long side, cut 1-1/2-in. wide strips 1-3/4 in into center. Starting at one end, fold alternating strips at an angle across filling. Cover and let rise for 30 minutes or until doubled. Bake at 375 degrees F for 15-20 minutes or until browned. Cool on wire racks. Combine icing ingredients; drizzle over braids.

Bailey's Sundae Coffee Drink

Ingredients

12 cups brewed coffee
1 pint French vanilla ice cream
12 fluid ounces Irish cream liqueur

Directions

Brew 12 cups of coffee. While the coffee is brewing, fill each cup with a scoop of ice cream. Be sure to use large cups (the oversized types you get at coffee houses are best). Top each scoop of ice cream with just enough Irish cream so that the ice cream looks lightly coated.

When the coffee is brewed, pour it so that each cup is filled up about halfway. It is then up to each individual to add more Irish cream, half-and-half, or sugar to suit his/her taste.

Warm Maple, Ham and Apple Coffeecake

Ingredients

1 (12 ounce) can refrigerated flaky biscuit dough
2 cups chopped cooked ham
2 cups apple - peeled, cored, and chopped
1/4 cup raisins
1/2 cup brown sugar
1/2 teaspoon apple pie spice
1/3 cup maple syrup
1 egg
1/2 cup chopped pecans
1/3 cup confectioners' sugar
2 tablespoons bourbon
1/4 teaspoon apple pie spice
1/8 teaspoon cayenne pepper (optional)

Directions

Preheat oven to 350 degrees F (175 degrees C). Generously grease or spray with non-stick cooking spray a 9-inch square baking dish or similar sized baking dish.

Cut each biscuit into 4 equal pieces; set aside. Sprinkle 1 cup of the ham, 1 cup of the apples and all the raisins over the bottom of the prepared pan, spreading evenly. Arrange biscuit pieces, pointed ends up, over the mixture. Sprinkle evenly with remaining ham and apples.

In a small mixing bowl combine brown sugar, 1/2 teaspoon apple pie spice, maple syrup and egg, blending thoroughly. Stir in nuts, then spoon evenly over biscuit pieces and ham/apple mixture.

Bake in preheated oven for 35 to 45 minutes, or until nicely browned. Cool for 5 minutes, then drizzle Spice Spiked Glaze over warm coffeecake.

To Make Spice Spiked Glaze: In a small bowl whisk together the confectioners' sugar, bourbon, 1/4 teaspoon apple pie spice, and cayenne pepper until a drizzling consistency is reached (more bourbon or milk may be added if necessary to achieve desired consistency).

Gunline Coffee

Ingredients

2 cups powdered non-dairy coffee
creamer
1 1/2 cups instant hot chocolate
mix
1 1/2 cups instant coffee granules
1 1/2 cups white sugar
1 teaspoon ground cinnamon
1/2 teaspoon ground nutmeg

Directions

In a large bowl, stir together the coffee creamer, hot chocolate mix, instant coffee, sugar, nutmeg and cinnamon. Store in an airtight container at room temperature.

To make 1 cup, spoon 2 heaping tablespoons of the mix into a coffee mug, and add 1 cup of boiling water. Stir until dissolved.

Brazilian Coffee Cookies

Ingredients

1/3 cup shortening
1/2 cup packed brown sugar
1/2 cup white sugar
1 egg
1 1/2 teaspoons vanilla extract
1 tablespoon milk
2 cups all-purpose flour
1/2 teaspoon salt
1/4 teaspoon baking soda
1/4 teaspoon baking powder
2 tablespoons instant coffee powder

Directions

Preheat oven to 400 degrees F (205 degrees C). Line baking sheets with parchment paper.

Beat the shortening, brown sugar, white sugar, egg, vanilla and milk until fluffy.

Stir the flour, salt, baking soda, baking powder and instant coffee. Add to sugar mixture and mix thoroughly.

Shape dough in 1 inch balls. If it's too soft, chill it for a while. Place balls 2 inches apart on prepared baking sheets. Flatten to 1/8 inch thickness with fork or glass dipped in sugar.

Bake at 400 degrees F (205 degrees CV) for 8 to 10 minutes until lightly browned.

Mini Coffee Cakes

Ingredients

1/3 cup butter, softened
1/4 cup sugar
1 egg
1 1/2 cups all-purpose flour
1 (3.4 ounce) package instant vanilla pudding mix
1 tablespoon baking powder
1/4 teaspoon salt
1 1/4 cups milk
1/2 cup chopped walnuts
TOPPING:
1/2 cup chopped walnuts
1/3 cup packed brown sugar
2 tablespoons butter, melted
1/4 teaspoon ground cinnamon

Directions

In a mixing bowl, cream butter and sugar. Beat in egg. combine flour, pudding mix, baking powder and salt; add to the creamed mixture alternately with milk. Beat until blended. Stir in walnuts. Fill paper-lined muffin cups two-thirds full. Combine topping ingredients; sprinkle over batter. Bake at 375 degrees F for 20-25 minutes or until a toothpick inserted near the center comes out clean. Cool for 10 minutes; remove from pan to a wire rack.

Apple Coffee Cake Pizza

Ingredients

2 1/2 cups all-purpose flour
2 tablespoons sugar
1 (.25 ounce) package active dry yeast
3/4 teaspoon salt
1/3 cup water
1/3 cup milk
3 tablespoons butter or margarine
1 egg
CHEESE TOPPING:
2 (3 ounce) packages cream cheese, softened
3 tablespoons sugar
1/2 teaspoon ground cinnamon
APPLE TOPPING:
1/2 cup sugar
2 tablespoons all-purpose flour
1 teaspoon ground cinnamon
5 medium apples, peeled and chopped
1/4 cup butter or margarine, cubed
STREUSEL:
1/2 cup all-purpose flour
1/2 cup sugar
1/2 cup old-fashioned oats
1/2 cup butter or margarine, softened
1 tablespoon ground cinnamon
GLAZE:
2 cups confectioners' sugar
2 tablespoons lemon juice

Directions

In a large mixing bowl, combine 1-1/2 cups flour, sugar, yeast and salt. In a saucepan, heat the water, milk and butter to 120 degrees F -130 degrees F. Add to dry ingredients; beat just until moistened. Beat in egg until smooth. Stir in enough remaining flour to form a soft dough. Turn onto a floured surface; knead until smooth and elastic, about 6-8 minutes. Place in a greased bowl, turning once to grease top. Cover and let rise in a warm place until doubled, about 1 hour.

Punch dough down. Press into two greased 12-in. pizza pans; build up edges. In a small mixing bowl, combine the cheese topping ingredients. Spread over dough to within 1/2 in. of edges. In a saucepan, combine the apple topping ingredients; simmer, uncovered, until apples are tender. Spoon over cream cheese layer.

Combine streusel ingredients; sprinkle over apples. Let stand for 15 minutes. Bake at 375 degrees F for 30-35 minutes or until crust is browned. Combine glaze ingredients; drizzle over warm pizzas. Cool on wire racks.

Cinnamon Roll Coffee Cakes

Ingredients

2 (.25 ounce) packages active dry yeast
1 1/3 cups warm water (110 degrees to 115 degrees)
1 cup warm milk (110 to 115 degrees F)
1 cup butter, melted
2 eggs, beaten
1/2 cup sugar
1 teaspoon salt
5 1/2 cups all-purpose flour
FILLING:
1 cup butter, softened
1/2 cup packed brown sugar
1 tablespoon ground cinnamon
1 1/2 cups chopped pecans
ICING:
1 1/2 cups confectioners' sugar
1/2 teaspoon vanilla extract
2 tablespoons milk

Directions

In a large mixing bowl, dissolve yeast in warm water. Add the milk, butter, eggs, sugar, salt and 3 cups flour; beat until smooth. Stir in enough remaining flour to form a soft dough. Turn onto a lightly floured surface; knead until smooth and elastic, about 6-8 minutes. Place in a greased bowl, turning once to grease top. Cover and let rise in a warm place until doubled, about 1 hour.

Punch dough down; turn onto a floured surface. Divide into four portions. Roll each portion into a 12-in. x 8-in. rectangle. In a mixing bowl, cream the butter, brown sugar and cinnamon. Spread over each rectangle to within 1/2 in. of edges. Sprinkle with pecans. Roll up each jelly-roll style, starting with a long side; pinch seam to seal.

Place each roll seam side down in a greased 15-in. x 10-in. x 1-in. baking pan; pinch ends together to form a ring. With scissors, cut from an outside edge two-thirds of the way toward center of ring at 1-in. intervals. Separate strips slightly; twist to allow filling to show, slightly overlapping previous strip.

Cover and let rise in a warm place until doubled, about 30 minutes. Bake at 350 degrees F for 20-25 minutes or until golden brown. Remove from pans to wire racks to cool. Combine icing ingredients; drizzle over coffee cakes. May be frozen for up to 2 months.

Blueberry Streusel Coffee Cake

Ingredients

1/2 cup butter or margarine,
softened
1 3/4 cups sugar
2 eggs
2 teaspoons vanilla extract
3 1/2 cups all-purpose flour
2 tablespoons baking powder
1 teaspoon salt
1 1/2 cups milk
3 cups fresh or frozen blueberries*
STREUSEL TOPPING:
3/4 cup sugar
1/2 teaspoon ground cinnamon
1/3 cup cold butter or margarine

Directions

In a mixing bowl, cream butter and sugar. Beat in eggs and vanilla. Combine the flour, baking powder and salt; add to creamed mixture alternately with milk. Fold in blueberries. Pour into a greased 13-in. x 9-in. x 2-in. baking pan.

For topping, combine sugar and cinnamon. Cut in butter until mixture resembles coarse crumbs. Sprinkle over batter. Bake at 375 degrees F for 35-40 minutes or until a toothpick comes out clean. Cool in pan on a wire rack.

Polish Coffee Cake

Ingredients

2 (.25 ounce) packages active dry yeast
1/4 cup warm water (110 degrees F/45 degrees C)
3 cups milk
1 cup butter
10 eggs, beaten
1 1/2 cups white sugar
1/4 teaspoon ground nutmeg
1/4 teaspoon orange extract
1 1/2 teaspoons vanilla extract
10 cups all-purpose flour
1 teaspoon salt

1/2 cup butter, cubed
2/3 cup white sugar

Directions

In a small bowl, dissolve yeast in warm water. Let stand until creamy, about 10 minutes. Warm the milk in a small saucepan until it bubbles, then remove from heat. Mix in 1 cup butter until melted. Let cool until lukewarm.

In a large bowl, beat together the eggs and 1 1/2 cups sugar. Mix in the nutmeg, orange extract, vanilla extract, and the yeast mixture. Stir in 3 cups flour and the salt. Stir in 1/3 of the milk mixture. Mix in the remaining flour and milk mixture in two alternating additions. Cover bowl, and let rise until doubled, about 45 minutes.

In a small bowl, prepare the topping by cutting together 1/2 cup butter and 2/3 cups sugar until mixture resembles coarse crumbs.

Preheat oven to 350 degrees F (175 degrees C). Lightly grease 3 10-inch Bundt pans.

Divide dough into the prepared pans, and sprinkle with the topping mixture.

Bake in preheated oven for 30 to 40 minutes, until a toothpick inserted into center comes out clean.

Coffee Cooler

Ingredients

2 cups strong brewed coffee,
room temperature
2 cups skim milk
1 (.55 ounce) package hot cocoa
mix
2 tablespoons white sugar
1 banana, cut into chunks
1 teaspoon vanilla extract
10 ice cubes

Directions

In the container of a blender, combine the coffee, milk, hot cocoa mix, sugar, banana, vanilla and ice cubes. Cover and blend until smooth and frothy. Pour into glasses and serve immediately.

Coffee Flavored Liqueur I

Ingredients

4 cups brown sugar
3 1/2 cups water
1/2 cup instant coffee granules
1 teaspoon vanilla extract
1 (750 milliliter) bottle vodka

Directions

In a saucepan, combine brown sugar, water and instant coffee. Bring to a boil, then let simmer 15 minutes. Remove from heat, and cool completely.

When coffee mixture is completely cool, stir in vanilla and vodka. Pour into dark colored bottles, and store in the refrigerator.

Aunt Martha's Jewish Coffee Cake

Ingredients

3 cups all-purpose flour
1 teaspoon baking powder
1 teaspoon baking soda
1 pinch salt

1 cup butter
1 1/2 cups white sugar
3 eggs
1 teaspoon vanilla extract
1 cup sour cream

1 cup chopped walnuts (optional)
3/4 cup white sugar (optional)
1 tablespoon ground cinnamon (optional)
1 pinch ground nutmeg (optional)

Directions

Preheat an oven to 350 degrees F (175 degrees C). Grease a 9x5-inch loaf pan. Combine flour, baking powder, baking soda, and salt in a bowl.

Beat the butter and 1 1/2 cups of sugar with an electric mixer in a large bowl until light and fluffy. The mixture should be noticeably lighter in color. Add the room-temperature eggs one at a time, allowing each egg to blend into the butter mixture before adding the next. Beat in the vanilla with the last egg. Pour in the flour mixture alternately with the sour cream, mixing until just incorporated.

Mix walnuts, 3/4 cup of sugar, cinnamon, and nutmeg in a bowl. Fold half of the walnut mixture into the batter; mixing just enough to evenly combine. Pour the batter into the prepared pan, then sprinkle the remaining walnut mixture on top.

Bake in the preheated oven until a toothpick inserted into the center comes out clean, about 45 minutes. Cool in the pan for 10 minutes before removing to cool completely on a wire rack.

Cinnamon Coffee Puffs

Ingredients

1/3 cup butter or margarine,
softened
1/2 cup sugar
1 egg
1/2 cup milk
1 1/2 cups all-purpose flour
1 1/2 teaspoons baking powder
1/2 teaspoon salt
1/4 teaspoon ground nutmeg
TOPPING:
1/4 cup butter or margarine
1/2 cup sugar
1 teaspoon ground cinnamon

Directions

In a mixing bowl, cream butter and sugar; beat in egg and milk. Combine flour, baking powder, salt and nutmeg; stir into creamed mixture (batter will be stiff). Fill greased or paper-lined muffin cups two-thirds full. Bake at 350 degrees F for 15-20 minutes or until muffins test done. Meanwhile, melt butter and combine sugar and cinnamon. Remove muffins from oven; immediately dip tops in butter, then in cinnamon-sugar.

Graham Streusel Coffee Cake

Ingredients

1 1/3 cups graham cracker crumbs
3/4 cup chopped walnuts
3/4 cup packed brown sugar
1 1/2 teaspoons ground cinnamon
2/3 cup butter, melted
1 (18.25 ounce) package yellow cake mix
1 cup water
1/4 cup vegetable oil
3 eggs

1 cup confectioners' sugar
1 1/2 teaspoons vanilla extract
1/2 teaspoon butter flavored extract (optional)

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a 9x13 inch pan. Make the streusel: In a medium bowl, combine the graham cracker crumbs, nuts, brown sugar and cinnamon. Stir in the melted butter. Set aside.

In a large mixing bowl, combine the cake mix, water, oil, and eggs. Beat on low speed with an electric mixer just until moistened. Beat on medium speed for 2 minutes longer. Spread 1/2 of the batter into a greased 9x13 inch pan. Sprinkle on 1/2 of the streusel mixture. Carefully spread the remaining 1/2 of the cake batter over the streusel, and sprinkle with the remaining streusel.

Bake for 35 to 40 minutes or until a toothpick inserted comes out clean. Cool slightly, then drizzle with the powdered sugar icing. Best if served warm. Makes 12 to 16 servings.

To make the Icing: In a small bowl, combine confectioners sugar with vanilla and butter flavoring. Add a few drops of water until you achieve drizzling consistency.

Hot Orange Coffee Cake

Ingredients

1/4 cup brown sugar
1/2 teaspoon ground cinnamon
1 tablespoon all-purpose flour
1 tablespoon melted butter

2 cups all-purpose flour
1/2 cup white sugar
2 teaspoons baking powder
1/4 teaspoon baking soda
1/2 teaspoon salt
1/2 cup melted butter
2/3 cup orange juice
1 orange, zested
2 eggs, lightly beaten

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease a 10 inch round cake pan.

In a small bowl, mix the brown sugar, cinnamon, 1 tablespoon flour, and 1 tablespoon melted butter.

In a large bowl, mix the 2 cups flour, white sugar, baking powder, baking soda, and salt. In a separate bowl, mix the 1/2 cup melted butter, orange juice, orange zest, and eggs. Stir the melted butter mixture into the flour mixture until well blended. Transfer to the prepared cake pan. Sprinkle with the brown sugar mixture.

Bake 30 minutes in the preheated oven, or until a knife inserted in the center comes out clean.

French Chocolate Coffee Cake

Ingredients

1 (.25 ounce) package active dry yeast
2/3 cup warm water (110 degrees F to 115 degrees F)
1/2 cup butter, softened
3/4 cup sugar
4 egg yolks
1/3 cup evaporated milk
1/2 teaspoon salt
3 3/4 cups all-purpose flour
FILLING:
3/4 cup semisweet chocolate chips
1/3 cup evaporated milk
2 tablespoons sugar
1/2 teaspoon ground cinnamon
TOPPING:
1/4 cup all-purpose flour
1/4 cup sugar
1 teaspoon ground cinnamon
1/4 cup cold butter
1/4 cup semisweet chocolate chips
1/4 cup chopped walnuts
confectioners' sugar

Directions

In a large mixing bowl, dissolve yeast in warm water. Add the butter, sugar, egg yolks, milk and salt; mix well. Add 2 cups flour; beat until smooth. Stir in enough remaining flour to form a soft dough. Turn onto a floured surface; knead until smooth and elastic, about 6-8 minutes. Place in a greased bowl, turning once to grease top. Cover and let rise in a warm place until doubled, about 1 hour.

For filling, combine the chocolate chips, milk and sugar in a saucepan; cook and stir over low heat until smooth. Stir in cinnamon; set aside. For topping, combine the flour, sugar and cinnamon in a bowl; cut in butter until crumbly. Stir in chocolate chips and nuts. Set aside.

Punch dough down. Turn onto a lightly floured surface; roll into an 18-in. x 10-in. rectangle. Spread with filling. Roll up jelly-roll style, starting with a long side; pinch seam to seal. Place in a well-greased 10-in. fluted tube pan, with seam facing inside of pan. Sprinkle with topping. Cover and let rise in a warm place until doubled, about 30 minutes.

Bake at 350 degrees F for 45-50 minutes or until golden brown. Let stand for 10 minutes before inverting onto a wire rack to cool. Sprinkle with confectioners; sugar if desired.

Coffee Chocolate Chip Cookies

Ingredients

3/4 cup blanched slivered almonds
1/3 cup instant coffee granules
2 tablespoons hot water
2 2/3 cups all-purpose flour
3/4 teaspoon baking soda
1/2 teaspoon salt
1/2 cup butter, softened
1 1/4 cups white sugar
1 teaspoon vanilla extract
2 eggs
2 cups semi-sweet chocolate chips

Directions

Preheat oven to 350 degrees F (175 degrees C).

Toast almonds in oven for 10 minutes or until brown.

Dissolve coffee in 2 tablespoons hot water. In a separate small mixing bowl mix flour, baking soda and salt.

Beat butter and sugar in an electric mixer at a medium speed until fluffy. Pour coffee, vanilla and eggs into the butter mixture; mix well. Reduce mixer's speed to low and slowly pour flour mixture into the butter mixture.

Fold chocolate chips and almonds into the dough. Drop dough by teaspoonfuls onto an ungreased cookie sheet, 3 inches apart.

Bake for 10 minutes.

Coffee Liqueur Brownies

Ingredients

1 cup semisweet chocolate chips
1/4 cup butter
1 tablespoon instant coffee powder
1 egg
1 egg yolk
2/3 cup all-purpose flour
1/2 cup white sugar
1/8 teaspoon baking soda
1 tablespoon coffee-flavored liqueur
1 teaspoon vanilla extract
1/3 cup confectioners' sugar for decoration

Directions

Preheat oven to 350 degrees F (175 degrees C).

In the 8x8 inch baking pan, melt the butter and chocolate chips on the stove top, over medium heat, stirring constantly. Remove from the heat, and stir in the coffee, egg and yolk. Sift together the flour, sugar, and baking soda, stir into the chocolate mixture. Then stir in the vanilla and coffee liqueur.

Bake for 20 to 25 minutes in the preheated oven. Cool slightly and dust with confectioners' sugar. Cut into squares.

Almond Apricot Coffee Cake

Ingredients

1 cup butter or margarine,
softened
2 cups sugar
3 eggs
1 teaspoon almond extract
2 cups all-purpose flour
1/2 teaspoon baking powder
1/2 teaspoon baking soda
1/4 teaspoon salt
1 cup sour cream
3/4 cup slivered almonds, divided
1 (12 ounce) jar apricot preserves,
divided

Directions

In a mixing bowl, cream butter. Gradually beat in sugar until light and fluffy, about 5-7 minutes. Add eggs, one at a time, beating well after each addition. Stir in almond extract. Combine dry ingredients; add to the creamed mixture alternately with sour cream. Beat on low just until blended. Spread half of the batter in a greased and floured 12-cup fluted tube pan. Sprinkle with half of the almonds. Spread half of the preserves to within 1/2 in of the edges. Cover with remaining batter. Spoon remaining preserves over batter to within 1/2 in of edges. Sprinkle with remaining almonds. Bake at 350 degrees F for 55-60 minutes or until toothpick inserted near the center comes out clean. Cool in pan for 15 minutes. Carefully invert onto a serving platter.

Easy Apple Coffee Cake

Ingredients

1 (18.25 ounce) package yellow cake mix
1 (3.4 ounce) package instant vanilla pudding mix
4 eggs
1 cup sour cream
1/2 cup vegetable oil
6 apples - peeled, cored and sliced
1/2 cup white sugar
2 teaspoons ground cinnamon
1/2 cup chopped walnuts

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 10 inch Bundt pan.

In a large bowl, stir together the cake mix and instant pudding mix. Add the eggs, sour cream and oil, mix until well blended. In a small bowl combine the sugar, cinnamon and walnuts.

Pour half of the batter into the prepared pan, then place a layer of sliced apples over the batter and sprinkle with half of the cinnamon walnut mixture. Pour the remaining batter over the top and repeat with the remaining apples and cinnamon walnut mixture.

Bake for 60 to 70 minutes in the preheated oven. Cool for 1/2 hour before removing from pan to cool completely.

Apple Custard Coffee Cake

Ingredients

2 cups biscuit/baking mix
1 cup sugar, divided
3/4 cup milk
1 teaspoon vanilla extract
1 cup chopped pecans
2 medium tart apples, peeled and chopped
1 teaspoon ground cinnamon, divided
3 eggs
1 cup whipping cream

Directions

In a bowl, combine biscuit mix, 1/4 cup sugar, milk and vanilla; mix well. Stir in pecans. Pour into a greased 9-in. square baking dish. Toss apples with 1/4 cup sugar and 1/2 teaspoon of cinnamon. Sprinkle over batter.

In a bowl, combine eggs, cream and remaining sugar. Pour over the apples; sprinkle with remaining cinnamon. Bake, uncovered, at 350 degrees F for 40-45 minutes or until a knife inserted near the center comes out clean. Serve warm. Refrigerate leftovers.

Chocolate Chip Coffee Cookies

Ingredients

1 cup butter, softened
1 cup brown sugar
3/4 cup white sugar
2 egg, beaten
3 tablespoons coffee-flavored
liqueur
3 cups all-purpose flour
3/4 teaspoon baking soda
3/4 teaspoon salt
1 teaspoon ground cinnamon
3 cups milk chocolate chips

Directions

Preheat oven to 350 degrees F (175 degrees C). Line cookie sheets with parchment paper.

In a large bowl, cream together the butter, brown sugar and white sugar until smooth. Beat in the eggs one at a time then stir in the coffee liqueur. Combine the flour, baking soda, salt and cinnamon, stir into the creamed mixture. Fold in the chocolate chips. Drop by rounded spoonfuls onto the prepared cookie sheets.

Bake for 8 to 10 minutes in the preheated oven. Allow cookies to cool on baking sheets for 5 minutes before removing to a wire rack to cool completely.

Heart-Shaped Coffee Cake

Ingredients

1 (.25 ounce) package active dry yeast
1/4 cup warm water (105 degrees to 115 degrees)
1 cup warm milk (110 to 115 degrees F)
3/4 cup melted butter, divided
2 eggs, beaten
1/4 cup sugar
1 teaspoon salt
3 1/2 cups all-purpose flour
FILLING:
1/2 cup sugar
1/2 cup finely chopped walnuts
2 teaspoons ground cinnamon
ICING:
2 tablespoons butter, softened
2 cups confectioners' sugar
1 teaspoon vanilla extract
5 tablespoons milk

Directions

In a mixing bowl, combine yeast and water. Add milk, 1/2 cup butter, eggs, sugar, salt and 2 cups of flour. Add enough remaining flour to form a soft dough. Turn onto a floured surface; knead until smooth and elastic, about 6-8 minutes. Place in a greased bowl; turn once to grease top. Cover and let rise in a warm place until doubled, about 1 hour. Punch dough down; let rest for 10 minutes. Divide in half. On a floured surface, roll each portion into a 15-in. x 10-in. rectangle. Brush with remaining butter. Combine filling ingredients; sprinkle over dough. Roll up, jelly-roll style, starting with a long side; pinch seams to seal. Place, seam side up, on two greased baking sheets. Fold each roll in half lengthwise with seams touching, with one side 1-1/2 in. longer than the other. With scissors, make a lengthwise cut down the middle to within 1 in. of open ends. Open and lay flat; arrange into a heart shape. Cover and let rise until doubled, about 30 minutes. Bake at 350 degrees F for 15-20 minutes or until golden brown. Cool on wire racks.

In a mixing bowl, cream butter, sugar and vanilla. Add enough milk to achieve desired consistency; drizzle over hearts.

Peanut Butter Coffee Cake

Ingredients

1/2 cup packed brown sugar,
divided
2 1/2 cups all-purpose flour
3/4 cup JIF® Creamy Peanut
Butter
2 tablespoons butter or margarine,
melted
1/4 cup CRISCO® All-Vegetable
Shortening
1 cup packed brown sugar
2 eggs
2 teaspoons baking powder
1/2 teaspoon salt
1/2 teaspoon baking soda
1 cup milk

Directions

Preheat oven to 375 degrees F.

Mix 1/2 cup brown sugar, 1/2 cup flour, 1/4 cup JIF® peanut butter and the melted butter or margarine until crumbly; set aside.

Cream 1/2 cup JIF® and the shortening together well. Slowly beat in 1 cup brown sugar. Add eggs, one at a time, beating till fluffy

Thoroughly stir together 2 cups flour, baking powder, salt, and soda. Add alternately with milk to creamed mixture, beating after every addition.

Spread batter in a greased 13 x 9 x 2-inch baking pan. Top with crumbly mixture.

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

Graham Streusel Coffee Cake

Ingredients

1 1/2 cups graham cracker
crumbs
3/4 cup packed brown sugar
3/4 cup chopped pecans
1 1/2 teaspoons ground cinnamon
2/3 cup butter or margarine,
melted
1 (18.25 ounce) package yellow
cake mix
1/2 cup confectioners' sugar
1 tablespoon milk

Directions

Combine the first five ingredients; set aside. Prepare cake mix according to package directions. Pour half of the batter into a greased 13-in. x 9-in. x 2-in. baking pan. Sprinkle with half of the graham cracker mixture. Carefully spoon the remaining batter on top. Sprinkle with the remaining graham cracker mixture. Bake at 350 degrees F for 40-45 minutes or until a toothpick inserted near the center comes out clean. Cool on a wire rack. Combine confectioners' sugar and milk; drizzle over cake.

Coffee Cup Scramble

Ingredients

2 eggs
2 tablespoons milk
2 tablespoons shredded Cheddar cheese
Salt and pepper

Directions

Coat 12-oz. microwave-safe coffee mug with cooking spray. Add eggs and milk; beat until blended.

Microwave on High 45 seconds; stir. Microwave until eggs are almost set, 30 to 45 seconds longer.

Top with cheese; season with salt and pepper.

Mocha Coffee

Ingredients

1 cup hot brewed coffee
1 tablespoon unsweetened cocoa powder
1 tablespoon white sugar
2 tablespoons milk

Directions

Pour hot coffee into a mug. Stir in cocoa, sugar and milk.

Pecan Cranberry Coffee Cake

Ingredients

1/2 cup butter, softened
1 cup sugar
2 eggs
1 cup plain yogurt
1 teaspoon vanilla extract
2 cups all-purpose flour
1 teaspoon baking powder
1 teaspoon baking soda
1/4 teaspoon salt
1 (16 ounce) can whole berry cranberry sauce, drained

TOPPING:

1 cup chopped pecans
1/3 cup packed brown sugar
1/4 cup sugar
1 teaspoon ground cinnamon

Directions

In a large mixing bowl, cream butter and sugar. Add eggs, one at a time, beating well after each addition. Combine the yogurt and vanilla. Combine the flour, baking powder, baking soda and salt; gradually add to the creamed mixture alternately with yogurt mixture.

Set aside 1-1/2 cups batter; pour remaining batter into a greased 11-in. x 7-in. x 2-in. baking dish. Top with half of the cranberry sauce. Combine topping ingredients; sprinkle half over cranberry sauce. Top with reserved batter and remaining cranberry sauce and topping. Bake at 325 degrees F for 50-60 minutes or until a toothpick inserted near the center comes out clean. Cool on a wire rack.

Holiday Coffee Cake

Ingredients

2 cups biscuit mix
1/4 cup butter, melted
1 (14 ounce) can EAGLE BRAND®
Sweetened Condensed Milk
2 large eggs
3/4 cup sour cream
1 1/2 teaspoons ground
cinnamon, divided
2 tablespoons light brown sugar
1/2 cup chopped pecans
1 tablespoon butter, melted

Directions

Preheat oven to 350 degrees F. In large bowl, beat biscuit mix, 1/4 cup butter, sweetened condensed milk, eggs, sour cream, and 1/2 teaspoon cinnamon at medium speed until smooth. Pour batter into a lightly greased 11x7-inch baking dish.

In a small bowl, stir together brown sugar, chopped pecans, 1 tablespoon melted butter and remaining 1 teaspoon cinnamon. Sprinkle mixture evenly over batter.

Bake 35 to 40 minutes or until a wooden pick inserted in center comes out clean.

Cool cake in dish on a wire rack 10 minutes, and cut into squares to serve.

Cranberry Swirl Coffee Cake

Ingredients

1/2 cup butter
1 cup white sugar
2 eggs
1 teaspoon baking powder
1 teaspoon baking soda
2 cups all-purpose flour
1/2 teaspoon salt
1 cup sour cream
1 teaspoon almond extract
1 (8 ounce) can whole cranberry sauce

Directions

Preheat oven to 350 degrees F (175 degrees C) grease and flour one 9 or 10 inch tube pan.

Cream the together the butter and the sugar until light. Add the eggs and stir well.

Combine the flour, baking powder, baking soda and salt. Add the flour mixture alternately with the sour cream or yogurt to the butter mixture. Stir in the almond extract and mix only until just combined. Pour 1/3 of the batter into the prepared pan. Swirl 1/2 of the cranberry sauce into the batter. Repeat, ending with the batter on top.

Bake at 350 degrees F (175 degrees C) for 55 minutes.

Cinnamon Coffee Cake III

Ingredients

1/2 cup shortening
1 cup white sugar
2 eggs
1 (8 ounce) container sour cream
1 teaspoon vanilla extract
2 cups all-purpose flour
1 1/2 teaspoons baking powder
1 teaspoon baking soda
1/4 teaspoon salt

1/2 cup brown sugar
2 teaspoons ground cinnamon

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 10 inch tube pan. Sift together the flour, baking powder, baking soda and salt. Set aside.

In a large bowl, cream together the shortening and sugar until light and fluffy. Beat in the eggs one at a time, then stir in the sour cream and vanilla. Beat in the flour mixture, just until incorporated. Pour half of batter into prepared pan. In a small bowl, combine brown sugar and cinnamon. Sprinkle half of mixture over batter. Add remainder of batter and sprinkle with rest of topping. With the tip of a knife, swirl lightly through the batter.

Bake in the preheated oven for 40 to 50 minutes, or until a toothpick inserted into the center of the cake comes out clean. Let cool in pan for 10 minutes, then turn out onto a wire rack and cool completely.

Walnut-Coconut Coffee Cake

Ingredients

1 cup vegetable oil
1 cup sugar
1 cup packed brown sugar
2 eggs
1 teaspoon vanilla extract
2 1/2 cups all-purpose flour
1 teaspoon baking soda
1 teaspoon salt
1 teaspoon ground cinnamon
1 cup buttermilk
1 cup flaked coconut
1 cup chopped walnuts
confectioners' sugar

Directions

In a large mixing bowl, combine the oil, sugars, eggs and vanilla; mix well. Combine the flour, baking soda, salt and cinnamon; add to the egg mixture alternately with buttermilk. Stir just until moistened. Stir in coconut and walnuts just until combined.

Pour into a greased 13-in. x 9-in. x 2-in. baking pan. Bake at 350 degrees F for 45-55 minutes or until toothpick inserted near the center comes out clean. Cool on a wire rack. Dust with confectioners' sugar if desired.

Blueberry Sour Cream Coffee Cake

Ingredients

1 cup butter, softened
2 cups white sugar
2 eggs
1 cup sour cream
1 teaspoon vanilla extract
1 5/8 cups all-purpose flour
1 teaspoon baking powder
1/4 teaspoon salt
1 cup fresh or frozen blueberries

1/2 cup brown sugar
1 teaspoon ground cinnamon
1/2 cup chopped pecans
1 tablespoon confectioners' sugar
for dusting

Directions

Preheat the oven to 350 degrees F (175 degrees C). Grease and flour a 9 inch Bundt pan.

In a large bowl, cream together the butter and sugar until light and fluffy. Beat in the eggs one at a time, then stir in the sour cream and vanilla. Combine the flour, baking powder, and salt; stir into the batter just until blended. Fold in blueberries.

Spoon half of the batter into the prepared pan. In a small bowl, stir together the brown sugar, cinnamon and pecans. Sprinkle half of this mixture over the batter in the pan. Spoon remaining batter over the top, and then sprinkle the remaining pecan mixture over. Use a knife or thin spatula to swirl the sugar layer into the cake.

Bake for 55 to 60 minutes in the preheated oven, or until a knife inserted into the crown of the cake comes out clean. Cool in the pan over a wire rack. Invert onto a serving plate, and tap firmly to remove from the pan. Dust with confectioners' sugar just before serving.

Calypso Coffee

Ingredients

1 fluid ounce rum
1 fluid ounce creme de cacao
liqueur
8 fluid ounces hot brewed coffee

Directions

Pour rum and liquor into a mug. Fill mug to the top with coffee.

Almond Rhubarb Coffee Cake

Ingredients

1 1/2 cups packed brown sugar
2/3 cup vegetable oil
1 egg
1 teaspoon vanilla extract
2 1/2 cups all-purpose flour
1 teaspoon salt
1 teaspoon baking soda
1 cup milk
1 1/2 cups rhubarb, chopped
1/2 cup sliced almonds
1/3 cup white sugar
1 tablespoon butter, melted
1/4 cup sliced almonds

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease two 9 inch round pans.

In a large bowl, beat brown sugar, oil, egg, and vanilla together until smooth. Combine flour, salt and baking soda; add to sugar mixture alternately with milk. Beat until smooth. Stir in rhubarb and 1/2 cup almonds. Pour into prepared pans.

In a small bowl, combine white sugar and butter or margarine. Stir in 1/4 cup almonds. Sprinkle topping over batter.

Bake for 30 to 35 minutes, or until the cake tests done.

Blueberry Coffee Cake

Ingredients

2 cups all-purpose flour
1 cup sugar
1 tablespoon baking powder
1/4 teaspoon salt
1/2 cup shortening
2 eggs
1 cup milk
2 cups fresh or frozen blueberries
1 1/3 cups flaked coconut

Directions

In a bowl, combine flour, sugar, baking powder and salt. Cut in shortening until crumbly.

In a small bowl, combine eggs and milk; stir into crumb mixture just until moistened. Fold in blueberries. Pour the batter into two greased 9-in. round baking pans. Sprinkle with coconut.

Bake at 375 degrees for 25 minutes or until a toothpick inserted near the center comes out clean. Serve warm.

Mexican Coffee

Ingredients

1 sugar cube
1 fluid ounce hot water
3/4 cup coffee
1 fluid ounce coffee-flavored
liqueur
1 tablespoon whipped cream

Directions

Pour sugar and hot water into a coffee mug. Stir in the coffee and liqueur, and then spoon whipped cream gently on top of the coffee.

Easy Mocha Coffee

Ingredients

1 cup hot brewed coffee
1 tablespoon unsweetened cocoa powder
1 tablespoon SPLENDAB® No Calorie Sweetener, Granulated
2 tablespoons milk

Directions

Pour hot coffee into a mug. Stir in cocoa, SPLENDAB® Granulated Sweetener, and milk.

Coffee Liqueur Raisin Cookies

Ingredients

1 1/2 cups raisins
1/2 cup coffee flavored liqueur
1 cup shortening
2 cups packed brown sugar
3 eggs
1/2 cup milk
3 cups all-purpose flour
1 teaspoon baking powder
1 teaspoon baking soda
1/2 teaspoon salt
2 1/2 cups rolled oats
1 cup chopped walnuts (optional)
1 cup white chocolate chips (optional)

Directions

Place raisins in a small bowl, and add coffee flavored liqueur. Heat in the microwave for approximately 2 minutes, or until hot. Set aside to cool (overnight is great). Drain, and reserve liquid.

Preheat oven to 350 degrees F (175 degrees C). Grease cookie sheets.

In a large bowl, cream together shortening and brown sugar. Beat in eggs, one at a time, then mix in milk and the reserved liquid from the raisins. Combine flour, baking powder, baking soda, and salt; stir into the creamed mixture. Stir in oats. Mix in the walnuts and white chocolate chips, if desired. Drop by rounded spoonfuls onto prepared cookie sheets.

Bake for 8 to 10 minutes in the preheated oven. Allow cookies to cool on baking sheet for 5 minutes before transferring to a wire rack to cool completely.

Shoofly Coffee Cake

Ingredients

2 cups buttermilk pancake mix
1/2 teaspoon ground cinnamon
1/4 teaspoon ground ginger
2/3 cup milk
1/3 cup molasses
1/4 cup sugar
2 tablespoons cold butter or
margarine

Directions

In a bowl, combine the pancake mix, cinnamon and ginger. Set aside 1/3 cup for topping. In another bowl, combine milk and molasses. Stir into dry ingredients just until moistened. Transfer to a greased 9-in. pie plate. In a small bowl, combine sugar and reserved pancake mix mixture. Cut in butter until mixture resembles coarse crumbs. Sprinkle over batter. Bake at 350 degrees F for 25-30 minutes or until a toothpick comes out clean. Serve warm.

Apple-Nut Coffee Cake

Ingredients

1/2 cup butter or margarine,
softened
1 cup sugar
1 egg
1 teaspoon vanilla extract
1 1/8 cups all-purpose flour
1/2 teaspoon baking powder
1/2 teaspoon baking soda
1/2 teaspoon ground cinnamon
1/4 teaspoon salt
2 medium tart apples, peeled and
chopped
1/2 cup chopped walnuts

Directions

In a mixing bowl, cream butter and sugar. Beat in egg and vanilla; mix well. Combine the dry ingredients; gradually add to creamed mixture. Stir in apples and walnuts. Transfer to an ungreased 8-in. square baking dish. Bake at 350 degrees F for 35-40 minutes or until a toothpick inserted near the center comes out clean. Cool on a wire rack.

Coffee Liqueur I

Ingredients

1 (2 ounce) jar instant espresso
coffee powder
3 1/2 cups white sugar
2 cups boiling water
1 pint vodka
1 whole vanilla bean

Directions

Mix coffee and sugar. Add boiling water and stir until dissolved.
Cool.

Add Vodka and pour into two 26 ounce empty bottles. Split vanilla
into 4 pieces and add to bottles.

Close bottles tightly and keep in a cool dark place for one month.

Sour Cream Coffee Cake IV

Ingredients

1/2 cup shortening
1 cup white sugar
2 eggs
1 cup sour cream
2 cups all-purpose flour, sifted
1 teaspoon baking powder
1 teaspoon baking soda
1/2 teaspoon salt

1/4 cup white sugar
1 teaspoon ground cinnamon

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 9 inch round pan. Sift together the flour, baking powder, baking soda and salt. Set aside.

In a large bowl, cream together the shortening and 1 cup sugar until light and fluffy. Beat in the eggs one at a time. Beat in the flour mixture alternately with the sour cream, mixing just until incorporated. Pour half of the batter into prepared pan. Mix together 1/4 cup sugar and 1 teaspoon cinnamon. Sprinkle half of mixture over batter in the pan. Cover with remaining batter, then top with remaining cinnamon sugar.

Bake in the preheated oven for 35 to 45 minutes, or until a toothpick inserted into the center of the cake comes out clean. Allow to cool.

Sour Cream Coffee Cake III

Ingredients

- 1 cup butter
- 2 cups white sugar
- 2 eggs
- 1 cup sour cream
- 1/2 teaspoon vanilla extract
- 2 cups all-purpose flour
- 1 teaspoon baking powder
- 1/8 teaspoon salt
- 1/3 cup all-purpose flour
- 1/2 cup packed brown sugar
- 2 tablespoons melted butter
- 1 teaspoon ground cinnamon

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a 9x13 inch baking pan.

In a large bowl, cream together 1 cup butter and white sugar until light and fluffy. Beat in the eggs one at a time, then stir in the sour cream and vanilla. Mix in 2 cups flour, baking powder, and salt. Spread 1/2 of batter in the prepared pan.

Prepare the filling: In a medium bowl mix 1/3 cup flour, brown sugar, 2 tablespoons melted butter, and cinnamon. Sprinkle cake batter with 1/2 the filling. Spread second half of batter over the filling, and top with remaining filling.

Bake 35 to 40 minutes in the preheated oven, or until a toothpick inserted near the center comes out clean.

Home-Made Coffee Liqueur

Ingredients

5 cups water
3 cups white sugar
1/4 cup instant coffee granules
1 (750 milliliter) bottle rum (dark or light)
2 teaspoons vanilla extract

Directions

Stir the water, sugar, and instant coffee together in a saucepan over high heat until the sugar dissolves and the mixture boils. Remove from the heat, and cool 30 to 45 minutes. Stir in the rum and vanilla. Using a funnel, pour into 3 clean wine bottles. Seal, and store in a dark, cool place at least 2 weeks before drinking.

Cherry Nut Coffee Cake

Ingredients

Topping:

1/3 cup granulated sugar
1/4 cup all-purpose flour
1/4 cup Butter Flavor CRISCO®
All-Vegetable Shortening
1/2 cup sliced almonds or other
chopped nuts

Cake:

3/4 cup Butter Flavor CRISCO®
All-Vegetable Shortening
1 1/4 cups granulated sugar
1 teaspoon vanilla
3 medium eggs
3 cups all-purpose flour
1 1/2 teaspoons baking soda
1 teaspoon salt
1 1/2 cups dairy sour cream
1 (21 ounce) can cherry pie filling

Glaze:

Milk

1 cup confectioners' sugar
1/2 teaspoon almond extract

Directions

Heat oven to 350 degrees F. Spray 13 x 9 x 2 inch pan with CRISCO® No-Stick Cooking Spray.

For topping, combine sugar and flour in small bowl. Mix in Butter Flavor CRISCO® Shortening until crumbly.

For cake, cream Butter Flavor CRISCO® Shortening, sugar and vanilla in large bowl. Add eggs, beating well. Combine flour, baking soda and salt in medium bowl. Add to creamed mixture alternately with sour cream.

Spread half the batter in greased pan. Cover with half the cherry pie filling, spreading as evenly as possible. Repeat layers. Sprinkle with nuts and topping mixture.

Bake at 350 degrees F for 50 minutes or until top is brown and wooden pick inserted in center comes out clean. Cool until slightly warm or to room temperature.

For glaze, add enough milk (about 1 tablespoon) to confectioners' sugar to make desired consistency. Stir in almond extract. Drizzle over cake.

Almond/Apricot Coffee Cake

Ingredients

1 cup butter, softened
1 1/2 cups sugar
3 eggs
1 cup sour cream
3/4 teaspoon almond extract
2 cups all-purpose flour
1 teaspoon baking powder
1/4 teaspoon salt
3/4 cup sliced almonds, divided
1 (12 ounce) jar apricot preserves, divided

Directions

In a large mixing bowl, cream butter and sugar. Add eggs, one at a time, beating well after each addition until smooth and fluffy. On low speed of mixer, blend in sour cream and extract. Combine flour, baking powder and salt; add to creamed mixture and mix just until combined. Sprinkle half of almonds in a greased and floured 10-in. tube pan. Spread half of batter over nuts. Carefully spoon half of preserves over batter, keeping preserves away from edges of pan. Sprinkle with remaining almonds. Spoon on remaining batter; add remaining preserves to center of batter. Bake at 350 degrees F for 50-60 minutes. Cool in pan on rack for 20 minutes. Remove from pan; cool completely.

Praline Pull-Apart Coffee Cake

Ingredients

1 (.25 ounce) package active dry yeast
3 1/3 cups sugar, divided
1 1/2 cups warm water (110 degrees to 115 degrees), divided
1/4 cup instant nonfat dry milk powder
1/2 cup butter or margarine, softened
1 teaspoon salt
5 cups all-purpose flour
2 eggs
TOPPING:
1/2 cup chopped pecans
1 cup packed brown sugar
3 tablespoons cornstarch
2 teaspoons ground cinnamon
1 teaspoon vanilla extract
1/4 teaspoon salt
3/4 cup butter or margarine, melted

Directions

In a small bowl, dissolve yeast and 1 teaspoon sugar in 1/4 cup water; set aside. In a mixing bowl, combine milk powder, butter, salt and remaining sugar and water; mix well. Add 2-1/2 cups flour, eggs and yeast mixture; mix well. Add enough remaining flour to form a soft dough. Turn onto a floured surface; knead until smooth and elastic, about 6-8 minutes. Place in a greased bowl, turning once to grease top. Cover and let rise in a warm place until doubled, about 1 hour. Meanwhile, sprinkle pecans in two greased 9-in. round cake pans. Combine brown sugar, cornstarch, cinnamon, vanilla and salt; sprinkle over pecans. Drizzle butter over top. Divide dough in half; shape each half into 16 balls. Place balls over topping. Cover and let rise in a warm place until nearly doubled, about 45 minutes. Bake at 375 degrees F for 30 minutes or until golden brown. Let cool for 1 minute; invert onto a serving platter.

Raspberry Coffee Cake

Ingredients

1 cup all-purpose flour
1/3 cup sugar
1/2 teaspoon baking powder
1/4 teaspoon baking soda
1/4 teaspoon salt
1 egg
1/2 cup reduced-fat plain yogurt
2 tablespoons butter or stick margarine
1 teaspoon vanilla extract
3 tablespoons brown sugar
1 cup fresh or frozen unsweetened raspberries*
1 tablespoon sliced almonds
GLAZE:
1/4 cup confectioners' sugar
1 teaspoon fat free milk
1/4 teaspoon vanilla extract

Directions

In a bowl, combine the flour, sugar, baking powder, baking soda and salt. Combine the egg, yogurt, butter and vanilla; add to dry ingredients just until moistened. Spoon two-thirds of the batter into an 8-in. round baking pan coated with nonstick cooking spray. Combine the brown sugar and raspberries; sprinkle over batter. Spoon remaining batter over the top. Sprinkle with almonds.

Bake at 350 degrees F for 35-40 minutes or until cake springs back when lightly touched and is golden brown. Cool for 10 minutes before removing from pan to a wire rack. In a small bowl, combine the glaze ingredients. Drizzle over coffee cake. Serve warm or at room temperature.

Mocha Coffee Mix

Ingredients

1 1/4 cups instant coffee granules
7 cups dry milk powder
5 3/4 cups powdered chocolate
drink mix
1/4 cup confectioners' sugar
1 3/4 cups powdered non-dairy
creamer

Directions

In a large bowl, mix together instant coffee, milk powder, chocolate drink mix, confectioners' sugar and powdered creamer. Store in an airtight container.

To serve, place 4 tablespoons of mixture into a coffee mug. Stir in 1 cup boiling water.

Raspberry Cream Cheese Coffee Cake

Ingredients

2 1/4 cups all-purpose flour
3/4 cup sugar
3/4 cup cold butter
1/2 teaspoon baking powder
1/2 teaspoon baking soda
1/2 teaspoon salt
3/4 cup sour cream
1 egg, beaten
1 1/2 teaspoons almond extract

FILLING:

1 (8 ounce) package cream cheese, softened
1/2 cup sugar
1 egg
1/2 cup raspberry jam
1/2 cup slivered almonds

Directions

In a large mixing bowl, combine flour and sugar. Cut in butter until mixture is crumbly. Remove 1 cup and set aside. To the remaining crumbs, add baking powder, baking soda and salt. Add the sour cream, egg and almond extract; mix well. Spread in the bottom and 2 in. up the sides of a greased 9-in. springform pan.

For the filling, in a small bowl, beat cream cheese, sugar and egg in a small bowl until blended. Pour over batter; spoon raspberry jam on top. Sprinkle with almonds and reserved crumbs.

Bake at 350 degrees F for 55-60 minutes. Let stand for 15 minutes. Carefully run a knife around the edge of pan to loosen; remove sides from pan.

Coffee Liqueur III

Ingredients

1 1/2 cups white sugar
1 cup water
2 tablespoons instant coffee
powder
1 teaspoon vanilla extract
20 fluid ounces vodka

Directions

Put white sugar, water, instant coffee, and vanilla extract in a 2 quart saucepan and bring to a boil. Simmer 5 minutes.

Put coffee mixture in fridge to cool. When cool, skim off scum and add vodka, stir and pour into bottles.

Coffee-Drizzled Cream Cheese Pie

Ingredients

1 (8 ounce) package
PHILADELPHIA Cream Cheese,
softened
1/3 cup sugar
1/2 cup milk
2 tablespoons GENERAL FOODS
INTERNATIONAL Suisse Mocha
Cafe
1 (8 ounce) tub COOL WHIP
Whipped Topping, thawed
1 HONEY MAID Graham Pie Crust

Directions

Beat cream cheese in medium bowl until creamy. Gradually add sugar, mixing until well blended. Stir in milk. Remove 1/4 cup of the cream cheese mixture; place in small bowl. Stir in flavored instant coffee mix. Drizzle 1 Tbsp. of the coffee-flavored cream cheese mixture onto bottom of crust. Set remaining flavored cream cheese mixture aside.

Stir whipped topping gently into remaining plain cream cheese mixture, stirring just until marbled. Spoon into crust. Drizzle with remaining coffee-flavored cream cheese mixture. Swirl knife gently through mixtures several times for marble effect.

Refrigerate 2 hours or until set. Store leftover pie in refrigerator.

Jill's World-Famous Coffee Liqueur Brownies

Ingredients

8 (1 ounce) squares unsweetened chocolate
1 cup butter
5 eggs
3 cups white sugar
1 tablespoon vanilla extract
1 1/2 cups all-purpose flour
1/2 cup coffee flavored liqueur
2 cups chopped walnuts

Directions

Preheat the oven to 375 degrees F (190 degrees C). Grease a 9x13 inch baking pan. In a heavy saucepan combine the butter and unsweetened chocolate. Cook over low heat, stirring constantly until smooth and well blended. Remove from heat and set aside.

In a large bowl, beat eggs, sugar and vanilla until thick and pale. Stir in the chocolate mixture and coffee liqueur. Fold in the flour. Stir in chopped walnuts if desired. Spread evenly into the prepared pan.

Bake for 30 to 35 minutes, or until a toothpick inserted in the center comes out almost clean. Be careful not to overbake. Cool for at least 30 minutes before cutting into bars and serving.

Peach Coffee Cake

Ingredients

1 (29 ounce) can sliced peaches,
drained and chopped
1/4 cup brown sugar
1/2 tablespoon cornstarch
3 tablespoons vegetable oil

1 1/2 cups all-purpose flour
1 cup white sugar
1 tablespoon baking powder
2 lemons, zested
2 eggs, lightly beaten
1 teaspoon vanilla extract
1/2 cup vegetable oil
1/2 cup orange juice

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease an 8x8 inch baking pan.

In a saucepan over low heat, mix the peaches, brown sugar, cornstarch, and 3 tablespoons vegetable oil. Cook and stir until sugar is melted and mixture is slightly thickened.

In a large bowl, mix the flour, sugar, baking powder, and lemon zest. Stir in eggs, vanilla, 1/2 cup oil, and orange juice. Mix until smooth. Pour 1/2 the batter into the prepared pan. Layer with 1/2 the peach mixture, then with remaining batter. Top with remaining peach mixture.

Bake 45 minutes in the preheated oven, or until a knife inserted in the center comes out clean.

Cream Cheese Coffee Cakes

Ingredients

1/2 cup butter or margarine
1 cup sour cream
1/2 cup sugar
1 teaspoon salt
2 (.25 ounce) packages active dry yeast
1/2 cup warm water (110 degrees F to 115 degrees F)
2 eggs, lightly beaten
5 cups all-purpose flour
CREAM CHEESE FILLING:
11 ounces cream cheese, softened
1/2 cup sugar
1 egg
1 1/2 teaspoons vanilla extract
1/4 teaspoon salt
GLAZE:
2 cups confectioners' sugar
1/4 cup milk
2 teaspoons vanilla extract

Directions

In a saucepan, melt butter over low heat. Remove from the heat. Stir in sour cream, sugar and salt; cool to 110 degrees F-115 degrees F. In a mixing bowl, dissolve yeast in warm water. Add the eggs, sour cream mixture and 2 cups flour; beat until smooth. Stir in enough remaining flour to form a stiff dough. Turn onto a floured surface; knead until smooth and elastic, about 6-8 minutes. Place in a greased bowl, turning once to grease top. Cover and let rise in a warm place until doubled, about 1 hour.

In a mixing bowl, beat filling ingredients until smooth; set aside. Punch dough down. Turn onto a lightly floured surface; divide into four portions. Roll each into a 12-in. x 10-in. rectangle; spread with filling. Roll up jelly-roll style, starting with a long side; pinch seam to seal and tuck ends under. Place seam side down on greased baking sheets. With a scissors, cut two-thirds of the way through dough at 1-in. intervals. Cover and let rise until doubled, about 45 minutes.

Bake at 350 degrees F for 15-20 minutes or until golden brown. Remove from pans to wire racks to cool. Combine glaze ingredients; drizzle over coffee cakes.

Coffee Liqueur Bread Pudding with Caramel

Ingredients

8 ounces cubed day old French bread
4 tablespoons butter, melted
1/2 cup chopped pecans
3 eggs
3/4 cup white sugar
4 teaspoons vanilla extract
1/2 teaspoon almond extract
1 pinch salt
3 cups milk
1 cup coffee flavored liqueur
1 teaspoon ground cinnamon
1 cup packed light brown sugar
1/2 cup butter
2 tablespoons light corn syrup

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a 1 1/2 quart shallow baking dish. Set aside. Toss bread cubes with melted butter, and place half of them in prepared baking dish. Sprinkle with cherries or pecans. Top with remaining buttered bread cubes.

In a large bowl, whisk eggs, 1/2 cup sugar, vanilla, almond extract and salt. Heat milk and coffee liqueur in a small saucepan, then whisk into egg mixture. Pour mixture over bread. Press gently, to moisten the bread cubes. Let stand 30 minutes. Press bread cubes down again. Combine remaining 1/4 cup sugar and cinnamon in a bowl. Sprinkle mixture over pudding.

To make the Caramel Sauce: In a 2 quart saucepan, bring brown sugar, butter, and corn syrup to a boil. Stir until smooth. Boil for 1 minute. Pour over moistened bread cubes.

Place baking dish in a larger baking pan. Pour some boiling water in the large pan halfway up the side of the smaller baking dish.

Bake for 45 to 50 minutes, or until golden. Serve warm.

Bread Machine Swedish Coffee Bread

Ingredients

1 cup milk
1/2 teaspoon salt
1 egg yolk
2 tablespoons softened butter
3 cups all-purpose flour
1/3 cup sugar
1 (.25 ounce) envelope active dry yeast
3 teaspoons ground cardamom

2 egg whites, slightly beaten
pearl sugar, or other decorative sugar

Directions

Place ingredients in the pan of the bread machine in the order recommended by the manufacturer. Select dough cycle; press Start.

When the dough cycle has finished, divide into three equal portions. Roll each piece into a rope 12 to 14 inches long. Lay the three ropes side by side, then braid together. Tuck the ends underneath, and place onto a greased baking sheet, cover loosely with a towel, and allow to rise until doubled in bulk.

Preheat oven to 375 degrees F (190 degrees C).

Brush the braid with beaten egg white and sprinkle with pearl sugar. Bake in preheated oven until golden brown, 20 to 25 minutes.

Walnut-Rippled Coffee Cake

Ingredients

1 (18.25 ounce) package yellow cake mix
2 tablespoons sugar
4 eggs
1 cup sour cream
1/3 cup vegetable oil
1/4 cup water
1 cup chopped walnuts
2 tablespoons brown sugar
2 teaspoons ground cinnamon

Directions

Set aside 2 tablespoons cake mix. Place the remaining cake mix in a mixing bowl. Add sugar, eggs, sour cream, oil and water; beat on low speed for 2 minutes. Pour half into a greased fluted 10-in. tube pan. Combine the walnuts, brown sugar, cinnamon and reserved cake mix; sprinkle over batter. Top with the remaining batter.

Bake at 350 degrees F for 40-45 minutes or until a toothpick inserted near the center comes out clean. Cool for 10 minutes before removing from pan to a wire rack.

Dairy Free Cinnamon Streusel Coffee Cake

Ingredients

1/3 cup dairy free pancake mix
(such as BisquickB®)
1/3 cup packed brown sugar
1/2 teaspoon ground cinnamon
3 tablespoons unsalted margarine

2 cups dairy free pancake mix
(such as BisquickB®)
2/3 cup soy milk
2 tablespoons white sugar
1 egg, lightly beaten

Directions

Preheat oven to 375 degrees F (190 degrees C). Grease an 8-inch square baking pan and set aside.

To make the streusel, combine 1/3 cup pancake mix, brown sugar, and cinnamon in a mixing bowl. Cut in the margarine until mixture is crumbly. (This can also be done in the food processor: pulse mixture 2 to 3 times to combine.)

Stir together the 2 cups of pancake mix, soy milk, sugar, and egg just until combined. Spread into prepared pan. Sprinkle with cinnamon streusel.

Bake in preheated oven for 20 to 25 minutes, or until a toothpick inserted into the center of the cake comes out clean. Cool before serving.

Kate Smith Coffee Cake

Ingredients

1 egg
1/4 cup butter or margarine,
melted
1/3 cup milk
1 cup all-purpose flour
1/4 cup sugar
2 teaspoons baking powder
1/4 teaspoon salt
1 cup crushed bran flakes cereal
TOPPING:
2 teaspoons butter or margarine,
softened
2 tablespoons brown sugar
1/3 cup bran flakes, crushed

Directions

In a mixing bowl, combine egg, butter and milk. Combine flour, sugar, baking powder and salt; stir into batter. Add bran flakes. Spread into a greased 8-in. round baking pan. Combine topping ingredients; sprinkle over batter. Bake at 375 degrees F for 18-22 minutes or until cake tests done. Serve warm.

Chocolate Coffee Kiss

Ingredients

3/4 fluid ounce coffee liqueur
3/4 fluid ounce Irish cream liqueur
1/2 fluid ounce creme de cacao
liqueur
1 teaspoon brandy-based orange
liqueur (such as Grand Marnier®)
1 cup hot brewed coffee
2 tablespoons whipped cream
1 1/2 fluid ounces chocolate syrup
1 maraschino cherry

Directions

In a coffee mug, combine coffee liqueur, Irish cream, creme de cacao and Grand Marnier. Fill mug with hot coffee. Top with a dollop of whipped cream, drizzle with chocolate syrup and garnish with a maraschino cherry.

Kahlua Irish Coffee

Ingredients

1 fluid ounce Kahlua
1 fluid ounce Jameson Irish
Whiskey
3/4 cup hot coffee
Whipped cream

Directions

Pour the Kahlua and Jameson Irish whiskey into a mug of hot coffee, top with whipped cream.

Eggnog Coffee Punch

Ingredients

1 1/2 cups coffee ice cream
1 1/2 cups eggnog
1 cup hot strongly brewed coffee
4 tablespoons frozen whipped
topping, thawed
4 pinches ground nutmeg

Directions

Scoop the ice cream into a pan over low heat. Stir in the eggnog and coffee; and heat until warm, about 3 minutes. Pour into four glass or ceramic mugs. Top each with 1 tablespoon whipped topping and sprinkle with nutmeg. Serve immediately.

Cherry Lattice Coffee Cake

Ingredients

1 (.25 ounce) package active dry yeast
1/4 cup warm water (105 degrees to 115 degrees)
1 cup sour cream
1 egg
3 tablespoons sugar
2 tablespoons butter or margarine, softened
1 teaspoon salt
3 cups all-purpose flour
FILLING:
2 1/2 cups fresh or frozen pitted tart cherries, thawed, rinsed and drained
1/2 cup sugar
1/2 cup chopped almonds, toasted
2 tablespoons all-purpose flour
Dash salt

Directions

In a mixing bowl, dissolve yeast in water; let stand for 5 minutes. Add sour cream, egg, sugar, butter, salt and 2 cups flour; beat until smooth. Add enough remaining flour to form a soft dough. Turn onto a floured surface; knead until smooth and elastic, about 6-8 minutes. Place in a greased bowl, turning once to grease top. Cover and let rise in a warm place until doubled, about 1 hour. Punch dough down. Reserve 1 cup dough. Divide remaining dough in half. Roll each portion into a 9-in. circle; place in greased 9-in. round baking pans. Combine filling ingredients; spread over dough to within 1/2 in. of edge. Roll out reserved dough to 1/4-in. thickness; cut into 1/2-in. strips. Make a lattice top over filling. Cover and let rise until doubled, about 45 minutes. Bake at 375 degrees F for 15 minutes. Cover top with foil; bake 20 minutes longer or until browned.

Streusel Coffee Cake Mix

Ingredients

COFFEE CAKE MIX:

4 1/2 cups all-purpose flour

2 1/4 cups sugar

2 tablespoons baking powder

1 1/2 teaspoons salt

STREUSEL MIX:

3/4 cup packed brown sugar

3 tablespoons all-purpose flour

1 tablespoon ground cinnamon

1/4 teaspoon ground nutmeg

1 1/2 cups chopped pecans

ADDITIONAL INGREDIENTS:

1 egg, beaten

1/2 cup milk

1/4 cup vegetable oil

1 tablespoon butter or margarine,
melted

Directions

Combine the cake mix ingredients; set aside. Combine the first four streusel ingredients; add pecans. Store both mixes in separate airtight containers in a cool dry place for up to 6 months.

Jewish Coffee Cake I

Ingredients

2 1/2 cups all-purpose flour
1 1/4 teaspoons baking powder
1 1/4 teaspoons baking soda
3/4 cup butter, softened
1 1/4 cups white sugar
3 eggs
1 teaspoon vanilla extract
1 1/4 cups sour cream

1/4 cup butter, softened
1/2 cup all-purpose flour
1/4 cup white sugar
1 teaspoon ground cinnamon

Directions

Preheat an oven to 350 degrees F (175 degrees C). Grease and flour a 9x13-inch baking dish. Combine 2 1/2 cups of flour, baking powder, and baking soda in a bowl.

Beat the 3/4 cup of butter and 1 1/4 cups of sugar with an electric mixer in a large bowl until light and fluffy. The mixture should be noticeably lighter in color. Add the room-temperature eggs one at a time, allowing each egg to blend into the butter mixture before adding the next. Beat in the vanilla with the last egg. Pour in the flour mixture alternately with the sour cream, mixing until just incorporated. Batter will be thick. Pour the batter into prepared pan.

Mix 1/4 cup of butter, 1/2 cup of flour, 1/4 cup of sugar, and cinnamon in a small bowl until it resembles a coarse crumble. Sprinkle over the cake batter.

Bake in the preheated oven until a toothpick inserted into the center comes out clean, 30 to 35 minutes. Cool in the pans for 10 minutes before removing to cool completely on a wire rack.

Sour Cream Coffee Cake

Ingredients

1/2 cup butter, softened
1 cup sugar
2 eggs
1 cup sour cream
1 teaspoon vanilla extract
2 cups all-purpose flour
1 teaspoon baking powder
1 teaspoon baking soda
1/4 teaspoon salt
TOPPING:
1/4 cup sugar
1/3 cup packed brown sugar
2 teaspoons ground cinnamon
1/2 cup chopped pecans

Directions

In a mixing bowl, cream butter and sugar. Add eggs, sour cream and vanilla; mix well. Combine flour, baking powder, baking soda and salt; add to creamed mixture and beat until combined. Pour half the batter into a greased 13-in. x 9-in. baking pan. Combine topping ingredients; sprinkle half of topping over batter. Add remaining batter and topping. Bake at 325 degrees F for 40 minutes or until done.

Herman Coffee Cake

Ingredients

2 cups Herman Sourdough Starter
2/3 cup vegetable oil
2 eggs
2 cups all-purpose flour
1 1/2 teaspoons ground cinnamon
1/2 teaspoon baking soda
2 teaspoons baking powder
1/2 teaspoon salt
1 cup white sugar
1 cup chopped pecans
1 cup raisins
1 cup packed brown sugar
3 tablespoons all-purpose flour
1 teaspoon ground cinnamon
1/4 cup margarine, softened
1/2 cup margarine
1/4 cup milk
1 cup packed brown sugar

Directions

Bring Herman Starter to room temperature.

Preheat oven to 350 degrees F (175 degrees C). Grease and lightly flour one 9x13 inch baking pan.

Stir together Herman Starter, oil and beaten eggs.

Stir together the flour, cinnamon, baking soda, baking powder, salt and white sugar. Stir in nuts and raisins. Add the flour mixture to the egg mixture and stir well. Pour into the prepared pan and sprinkle with the topping.

To Make Topping: Combine the 1 cup brown sugar, 3 tablespoons flour, 1 teaspoon cinnamon. Cut in 1/4 cup softened butter, until the mixture resembles very coarse crumbs.

Bake in a preheated 350 degrees F (175 degrees C) for 30 to 40 minutes. While still hot pour glaze over the top and serve.

To Make Glaze: In a small saucepan, melt 1/2 cup butter or margarine. Stir in the milk and 1 cup brown sugar. Bring to a boil and let boil for 3 minutes. Immediately pour over hot cake.

Coffee Cookies

Ingredients

1/2 cup shortening
1 egg
2 tablespoons instant coffee powder
2/3 cup white sugar
1/2 cup chopped walnuts
1/2 teaspoon vanilla extract
3/4 cup all-purpose flour

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease cookie sheets.

In a medium bowl, cream together the shortening, sugar and coffee. Beat in the egg, flour, vanilla and chopped nuts. Mix until well blended. Drop by teaspoonfuls onto cookie sheets

Bake for 10 to 12 minutes in the preheated oven, or until edges are golden. Let cool on wire racks.

Cranberry Coffee Cake

Ingredients

2 cups biscuit/baking mix
2 tablespoons sugar
2/3 cup milk
1 egg, beaten
2/3 cup jellied cranberry sauce
TOPPING:
1/2 cup chopped walnuts
1/2 cup packed brown sugar
1/2 teaspoon ground cinnamon
GLAZE:
1 cup confectioners' sugar
2 tablespoons milk
1/4 teaspoon vanilla extract

Directions

In a large bowl, combine the biscuit mix, sugar, milk and egg. Pour into a greased 8-in. square baking dish. Drop cranberry sauce by teaspoonfuls over batter. Combine topping ingredients; sprinkle over cranberry sauce. Bake at 400 degrees F for 18-23 minutes or until a toothpick inserted near the center comes out clean. Cool on a wire rack.

In a small bowl, combine the glaze ingredients; drizzle over coffee cake.

Easy Iced Coffee

Ingredients

2 teaspoons instant coffee
granules
1 teaspoon sugar
3 tablespoons warm water
6 fluid ounces cold milk

Directions

In sealable jar, combine instant coffee, sugar and warm water. Cover the jar and shake until it is foamy. Pour into a glass full of ice. Fill the glass with milk. Adjust to taste if necessary.

Coffee Marinated Steak

Ingredients

2 tablespoons sesame seeds
6 tablespoons butter or margarine
1 medium onion, chopped
4 garlic cloves, minced
1 cup strong brewed coffee
1 cup soy sauce
2 tablespoons white vinegar
2 tablespoons Worcestershire sauce
2 pounds boneless beef top sirloin steak, cut 1 inch thick

Directions

In a skillet, toast sesame seeds in butter. Add onion and garlic; saute until tender. In a bowl, combine the coffee, soy sauce, vinegar, Worcestershire sauce and sesame seed mixture. Pour half into a large resealable plastic bag; add steak. Seal bag and turn to coat; refrigerate for 8 hours or overnight, turning occasionally. Cover and refrigerate remaining marinade.

Drain and discard marinade from steak. Grill steak, covered, over medium-hot heat for 6-10 minutes on each side or until meat reaches desired doneness (for medium-rare, a meat thermometer should read 145 degrees F; medium, 160 degrees F; well-done, 170 degrees F). Warm reserved marinade and serve with steak.

Cheese-Filled Coffee Cakes

Ingredients

2 (.25 ounce) packages active dry yeast
1/2 cup warm water (110 degrees F to 115 degrees F)
1 cup sour cream
1/2 cup butter or margarine
1/2 cup sugar
1 teaspoon salt
2 eggs
4 1/2 cups all-purpose flour
FILLING:
2 (8 ounce) packages cream cheese, softened
3/4 cup sugar
1 egg
1 teaspoon almond extract
1/8 teaspoon salt
GLAZE:
2 cups confectioners' sugar
3 tablespoons milk
1/2 teaspoon vanilla extract

Directions

In a mixing bowl, dissolve yeast in warm water. In a saucepan, heat sour cream and butter to 110 degrees F-115 degrees F. Add the sour cream mixture, sugar, salt and eggs to yeast mixture; mix well. Gradually add flour; mix well. Do not knead. Cover and refrigerate for 2 hours.

In a mixing bowl, beat filling ingredients until smooth. Set aside. Turn dough onto a lightly floured surface; divide into four pieces. Roll each into a 12-in. x 8-in. rectangle. Spread filling to within 1/2 in. of edges. Roll up, jelly-roll style, starting with a long side; pinch seam to seal and tuck ends under. Place, seam side down, on two greased baking sheets. With a sharp knife, make deep slashes across the top of each loaf. Cover and let rise in a warm place until doubled, about 1 hour. Bake at 375 degrees F for 20-25 minutes or until golden brown. Remove from pans to wire racks. Combine glaze ingredients; drizzle over warm loaves. Cool. Refrigerate leftovers.

Pralines, Coffee and Cream Cake

Ingredients

1 (18.25 ounce) package white cake mix
3 eggs
1 cup coffee flavored liqueur
1/2 cup vegetable oil
1 cup butter
1 cup packed brown sugar
1 1/2 cups chopped pecans
1 (3.5 ounce) package instant vanilla pudding mix
1 1/2 cups milk
8 ounces cream cheese
1 (12 ounce) container frozen whipped topping, thawed

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease and flour one 9x13 inch pan.

Combine cake mix, eggs, coffee liqueur and oil in large bowl and mix on medium speed for approximately 2 minutes. Pour into prepared pan.

Bake at 350 degrees F (175 degrees C) for approximately 25 minutes (may vary). Done when cake springs back to the touch or toothpick inserted in center comes out clean. Set aside on cooling rack.

To make pralines: combine butter and brown sugar in small saucepan. Heat on medium to medium high, stirring constantly. Bring to boil for 2 minutes, again stirring constantly. Pour in pecans and remove from heat. Stir, then immediately pour pralines over cake. Cool cake in refrigerator.

To make frosting: combine pudding mix, milk, cream cheese, and nondairy whipped topping, and beat with electric mixer until well mixed. Spread on cake. Ready to serve!

Tropical Coffee Cake

Ingredients

1 cup sugar
1/2 cup vegetable oil
2 eggs
1 cup sour cream
1 1/2 cups all-purpose flour
2 teaspoons baking powder
1/2 teaspoon salt
1 (8 ounce) can crushed pineapple, drained
TOPPING:
1/2 cup flaked coconut
3 tablespoons sugar
1/2 teaspoon ground cinnamon

Directions

In a mixing bowl, blend the sugar and oil. Add eggs, one at a time, beating well after each addition. Beat in sour cream. Combine the flour, baking powder and salt; add to the sour cream mixture. Stir in pineapple.

Transfer to a greased 9-in. square baking dish. Combine the topping ingredients; sprinkle over batter. Bake at 350 degrees F for 35-40 minutes or until a toothpick inserted near the center comes out clean. Cool on a wire rack.

Pumpkin Coffee Ring

Ingredients

2 1/4 cups all-purpose flour
3/4 cup sugar, divided
1 (.25 ounce) package active dry yeast
1/2 teaspoon salt
1/4 cup water
1/4 cup milk
3 tablespoons butter or margarine
1 egg
1 (3 ounce) package cream cheese, softened
1/2 cup canned or cooked pumpkin
1 teaspoon ground cinnamon
1/2 teaspoon salt
1/2 teaspoon ground ginger
1/2 teaspoon ground nutmeg
1/2 cup chopped walnuts
1/2 cup raisins
1 egg yolk, beaten
GLAZE:
1/2 cup confectioners' sugar
1/8 teaspoon vanilla extract
1 tablespoon milk
1/4 cup finely chopped walnuts

Directions

In a mixing bowl, combine 1-1/2 cups flour, 1/4 cup sugar, yeast and salt. In a saucepan, heat water, milk and butter to 120 degrees F-130 degrees F. Add to dry ingredients; beat just until moistened. Beat in egg. Stir in enough remaining flour to form a soft dough. Turn onto a floured surface; knead until smooth and elastic, about 6-8 minutes. Place in a greased bowl, turning once to grease top. Cover and let rise in a warm place until doubled, about 1 hour.

In a small mixing bowl, beat cream cheese and remaining sugar until smooth. Add the pumpkin, cinnamon, salt, ginger and nutmeg. Punch dough down; turn onto a floured surface. Roll into a 20-in. x 10-in. rectangle; spread pumpkin mixture to within 1/2 in. of edges. Sprinkle with nuts and raisins. Roll up jelly-roll style, starting with a long side; pinch ends together to form a ring. Place on a greased baking sheet. Cover and let rise until doubled, about 1 hour.

Brush dough with egg yolk. Bake at 350 degrees F for 20-25 minutes or until golden brown. Remove from pan to a wire rack. For glaze, combine the confectioners' sugar, vanilla and enough milk to achieve drizzling consistency. Drizzle over warm ring. Sprinkle with nuts.

Herman Coffee Cake

Ingredients

- 1 cup sourdough starter
- 1 cup white sugar
- 2 cups self-rising flour
- 1/2 teaspoon salt
- 2 teaspoons ground cinnamon
- 2/3 cup vegetable oil
- 2 eggs
- 1 cup raisins or dates
- 1 cup chopped walnuts
- 1 tablespoon honey (optional)
- 1 cup packed brown sugar
- 1 teaspoon all-purpose flour
- 1 teaspoon ground cinnamon
- 1/4 cup chopped walnuts
- 1/2 cup butter
- 1 cup sifted confectioners' sugar
- 2 tablespoons butter, melted
- 2 tablespoons milk

Directions

To Make Starter: Mix 2 cups flour, 1/4 cup sugar, 2 cups warm water, 1/4 ounce yeast in a bowl, cover and let stand over night (cover should be loose). Refrigerate and stir daily. On fifth day feed Herman one cup flour, 1 cup milk and 1/2 cup sugar; stir and refrigerate. Stir daily until 10th day. On 10th day remove 1 cup starter and feed as on fifth day.

Preheat oven to 350 degrees F (175 degrees C). Grease four 8 inch pans or three 9 inch pans.

Mix together 1 cup starter, white sugar, self rising flour, salt, 2 teaspoons cinnamon, oil, eggs, raisins, 1 cup chopped nuts, honey (optional). Stir until combined. Pour into prepared pans. Top with sugar-nut topping.

Dot with 1/2 cup butter or margarine and bake at 350 degrees F (175 degrees C) for 15 minutes. Remove cakes from oven and pour glaze over still-warm cakes.

To Make Sugar-Nut Topping: Mix together 1 cup brown sugar, 1 teaspoon flour, 1 teaspoon cinnamon, 1/4 cup chopped nuts.

To Make Glaze: Combine 1 cup sifted confectioners' sugar, 2 tablespoons melted margarine, 2 tablespoons milk. Use immediately to glaze cake.

Cherry Almond Coffeecake

Ingredients

1 cup sour cream
1/4 cup water
3 eggs
1 (18.25 ounce) package white cake mix
1 (21 ounce) can cherry pie filling
1/4 cup sliced almonds
1 1/2 cups confectioners' sugar
2 tablespoons milk
1 dash vegetable oil

Directions

Preheat oven to 350 degrees F (175 degrees C). Generously grease and flour one 15 1/2x 10 1/2 inch jelly roll pan.

Mix sour cream, water and eggs. Stir in cake mix until moistened. You will notice the batter will be lumpy. Spread into pan. Drop pie filling by large spoonfuls onto batter.

Bake at 350 degrees F (175 degrees C) for 25 minutes or until cake tests done. Sprinkle cake with almonds and drizzle with glaze.

To Make Glaze: Mix confectioner's sugar, milk and vegetable oil. Stir in a few extra drops of milk if necessary. Stir until mixture is smooth and of a desired consistency. Drizzle over still warm cake.

Coffee Bonbons

Ingredients

1 cup butter
3/4 cup confectioners' sugar
1/2 teaspoon vanilla extract
1 tablespoon instant coffee granules
1 3/4 cups all-purpose flour
CHOCOLATE GLAZE:
1 tablespoon butter
1/2 ounce unsweetened chocolate
1 cup confectioners' sugar
2 tablespoons milk

Directions

In a mixing bowl, cream butter and sugar until light and fluffy. Add vanilla. Combine coffee and flour; stir into creamed mixture and mix well. Chill. Shape into 3/4-in. balls and place on ungreased baking sheets. Bake at 350 degrees F for 18-20 minutes. Meanwhile, for glaze, melt butter and chocolate together. Add melted mixture to sugar along with milk; beat until smooth. Frost cookies while still warm.

Almond Coffee Creamer

Ingredients

3/4 cup confectioners' sugar
3/4 cup powdered non-dairy
creamers
1 teaspoon ground cinnamon
1 teaspoon almond extract

Directions

In a bowl, combine all the ingredients; mix well. Store in an airtight container. To use, add to coffee in place of nondairy creamer and sugar.

Coffee Nudge

Ingredients

8 cups hot brewed coffee
8 fluid ounces coffee flavored
liqueur
8 fluid ounces brandy
4 fluid ounces creme de cacao
2 cups whipped cream, garnish
2 tablespoons chocolate sprinkles

Directions

In the bottom of 8 coffee mugs, pour 1 ounce each coffee liqueur and brandy. Pour in 1/2 ounce each creme de cacao. Fill each cup with hot coffee and garnish with a dollop of whipped cream and chocolate sprinkles.

Coffeebar Chai

Ingredients

2 cups water
4 black tea bags
1/4 cup honey
1/2 teaspoon vanilla extract
1 cinnamon stick
5 whole cloves
1/4 teaspoon ground cardamom
1/4 teaspoon ground ginger
1 pinch ground nutmeg
2 cups milk

Directions

In a saucepan, bring water to a boil. Add tea, honey and vanilla. Season with cinnamon, cloves, cardamom, ginger and nutmeg. Simmer for 5 minutes. Pour in milk, and bring to a boil. Remove from heat, and strain through a fine sieve.

Cherry Swirl Coffee Cake

Ingredients

1 1/2 cups sugar
1/2 cup butter or margarine
1/2 cup shortening
1/2 teaspoon baking powder
1 teaspoon vanilla extract
1 teaspoon almond extract
4 eggs
3 cups all-purpose flour
1 (21 ounce) can cherry pie filling
GLAZE:
1 cup confectioners' sugar
1 tablespoon milk

Directions

In a mixing bowl, blend the first seven ingredients on low speed. Increase to high speed and whip for 3 minutes. Stir in flour. Spread 2/3 of the batter over the bottom of a greased 15-1/2-in. x 10-1/2-in. x 1-in. jelly roll pan. Spread pie filling over batter; drop remaining batter by tablespoonsful over all. Bake at 350 degrees F for 40 minutes or until golden. Meanwhile, combine glaze ingredients. Drizzle over cake while warm. Cake is best if served immediately.

Banana Coffee Cake

Ingredients

1 (8 ounce) package cream cheese, softened
1/2 cup butter or margarine, softened
1 1/4 cups sugar
2 eggs
1 cup mashed ripe bananas
1 teaspoon vanilla extract
2 1/4 cups all-purpose flour
1 1/2 teaspoons baking powder
1/2 teaspoon baking soda
TOPPING:
1 cup chopped pecans
2 tablespoons sugar
1 teaspoon ground cinnamon

Directions

In a mixing bowl, beat the cream cheese, butter and sugar. Add eggs, one at a time, beating well after each addition. Add the bananas and vanilla. Combine flour, baking powder and baking soda; gradually add to the creamed mixture. Combine topping ingredients; add half to batter. Transfer to a greased 13-in. x 9-in. x 2-in. baking pan. Sprinkle with the remaining topping. Bake at 350 degrees F for 25-30 minutes or until a toothpick inserted near the center comes out clean. Cool on a wire rack.

Royal Rhubarb Coffee Cake

Ingredients

1/3 cup butter, softened
1 cup sugar
1 egg
1 teaspoon vanilla extract
2 cups all-purpose flour
3 teaspoons baking powder
1/2 teaspoon salt
1 cup milk
2 1/2 cups diced fresh or frozen
rhubarb, thawed
TOPPING:
3/4 cup packed brown sugar
1/4 cup butter, melted
1 teaspoon ground cinnamon

Directions

In a large mixing bowl, cream butter and sugar until light and fluffy. Add egg and vanilla; beat well. Combine the flour, baking powder and salt; add to creamed mixture alternately with milk

Transfer to a greased 13-in. x 9-in. x 2-in. baking dish. Spoon rhubarb over top to within 1/2 in. of edges. Combine topping ingredients; sprinkle over rhubarb. Bake at 350 degrees F for 45-55 minutes or until a toothpick inserted near the center comes out clean. Cool in pan on a wire rack.

Candy Cane Coffee Cake

Ingredients

1 tablespoon active dry yeast
1/4 cup warm water (105 degrees to 115 degrees)
1/2 cup butter or margarine, softened
1/2 cup sour cream
2 eggs
3 tablespoons sugar
1/4 teaspoon salt
3 cups all-purpose flour
FILLING:
2 (8 ounce) packages cream cheese, softened
1/2 cup sugar
2 egg yolks
2 teaspoons vanilla extract
TOPPINGS:
1 tablespoon confectioners' sugar
1 (12 ounce) jar cherry jam

Directions

In a small bowl, dissolve yeast in warm water. In a mixing bowl, combine the butter, sour cream, eggs, sugar and salt. Add yeast mixture and flour; beat until smooth (do not knead). Place in a greased bowl, turning once to grease top. Cover and refrigerate overnight.

For filling, in a mixing bowl, beat cream cheese, sugar, egg yolk and vanilla until blended. Punch dough down. Turn onto a lightly floured surface; divided in half. Roll out each portion into a 16-in. x 10-in. rectangle on a greased baking sheet. Spread filling down center of each rectangle. On each long side, cut 1-1/2-in.-wide strips about 3 in. into center. Starting at one end, fold alternating strips at an angle across filling. Pinch ends to seal. Curve one end, forming a candy cane. Cover and let rise until doubled, about 1 hour.

Bake at 350 degrees F for 20-25 minutes or until golden brown. Carefully remove from pans to wire racks to cool. Sprinkle with confectioners' sugar. Stir jam, then spoon over top of leaves, creating candy cane stripes. Refrigerate leftovers.

Chocolate Chip Coffee Cake

Ingredients

1 cup butter or margarine,
softened
1 (8 ounce) package cream
cheese, softened
1 1/2 cups sugar, divided
2 eggs
1 teaspoon vanilla extract
2 cups all-purpose flour
1 teaspoon baking powder
1/2 teaspoon baking soda
1/4 teaspoon salt
1/4 cup milk
1 cup semisweet chocolate chips
1/4 cup chopped pecans
1 teaspoon ground cinnamon

Directions

In a mixing bowl, cream the butter, cream cheese and 1-1/4 cups of sugar. Beat in eggs and vanilla. Combine the flour, baking powder, baking soda and salt; add to creamed mixture alternately with milk. Stir in chocolate chips. Pour into a greased 9-in. springform pan. Combine the pecans, cinnamon and remaining sugar; sprinkle over batter.

Bake at 350 degrees F for 50-55 minutes or until a toothpick inserted near the center comes out clean. Cool for 15 minutes. Carefully run a knife around edge of pan to loosen. Remove sides of pan. Cool completely before cutting.

Iced Coffee

Ingredients

1/2 cup warm water
2 teaspoons instant coffee
granules
1 tray ice cubes
1/2 (5 ounce) can sweetened
condensed milk, divided
1/2 cup milk
1 tablespoon chocolate syrup

Directions

In a small bowl, stir together the water and instant coffee. In a blender, combine ice cubes, coffee mixture, milk, sweetened condensed milk and chocolate syrup. Blend until smooth. Pour into glasses and serve.

Coffee Whirl

Ingredients

1 scoop vanilla ice cream
2 tablespoons strong brewed
coffee, cold
1/4 teaspoon unsweetened cocoa
powder

Directions

In a blender, combine ice cream, coffee and cocoa. Blend until smooth. Pour into glasses and serve.

Buttermilk Coffee Cake

Ingredients

2 1/2 cups all-purpose flour
1 cup packed brown sugar
3/4 cup sugar
3/4 cup vegetable oil
1 teaspoon salt
1 egg, lightly beaten
1 cup buttermilk
1 teaspoon baking soda

TOPPING:

1 cup chopped pecans
1/4 cup packed brown sugar
1/4 cup sugar
1 tablespoon all-purpose flour
3/4 teaspoon ground cinnamon
1/2 teaspoon ground nutmeg

Directions

In a mixing bowl, combine flour, sugars, oil and salt; mix well. Remove 1/2 cup and set aside. To remaining flour mixture, add egg, buttermilk and baking soda; mix well. Pour into a greased 15-in. x 10-in. x 1-in. baking pan. To reserved flour mixture add all topping ingredients; mix well. Sprinkle over batter. Bake at 350 degrees F for 25-30 minutes or until cake tests done.

Coffee Roasted Beef Chuck

Ingredients

2 tablespoons butter
1 tablespoon vegetable oil
4 pounds beef chuck roast
2 large yellow onions, chopped
2 cloves garlic, minced
freshly ground pepper, to taste
6 cups brewed coffee
2 cups sliced fresh mushrooms
3 tablespoons cornstarch
salt to taste
1/2 cup sour cream

Directions

In a large pot, heat the butter and oil over medium/high heat. Place the roast in the pot and sear it on all sides until well browned. Remove the roast and set aside.

In the same pot, saute the onions for 5 minutes, scraping loose the brown roast bits on the bottom of the pot. Add the garlic and pepper and saute for 1 minute. Return the meat to the pot and pour in the coffee and add the mushrooms.

Over high heat, bring to a boil. Reduce heat to low and simmer for 5 hours, turning the meat over halfway through the cooking time. A slow cooker may be used for cooking the roast, if desired.

To make the gravy: When the roast is done, remove it from the pot. Take 1/2 cup of the coffee sauce mixture from the pot and stir in the cornstarch to make a slurry. Mix well. Return the slurry to the pot, stirring until the sauce thickens slightly. Stir in the sour cream then salt to taste.

Sara's Iced Coffee

Ingredients

4 cups fresh brewed coffee
1/2 teaspoon vanilla extract
(optional)
1/4 cup white sugar
1/4 cup boiling water
3 cups crushed ice
1/2 cup cream

Directions

Refrigerate coffee until cool, about 30 minutes. Chill four glasses, if desired. Stir vanilla extract and sugar in the boiling water until dissolved. Refrigerate until cool, about 30 minutes. Divide the ice and chilled coffee evenly between the four glasses. Stir in cream and sugar mixture, to taste.

Crispy Coffee Cookies

Ingredients

1 cup sugar
3/4 cup vegetable oil
1/3 cup instant coffee granules
2 tablespoons hot water
2 eggs
2 1/2 cups all-purpose flour
1 1/2 teaspoons baking powder
3/4 teaspoon salt
Additional sugar

Directions

In a mixing bowl, combine sugar and oil. Dissolve coffee in water; add to sugar mixture and mix well. Add eggs, one at a time, beating well after each addition. Combine the flour, baking powder and salt; gradually add to the sugar mixture.

Roll into 3/4-in. balls, then roll in additional sugar. Place 2 in. apart on lightly greased baking sheets; flatten with a fork. Bake at 400 degrees F for 8-10 minutes or until edges are firm. Remove to wire racks to cool.

Overnight Coffee Cake

Ingredients

1/3 cup butter, softened
1/2 cup white sugar
1/4 cup packed brown sugar
1 egg
1 cup all-purpose flour
1/2 teaspoon baking powder
1/4 teaspoon baking soda
1/2 teaspoon ground cinnamon
1/2 cup buttermilk

1/4 cup packed brown sugar
1/4 cup finely chopped walnuts
1/4 teaspoon ground cinnamon

Directions

Lightly grease an 8 inch square baking pan. In a large bowl, cream together the butter, white sugar, and 1/4 cup brown sugar. Beat in the egg until well blended. In a medium bowl, combine the flour, baking powder, baking soda, and 1/2 teaspoon cinnamon. Stir the flour mixture into the creamed mixture alternately with buttermilk. Spread evenly into the prepared baking pan.

In a small bowl, mix 1/4 cup brown sugar, walnuts, and 1/4 teaspoon cinnamon. Sprinkle over the batter. Cover, and refrigerate overnight.

The next day, preheat oven to 350 degrees F (175 degrees C). Bake the cake for 40 to 45 minutes in the preheated oven, or until a toothpick inserted in the center comes out clean.

Lemon Blueberry Coffee Cake

Ingredients

1 egg, lightly beaten
1/3 cup sugar
1 teaspoon grated lemon peel
2/3 cup milk
2 1/4 cups biscuit baking mix
1 cup fresh or frozen blueberries*
3/4 cup confectioners' sugar
4 teaspoons lemon juice

Directions

In a bowl, combine the egg, sugar, lemon peel and milk; mix well. Stir in the biscuit mix just until moistened. Fold in blueberries. Pour into a greased 9-in. round baking pan.

Bake at 350 degrees F for 25-30 minutes or until a toothpick inserted near the center comes out clean. cool for 10 minutes before removing from pan to a wire rack. Combine the confectioners' sugar and lemon juice until smooth; drizzle over warm cake. Cut into wedges.

Bran Muffins with Coffee

Ingredients

2 eggs
3/4 cup white sugar
1/3 cup butter, melted
1 cup brewed coffee
2 tablespoons buttermilk
2 1/2 cups all-purpose flour
2 1/2 teaspoons baking soda
3 cups whole bran cereal

Directions

In a large bowl, mix together the eggs, white sugar and butter until smooth. Stir in the buttermilk and coffee. The mixture will look curdled. Combine the flour and baking soda; stir into the coffee mixture. Blend in bran cereal. Cover and refrigerate for at least 20 minutes or up to a week.

Preheat the oven to 375 degrees F (190 degrees C). Grease a muffin pan or line with paper muffin liners. Fill each cup with 1/4 cup batter.

Bake for 18 to 20 minutes in the preheated oven, or until the top springs back when lightly touched. Cool in pan before removing.

Sugar Free Blueberry Coffee Cake

Ingredients

3/4 cup butter, melted and cooled
1 cup milk
3 eggs
1 teaspoon vanilla extract
1 1/2 cups granular sucrolose
sweetener (such as Splenda®)
2 teaspoons baking powder
3 cups all-purpose flour
1 3/4 cups fresh or frozen
blueberries

1 1/2 cups malitol brown sugar
substitute
3/4 cup flour
2 teaspoons ground cinnamon
1/2 cup butter, softened

Directions

Preheat the oven to 350 degrees F (175 degrees C). Grease and flour a 9x13 inch baking pan.

In a large bowl, stir together the melted butter, milk, eggs, vanilla and 1 1/2 cups sugar substitute. Combine 3 cups of flour and baking powder; stir into the wet ingredients until just blended. Fold in the blueberries. Spread evenly in the prepared pan.

In a small bowl, stir together the brown sugar substitute, 3/4 cup of flour, and cinnamon. Stir in the softened butter with a fork until the mixture is crumbly. Sprinkle over the top of the cake.

Bake for 35 to 40 minutes in the preheated oven, until a toothpick inserted into the center of the cake comes out clean. This cake is best served warm.

Blueberry Coffee Cake

Ingredients

Ingredients for Coffee Cake:

Crisco® Flour No-Stick Cooking Spray

1 1/2 cups all-purpose flour, divided

1/4 cup sugar

2 1/2 teaspoons baking powder

1/2 teaspoon salt

1/4 teaspoon ground allspice

1/3 cup butter or margarine, melted

1 egg

2/3 cup milk

3/4 cup SMUCKER'S® Blueberry Preserves

Ingredients for Topping:

1/4 cup firmly packed brown sugar

1/4 cup chopped walnuts

2 tablespoons flour

1 tablespoon butter or margarine

Directions

Heat oven to 400 degrees F. Spray 8- or 9-inch square baking pan with no-stick cooking spray. Lightly spoon flour into measuring cup; level off.

In medium bowl, combine 1 1/2 cups flour, sugar, baking powder, salt and allspice. Add melted butter, egg and milk. Mix vigorously until well blended.

Pour half of batter into greased and floured pan; spread SMUCKER'S® preserves evenly over batter. Top with remaining batter.

Combine topping ingredients; mix until crumbly. Sprinkle over top of coffee cake.

Bake at 400 degrees for 20 to 25 minutes or until toothpick inserted in center comes out clean.

Kahlua Coffee

Ingredients

2 fluid ounces Kahlua
3 fluid ounces coffee

Directions

Add Kahlua to coffee. Garnish with orange peel or a cinnamon stick.

Hot Coffee Frosting

Ingredients

1 (16 ounce) package
confectioners' sugar
3 tablespoons butter, softened
6 tablespoons unsweetened
cocoa powder
1 teaspoon vanilla extract
1/4 cup hot, brewed coffee

Directions

In a large bowl, combine confectioners' sugar, butter, cocoa powder and vanilla. Beat on slow speed until ingredients are combined. While beating, slowly add hot coffee until desired consistency is achieved.

Coffee Jelly

Ingredients

1 (.25 ounce) package unflavored gelatin
2 tablespoons hot water
3 tablespoons white sugar
2 cups fresh brewed coffee

Directions

Dissolve gelatin in the hot water in a small bowl. Pour gelatin mixture, coffee, and sugar in a saucepan and bring to a boil over high heat. Pour coffee mixture into glasses for individual servings or a large pan for cubing. Chill in the refrigerator until solidified, 6 to 7 hours.

Old-Fashioned German Coffee Cake

Ingredients

2 (0.6 ounce) cakes compressed yeast cake, crumbled
1 tablespoon sugar
1/2 cup warm water (80 to 90 degrees F)
1/3 cup shortening, melted
1/2 cup sugar
1 egg, beaten
3 1/2 cups all-purpose flour, divided
1/2 cup warm milk (80 to 90 degrees F)
TOPPING:
1 cup all-purpose flour
1/2 cup packed brown sugar
1/2 cup sugar
1/4 cup shortening
2 teaspoons vanilla extract
Pinch salt
2 (16 ounce) cans peaches in heavy syrup, drained

Directions

Dissolve yeast and 1 tablespoon sugar in water; let stand 5 minutes. In a large mixing bowl, combine shortening, sugar and egg. Gradually mix in 2 cups flour, milk and yeast mixture. Add enough remaining flour to form a soft dough. Turn out onto a floured surface; knead until smooth and elastic, about 6-8 minutes. Place dough in a greased bowl, turning to grease top. Cover and let rise in a warm place until doubled, about 1 hour. Punch dough down. Divide in half; press each half into a greased 11-in. x 7-in. baking pan. Cover and let rise until doubled, about 1 hour. For topping, combine flour, sugars, shortening, vanilla and salt; sprinkle over dough. Arrange peaches on top. Bake at 375 degrees F for 25-30 minutes or until golden brown.

Streusel Apple Coffeecake

Ingredients

1 1/2 cups packed light brown sugar
3/4 cup all-purpose flour
1/2 cup butter, chilled and diced
2 teaspoons ground cinnamon
1 cup chopped walnuts

3 1/4 cups all-purpose flour
1 1/2 teaspoons baking powder
3/4 teaspoon baking soda
3/4 cup butter, room temperature
1 1/2 cups white sugar
3 eggs
2 teaspoons vanilla extract
16 ounces plain low-fat yogurt
2 Granny Smith apples - peeled, cored and finely diced

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a Bundt cake pan.

To make streusel: In a medium bowl, mix brown sugar, 3/4 cup flour, and cinnamon. Cut in the butter with a fork until crumbly. Stir in walnuts.

In a medium bowl, stir together 3 1/4 cups flour, baking powder, and baking soda. In a large bowl, cream together the butter and sugar until light and fluffy. Beat in the eggs one at a time, mixing well after each. Then stir in the vanilla and yogurt. Gently stir in the flour mixture just until blended.

Pour 3 cups of the batter into the Bundt pan, sprinkle with 1/4 of the streusel, and layer with apples. Sprinkle with 1/2 the remaining streusel. Pour in the remaining batter, and top with the remaining 1/4 streusel. Lightly pat the top layer of streusel so it sticks to the cake batter.

Bake 50 to 60 minutes in the preheated oven, or until a toothpick inserted in the center comes out clean. Cool in the pan on a wire rack 15 minutes. Place cookie sheet over pan and carefully invert both. Remove Bundt pan, and let the cake cool completely.

Smucker's® Cherry Swirl Coffee Cake

Ingredients

1 1/4 cups milk
1 teaspoon salt
1/4 cup granulated sugar
1/2 cup Crisco® All-Vegetable Shortening
1 (.25 ounce) package active dry yeast
3 1/4 cups Pillsbury BEST® All Purpose Flour
2 eggs
1/2 teaspoon vanilla
1 cup Smucker's® Cherry Preserves
1 cup powdered sugar
Milk
1/3 cup sliced almonds

Directions

Heat 1-1/4 cups milk, salt, granulated sugar, and shortening in small saucepan just to boiling; cool to lukewarm (105 degrees F to 115 degrees F).

Stir in yeast; transfer mixture to medium bowl.

Add one cup of the flour to milk mixture; beat well. Add eggs and vanilla; beat well. Stir in enough remaining flour to make a thick batter; beat until smooth. Let rise, covered, in warm place, free from drafts, until doubled in bulk, about one hour.

Stir batter down. Pour batter into two greased nine-inch round cake pans; let rise in warm place until doubled in bulk, about one hour. Make a swirl design on top of batter with a floured spoon; fill grooves with preserves, using 1/4 cup for each coffee cake.

Heat oven to 375 degrees F.

Bake coffee cakes until golden, 30 to 35 minutes. Remove from pans, cool on wire racks.

Fill grooves with remaining preserves.

Mix powdered sugar, with enough milk to make thin glaze consistency; drizzle over warm coffee cakes. Sprinkle with almonds.

Coconut Coffee Liqueur Cake

Ingredients

1 (18.25 ounce) package yellow cake mix
2 1/2 teaspoons instant coffee granules
1/2 cup coffee flavored liqueur
2 cups milk
1 (5 ounce) package instant vanilla pudding mix
1 1/2 cups heavy whipping cream
3 tablespoons white sugar
3 cups flaked coconut

Directions

Add instant coffee to cake mix and prepare cake according to instructions on package. Pour batter into 2 greased and floured 9 inch cake pans. Bake according to instructions on package. Allow to cool.

With a large serrated knife, split each layer horizontally to make 4 layers. Sprinkle 1/4 cup of the coffee liqueur on each of the 4 layers.

Make the pudding according to package directions, but add the remaining 1/4 cup of coffee liqueur. Spread 1/3 of pudding between each layer of cake as you assemble. Whip cream with sugar until stiff peaks form. Spread on top and sides of cake. Sprinkle with coconut.

Coffee and Donuts Ice Cream

Ingredients

4 marble crullers (fried twisted stick doughnuts)
1 cup milk
2 tablespoons instant coffee granules
2 eggs
3/4 cup white sugar
2 cups heavy cream

Directions

Crumble or chop the crullers into small pieces. Do not over chop into crumbs, but make a variety of piece sizes. Set the doughnut pieces aside.

Gently heat the milk in a saucepan over low heat until hot but not boiling, and stir in the instant coffee granules until dissolved. Remove the milk mixture from the heat, and allow to cool.

Place the eggs in a mixing bowl, and beat for 3 minutes with an electric mixer until light, adding sugar about 2 tablespoons at a time until the sugar has been incorporated. Beat for 1 more minute, then beat the milk mixture and heavy cream into the eggs on low speed, until the mixture is smooth and creamy.

Place the mixture into an ice cream maker, and freeze according to manufacturer's instructions. When the ice cream is firm but not hard, lightly mix in the doughnut pieces. Pack the ice cream into a covered airtight container, and freeze for 6 to 8 hours, to ripen the flavor and firm the ice cream. Let the ice cream stand at room temperature for about 10 minutes before scooping into servings.

Cranberry Banana Coffee Cake

Ingredients

1/2 cup butter or margarine,
softened
1/2 cup sugar
2 eggs
1 teaspoon vanilla extract
2 cups all-purpose flour
2 teaspoons baking powder
1 teaspoon ground cinnamon
1/4 teaspoon salt
1/4 teaspoon ground allspice
2 medium ripe bananas, mashed
1 cup whole berry cranberry
sauce
TOPPING:
1/2 cup packed brown sugar
1/2 cup chopped pecans
2 tablespoons all-purpose flour
2 tablespoons butter or margarine,
melted

Directions

In a large mixing bowl, cream the butter and sugar. Beat in eggs and vanilla. Combine the dry ingredients; add to the creamed mixture alternately with bananas. Spread into a greased 13-in. x 9-in. x 2-in. baking pan. Top with cranberry sauce.

In a small bowl, combine brown sugar, pecans and flour; stir in butter. Sprinkle over cranberries. Bake at 350 degrees F for 45-50 minutes or until a toothpick inserted near the center comes out clean. Cool in pan on a wire rack.

Creamy Peach Coffee Cake

Ingredients

2 1/4 cups all-purpose flour
3/4 cup sugar
3/4 cup cold butter
3/4 cup sour cream
1/2 teaspoon baking powder
1/2 teaspoon baking soda
1 egg
1 teaspoon almond extract
FILLING:
1 (8 ounce) package cream
cheese, softened
1/4 cup sugar
1 egg
3/4 cup peach preserves
1/2 cup sliced almonds

Directions

In a mixing bowl, combine the flour and sugar; cut in butter until mixture resembles coarse crumbs. Set aside 1 cup for topping. To the remaining crumb mixture, add the sour cream, baking powder, baking soda, egg and extract; beat until blended. Press onto the bottom and 2 in. up the sides of a greased 9-in. springform pan.

In a small mixing bowl, combine the cream cheese, sugar and egg. Spoon into prepared crust. Top with preserves. Sprinkle with reserved crumb mixture; top with almonds. Place pan on a baking sheet. Bake at 350 degrees F for 45-50 minutes or until filling is set and crust is golden brown. Cool on a wire rack for 15 minutes. Carefully run a knife around edge of the pan to loosen; remove sides of pan. Cool for 1-1/2 hours before slicing. Store in the refrigerator.

Ginger-Pear Coffee Cake

Ingredients

1 (.25 ounce) package active dry yeast
1/4 cup warm water (105 degrees to 115 degrees)
1 cup warm buttermilk (105 to 115 degrees F)
1/4 cup sugar
2 tablespoons butter or stick margarine, melted
1 teaspoon salt
3 cups all-purpose flour
FILLING:
1 1/2 cups diced peeled fresh pears
1/2 cup raisins
1/3 cup chopped walnuts
1 tablespoon ground cinnamon
1/2 teaspoon ground ginger
1/2 teaspoon grated lemon peel
1/4 teaspoon ground cloves
1 tablespoon butter or stick margarine, softened
1/4 cup sugar
1 egg, lightly beaten
GLAZE:
1 cup confectioners' sugar
1/4 teaspoon vanilla extract
3 teaspoons milk

Directions

In a mixing bowl, dissolve yeast in warm water. Add buttermilk, sugar, butter, salt and 1-1/2 cups flour. Beat in just until moistened. Add egg; beat for 2 minutes. Stir in enough remaining flour to form a soft dough. Turn onto a lightly floured surface; knead until smooth and elastic, about 6-8 minutes. Place in a bowl coated with nonstick cooking spray, turning once to coat top. Cover and let rise in a warm place until doubled, about 1 hour.

For filling, combine the first seven filling ingredients. Punch dough down. Turn onto a lightly floured surface. Roll into a 16-in. x 9-in. rectangle. Spread butter over dough. Sprinkle pear mixture to within 1/2 in. of edges. Sprinkle with sugar. Roll up jelly-roll style, starting with long side; pinch seams to seal. Place seam side down on a baking sheet coated with nonstick cooking spray. Pinch ends together to form a ring.

With scissors, cut from outside edge to two-thirds of the way toward center of ring at 1-in. intervals. Separate strips slightly; twist to allow filling to show. Cover and let rise in a warm place until doubled, about 50 minutes. Brush dough with egg. Bake at 375 degrees F for 20-25 minutes or until golden brown. Cool on a wire rack.

For glaze, combine confectioners' sugar, vanilla and enough milk to achieve drizzling consistency. Drizzle over ring.

Cinnamon Coffee Frosting

Ingredients

1 teaspoon instant coffee granules
1/2 teaspoon ground cinnamon
1 pinch salt
1 teaspoon vanilla extract
1/2 cup butter, softened
3 cups confectioners' sugar
1/3 cup milk

Directions

In a small bowl, mash instant coffee with the back of a spoon until powdery. Stir in cinnamon and salt. In a large bowl, beat the butter until smooth, then stir in spice mixture and vanilla. Alternately beat in confectioners' sugar and milk until desired consistency is achieved.

Coffee Shortbread Cookies

Ingredients

1/2 cup finely ground almonds
1 1/4 cups sifted all-purpose flour
3/4 cup confectioners' sugar
2 tablespoons instant coffee powder
3/4 cup butter, softened
1/3 cup granulated sugar for decoration

Directions

In large bowl combine almonds, flour, confectioners' sugar and coffee. Cut in the butter and mix together until well blended. Shape dough into a ball, wrap in foil or plastic and refrigerate for at least half an hour.

On lightly floured surface roll chilled dough to about 1/4 inch thickness. Cut with 2 inch cookie cutter. Place cookies 1 inch apart on ungreased cookie sheet and sprinkle tops with granulated sugar.

Bake 10-12 minutes in a preheated 350 degrees F (175 degrees C) oven or until edges are just firm. Remove from sheet. Cool cookies on wire rack.

Baileys® Iced Coffee

Ingredients

3 1/2 ounces Baileys Original Irish Cream
7 ounces freshly-brewed coffee

Directions

Brew coffee and allow to cool
Pour Baileys and coffee into a tall, ice-filled glass
Stir and enjoy!

Spiced Coffee with Cream

Ingredients

1/4 cup evaporated milk
2 1/4 teaspoons Confectioners' sugar
1/4 teaspoon ground cinnamon
1/8 teaspoon vanilla extract
1 cup hot, strong brewed coffee
ground nutmeg
2 cinnamon sticks

Directions

Pour milk into a small mixing bowl; place mixer beaters in the bowl. Cover and freeze for 30 minutes or until ice crystals begin to form.

Add the sugar, cinnamon and vanilla; beat until thick and fluffy. Pour about 1/2 cup into each cup. Add coffee; sprinkle with nutmeg. Serve immediately; garnish with cinnamon sticks if desired.

Luscious Lemon Coffee Cake

Ingredients

TOPPING:

1 cup chopped walnuts

1/2 cup sugar

2 teaspoons ground cinnamon

CAKE:

1 (18.25 ounce) package yellow cake mix with pudding

1 (3.4 ounce) package instant lemon pudding mix

1 cup sour cream

4 eggs, lightly beaten

1/2 cup vegetable oil

Directions

Combine topping ingredients and set aside. In a mixing bowl, combine cake and pudding mixes, sour cream, eggs and oil. Mix on medium speed for 2 minutes. Pour into a greased 13-in. x 9-in. x 2-in. baking pan. Sprinkle half of the topping over batter. Spoon remaining batter over topping and spread evenly. Sprinkle with remaining topping. Bake at 350 degrees F for 30-35 minutes or until cake tests done.

Cinnamon Nut Coffee Cake

Ingredients

1 1/2 cups all-purpose flour
1 cup sugar
2 teaspoons baking powder
1/4 teaspoon salt
1/4 cup butter or margarine,
softened
2 eggs, beaten
1/2 cup milk
1 teaspoon vanilla extract
TOPPING:
1 cup chopped walnuts
1 cup packed brown sugar
2 tablespoons all-purpose flour
2 teaspoons ground cinnamon
2 tablespoons butter or margarine,
melted

Directions

In a mixing bowl, combine flour, sugar, baking powder and salt. Stir in butter, eggs, milk and vanilla; set aside. Combine all topping ingredients. Spread half the batter into a greased 12-in. x 8-in. x 2-in. baking pan. Sprinkle with half of the topping. Carefully spread remaining batter over topping, then sprinkle with remaining topping. Bake at 375 degrees F for 25-30 minutes or until cake tests done.

Coffee Date Bread

Ingredients

- 1 cup chopped pitted dates
- 1 teaspoon baking soda
- 1 cup strong brewed coffee
- 2 tablespoons butter, softened
- 1 cup white sugar
- 1 egg
- 1 teaspoon vanilla extract
- 1 1/2 cups all-purpose flour
- 1 teaspoon salt
- 1 cup chopped pecans

Directions

Preheat the oven to 350 degrees F (175 degrees C). Grease an 8x4 inch loaf pan, and line the bottom of the pan with parchment paper.

Place the dates in a small bowl, and sprinkle the baking soda over. Heat coffee to boiling, and pour over the dates and soda. Set aside.

In a medium bowl, mix together the butter, sugar and egg until well blended. Stir in vanilla. Blend in the flour and salt, then fold in the pecans and date mixture. Transfer the batter to the prepared loaf pan.

Bake for 1 hour in the preheated oven, or until the top of the loaf springs back when lightly touched. Let stand for 5 minutes before removing from pan. Peel off paper, and allow to cool on a wire rack.

Coffee Delight

Ingredients

5 scoops vanilla ice cream
1/3 cup milk
1 teaspoon instant coffee granules
5 cubes ice

Directions

In a blender, combine ice cream, milk, instant coffee and ice. Blend until smooth. Pour into glasses and serve.

Coffee Shake

Ingredients

1 teaspoon instant coffee granules
3/4 cup milk
1 teaspoon vanilla extract
2 teaspoons white sugar, or to taste
6 ice cubes
2 teaspoons chocolate syrup (optional)

Directions

Combine the instant coffee, milk, vanilla extract, sugar, ice, and chocolate syrup in a blender; blend until smooth.

Iced Coffee Syrup

Ingredients

1/4 cup instant coffee granules
2 cups hot water
1 (14 ounce) can sweetened
condensed milk

Directions

Combine the instant coffee granules with the hot water and stir until dissolved. Stir in the condensed milk. Store in an airtight container or jar and refrigerate, until ready to use.

Maple Nut Coffee Cake

Ingredients

1 (16 ounce) package hot roll mix
3 tablespoons sugar
3/4 cup warm water (120 to 130 degrees F)
1 egg
1 teaspoon maple flavoring
1/2 cup butter or margarine, melted, divided
FILLING:
1/2 cup sugar
1 teaspoon ground cinnamon
1/2 teaspoon maple flavoring
1/3 cup chopped walnuts
GLAZE:
1 1/2 cups confectioners' sugar
1/4 teaspoon maple flavored extract
1 tablespoon milk

Directions

In a large bowl, combine flour packet and yeast from hot roll mix. Add sugar. Stir in water, egg, flavoring and 6 tablespoons butter; mix well. Turn onto a floured surface; knead until smooth and elastic, 2-3 minutes. Place in a greased bowl; turn once to grease top. Cover and let rise in a warm place until doubled, 45-60 minutes. For filling, combine sugar, cinnamon and flavoring. Add nuts; set aside. Divide dough into thirds. On a lightly floured surface, roll out one portion to a 12-in. circle; place on a greased 12-in. pizza pan. Brush with some of the remaining butter. Sprinkle with a third of the filling. Repeat, forming two more layers, ending with filling. Pinch dough around outer edge to seal. Mark a 2-in. circle in center of dough (do not cut through). Cut from outside edge just to the 2-in. circle, forming 16 wedges. Twist each wedge five to six times. Cover and let rise until doubled, 30-45 minutes. Bake at 375 degrees F for 20-25 minutes or until golden brown. Cool on wire rack. Combine glaze ingredients; drizzle over warm coffee cake.

Cinnamon Coffee Cake

Ingredients

1 cup brown sugar
1 cup white sugar
2 1/4 cups all-purpose flour
3/4 cup butter, melted
1 teaspoon vanilla extract
1 teaspoon baking soda
1 teaspoon baking powder
2 teaspoons ground cinnamon
1/2 teaspoon ground ginger
1 egg
1 cup buttermilk
1/4 cup confectioners' sugar

Directions

Preheat oven to 375 degrees F (190 degrees C). Lightly grease and flour a 9x5 inch baking pan.

In a large bowl, combine brown sugar, white sugar and flour. Stir in melted butter until mixture resembles coarse crumbs. Add vanilla extract. Mix in baking soda, baking powder, cinnamon and ginger. Reserve 1/4 cup this mixture to be used as topping.

In a separate bowl, beat together egg and buttermilk; stir slowly into flour mixture. Pour batter into prepared pan. Sprinkle batter with reserved topping.

Bake in preheated oven for 20 to 30 minutes, until a toothpick inserted into center of the cake comes out clean. Sprinkle with powdered sugar and serve.

Blueberry Coffee Cake I

Ingredients

1 cup packed brown sugar
2/3 cup all-purpose flour
1 teaspoon ground cinnamon
1/2 cup butter

2 cups all-purpose flour
2 teaspoons baking powder
1/2 teaspoon salt
1/2 cup butter
1 cup white sugar
1 egg
1 teaspoon vanilla extract
1/2 cup milk
1 cup fresh blueberries
1/4 cup confectioners' sugar for dusting

Directions

Heat oven to 350 degrees F (175 degrees C). Coat a Bundt pan well with cooking spray.

Make the streusel topping: Mix 1 brown cup sugar, 2/3 cup flour, and cinnamon in a medium bowl. Cut in 1/2 cup butter or margarine; topping mixture will be crumbly. Set aside.

For the cake: Beat 1/2 cup butter or margarine in large bowl until creamy; add 1 cup white sugar, and beat until fluffy. Beat in egg and vanilla. Whisk together 2 cups flour, baking powder, and salt; add alternately with the milk to the creamed mixture, beating well after each addition.

Spread half the batter in the prepared pan. Cover with berries, and add remaining batter by tablespoons. Cover with streusel topping.

Bake at 350 degrees F (175 degrees C) for 55 to 60 minutes, until deep golden brown. Remove pan to wire rack to cool. Invert onto a plate after cake has cooled, and dust with confectioners' sugar.

Rhubarb Coffee Cake

Ingredients

1/2 cup shortening
1 1/2 cups packed brown sugar
1 egg
2 cups all-purpose flour
1 teaspoon baking soda
1/2 teaspoon salt
1 cup sour cream
2 cups diced fresh or frozen
rhubarb, thawed

TOPPING:

1/2 cup packed brown sugar
1/2 cup chopped walnuts
1 tablespoon butter or margarine,
melted
1 teaspoon ground cinnamon

Directions

In a mixing bowl, cream shortening and brown sugar. Beat in the egg. Combine flour, baking soda and salt; add to the creamed mixture alternately with sour cream. Fold in rhubarb. Pour into two greased 8-in. square baking dishes.

Combine the topping ingredients; sprinkle over batter. Bake at 350 degrees F for 40-45 minutes or until toothpick inserted near the center comes out clean. Cool on wire racks. May be frozen for up to 6 months.

Coffee Smoother

Ingredients

1/2 cup coffee
1/4 cup milk
1/2 cup chocolate ice cream
1 tablespoon cinnamon
1/4 cup ice cubes

Directions

Place the coffee, milk, ice cream, cinnamon, and ice cubes in the bowl of a blender; puree until smooth.

Ben Lippen School Coffee Cake (Mrs. Hathaway's

Ingredients

1/4 cup butter
1/3 cup white sugar
1 egg
1/2 teaspoon vanilla extract
1 1/2 cups all-purpose flour
1/4 teaspoon salt
2 teaspoons baking powder
2/3 cup milk

2 tablespoons all-purpose flour
2 tablespoons butter
5 tablespoons white sugar
1/2 teaspoon ground cinnamon

Directions

Preheat the oven to 375 degrees F (190 degrees C).

In a large bowl, cream together 1/4 cup butter and 1/3 cup of sugar until smooth. Beat in egg and vanilla until well blended. Combine 1 1/2 cups of flour, salt and baking powder; stir into the creamed mixture alternately with the milk. Spread evenly in a 9x9 inch baking pan.

In a small bowl, stir together 2 tablespoons flour, 5 tablespoons sugar, and cinnamon. Add 2 tablespoons of butter, and pinch into the dry mixture using your fingers until the mixture is crumbly. Sprinkle over the top of the cake.

Bake for 25 minutes in the preheated oven, until a knife inserted into the center comes out clean.

Traditional Coffee Cake

Ingredients

1 (.25 ounce) package active dry yeast
1/2 cup warm water
1 cup scalded milk
3 eggs
1/2 cup white sugar
1/2 teaspoon salt
4 cups all-purpose flour
1/2 cup butter, melted
1 cup white sugar
3 tablespoons ground cinnamon
1/2 cup butter, melted

Directions

Preheat oven to 400 degrees F (200 degrees C). Dissolve yeast in 1/2 cup lukewarm water.

In a large bowl, mix milk, eggs, 1/2 cup sugar and salt. Mix in 1/2 cup melted butter. Add dissolved yeast mixture. Add the flour and mix well.

Turn dough out on floured board. Knead until smooth, about 10 to 15 minutes. Place in greased bowl, and cover. Let rise in warm place until double in volume, about 1 1/2 to 2 hours. Punch dough down. Turn over, and let rise again for 45 minutes.

In a small bowl, combine 1 cup sugar and 3 tablespoons ground cinnamon. Form dough into walnut-sized balls. Dip each ball in melted butter, and roll in cinnamon sugar. Pile loosely into a 10 inch Bundt pan. Cover and let rise again until about double in volume.

Bake for 10 minutes at 400 degrees F (200 degrees C). Reduce temperature to 350 degrees F (175 degrees C), and continue baking an additional 30 minutes, or until golden brown.

Sour Cream Banana Coffee Cake

Ingredients

1/4 cup butter or margarine,
softened
8 tablespoons sugar, divided
1 egg
1/4 teaspoon vanilla extract
1/2 cup mashed ripe banana
1/4 cup sour cream
1 cup all-purpose flour
1/2 teaspoon baking powder
1/2 teaspoon baking soda
1/8 teaspoon salt
1/4 cup chopped walnuts
1/4 teaspoon ground cinnamon

Directions

In a small mixing bowl, cream butter and 6 tablespoons sugar. Beat in egg and vanilla. Stir in banana and sour cream. Combine the flour, baking powder, baking soda and salt; gradually add to creamed mixture. Combine the walnuts, cinnamon and remaining sugar.

Spoon half of batter into a greased 6-cup fluted tube pan. Sprinkle with nut mixture; top with remaining batter. Bake at 350 degrees F for 32-38 minutes or until a toothpick inserted near the center comes out clean. Cool for 10 minutes before removing from pan to a wire rack.

Pecan Coffee Cake

Ingredients

1 (18.25 ounce) package yellow cake mix
1 (3.4 ounce) package instant vanilla pudding mix
4 eggs
1 cup sour cream
1/3 cup vegetable oil
2 teaspoons vanilla extract
2/3 cup chopped pecans
1/3 cup sugar
2 teaspoons ground cinnamon
1/2 cup confectioners' sugar
2 tablespoons orange juice

Directions

In a mixing bowl, combine the first six ingredients. Beat on medium speed for 2 minutes. Pour into a greased 13-in. x 9-in. x 2-in. baking pan. Combine pecans, sugar and cinnamon; sprinkle over batter. Cut through with a knife to swirl. Bake at 350 degrees F for 30-35 minutes or until a toothpick inserted near the center comes out clean. In a small bowl, combine confectioners' sugar and orange juice until smooth; drizzle over warm coffee cake.

Coffee Mallow Dessert

Ingredients

8 cream-filled chocolate cookies,
crushed
2 tablespoons butter or margarine,
melted
1/2 cup hot brewed coffee
16 marshmallows
1/2 cup whipping cream
1 tablespoon confectioners' sugar
1/2 teaspoon vanilla extract

Directions

Combine cookie crumbs and butter; set aside 1 tablespoon for topping. Press remaining crumb mixture onto the bottom and up the sides of two lightly greased 10-oz. custard cups; set aside.

Place coffee and eight marshmallows in a blender; cover and process until smooth. Add the remaining marshmallows; cover and refrigerate in the blender for 2 hours or until cold. Process again until smooth; transfer to a bowl.

In a mixing bowl, beat whipping cream until soft peaks form. Gradually add sugar and vanilla, beating until stiff peaks form. Gently fold into coffee mixture. Spoon into prepared cups; sprinkle with reserved crumbs. Refrigerate for at least 1-2 hours before serving.

Coffee Butter Frosting

Ingredients

1 1/2 cups confectioners' sugar
1 tablespoon unsweetened cocoa powder
1/3 cup butter or margarine, softened
1 tablespoon strong brewed coffee

Directions

In a small bowl, stir together the confectioners sugar and cocoa powder. In another bowl, beat the butter until creamy, gradually beat in the sugar mixture, being sure to scrape the bottom of the bowl, occasionally. Finally stir in the coffee, and beat until smooth.

Sour Cream Coffee Cake II

Ingredients

1 cup white sugar
1 cup butter, softened
3 eggs
2 cups all-purpose flour
1 1/2 teaspoons baking powder
1 1/2 teaspoons baking soda
1/2 cup sour cream
1 cup chopped walnuts
3/4 cup white sugar
2 teaspoons ground cinnamon

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease one 8x12 inch pan.

In a large bowl, cream together 1 cup of the white sugar with 1 cup butter. Add the eggs and beat well. Mix in the flour, baking soda, baking powder, and sour cream, stir until just combined.

Pour 1/2 of the batter into the prepared pan then sprinkle with 3/4 of the filling. Pour the remaining cake batter on top and sprinkle top with the remaining filling. Bake at 350 degrees F (175 degrees C) for 40 minutes.

To Make Filling: Combine chopped nuts, ground cinnamon, and 3/4 cup white sugar and mix well.

Streusel Coffee Cake

Ingredients

1/2 cup butter or margarine
3/4 cup sugar
1 teaspoon vanilla extract
3 eggs
2 cups all-purpose flour
1 teaspoon baking powder
1 teaspoon baking soda
1 cup sour cream
STREUSEL TOPPING:
1 cup chopped pecans
1 cup packed brown sugar
1/2 teaspoon ground cinnamon
6 tablespoons butter or margarine,
softened
ICING:
1 cup sifted confectioners' sugar
1 tablespoon butter or margarine,
softened
1/2 teaspoon vanilla extract
3 tablespoons milk

Directions

In a mixing bowl, cream butter for 30 seconds. Add sugar and vanilla; beat until well combined. Add eggs, one at a time, beating well after each addition. Combine flour, baking powder and soda; add to creamed mixture alternately with sour cream. Spoon half of batter into a greased 10-in. tube pan. Combine topping ingredients; sprinkle half over batter. Add remaining batter and topping. Bake at 350 degrees F for 45 minutes or until done. Cool in pan on wire rack for 10 minutes before removing from pan to cool completely. For icing, combine all ingredients; drizzle over cake.

Moravian Sugar Coffee Cake

Ingredients

1 pound potatoes, peeled and chopped
2 cups water
1/2 teaspoon salt
1/2 cup white sugar
1/2 teaspoon ground mace
1/2 cup butter
1 egg
3 1/4 cups all-purpose flour
2 tablespoons active dry yeast

3/4 pound dark brown sugar
4 tablespoons ground cinnamon
3/4 cup butter, diced
1 teaspoon evaporated milk

Directions

Place potatoes and water in a medium saucepan. Bring to a boil. Boil until the potatoes are tender. Drain, reserving 1/2 cup water, and mash.

Place mashed potatoes, reserved water, salt, sugar, mace, butter, egg, flour and yeast in the pan of a bread machine in the order recommended by the manufacturer. Select dough cycle; press Start.

Spread dough on an 11x13 inch baking sheet. Cover with a damp cloth and let rise in a warm place until doubled in volume, about 1 hour.

Preheat oven to 350 degrees F (175 degrees C).

Poke several medium holes in the dough and fill with brown sugar and butter. Sprinkle the dough with cinnamon and evaporated milk.

Bake in the preheated oven 20 to 25 minutes.

Apple Nut Coffee Cake

Ingredients

1 cup sugar
1/2 cup unsweetened applesauce
1/4 cup egg substitute
1 cup all-purpose flour
1 teaspoon ground cinnamon
1/2 teaspoon baking powder
1/2 teaspoon baking soda
1/4 teaspoon salt
1 cup sliced, peeled tart apples
1/2 cup coarsely chopped pecans

TOPPING:

1/4 cup packed brown sugar
1/4 cup chopped pecans
1 tablespoon butter or stick
margarine, melted
1/4 teaspoon ground cinnamon

Directions

In a mixing bowl, combine the sugar, applesauce and egg substitute; mix well. Combine the flour, cinnamon, baking powder, baking soda and salt; add to the applesauce mixture. Stir in apple and pecans.

Spread in an 8-in. square baking dish coated with nonstick cooking spray. In a bowl, combine the brown sugar, pecans, butter and cinnamon; sprinkle over apple mixture. Bake at 350 degrees F for 30-35 minutes or until a toothpick inserted near the center comes out clean. Cool on a wire rack.

Almond Orange Streusel Coffee Cake

Ingredients

Streusel:

- 1 cup packed brown sugar
- 1 cup sliced almonds
- 1/4 cup all-purpose flour
- 3 tablespoons butter, melted
- 1 teaspoon freshly grated orange zest

Cake:

- 1/2 cup butter, softened
- 1/2 cup white sugar
- 3 eggs
- 1 teaspoon freshly grated orange zest
- 1/2 teaspoon vanilla extract

- 2 cups all-purpose flour
- 1 teaspoon baking powder
- 1 teaspoon baking soda
- 2/3 cup orange juice

Glaze:

- 5 teaspoons orange juice
- 1 cup confectioners' sugar

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a 9 inch tube pan.

In a medium bowl, mix brown sugar, almonds, and flour. Stir in butter and 1 teaspoon orange zest, and set aside.

In a separate medium bowl, thoroughly beat together butter and sugar with an electric mixer. Mix in eggs one at a time. Beat in remaining teaspoon orange zest and vanilla extract.

In a large bowl, mix flour, baking powder, and baking soda. With an electric mixer set to Low, alternately mix in egg mixture and 2/3 cups orange juice to make a batter. Spoon 1/2 the batter into the prepared 9 inch tube pan. Top with 1/2 the brown sugar mixture. Cover with remaining batter, and top with remaining brown sugar mixture.

Bake 25 to 35 minutes in the preheated oven, until a toothpick inserted in the center comes out clean. Turn out onto a wire rack to cool.

Mix 5 teaspoons orange juice and confectioner's sugar in a small bowl, and use to glaze the cooled cake.

Famous No Coffee Pumpkin Latte

Ingredients

1 cup pumpkin puree
1 quart milk
1/4 cup white sugar
1 teaspoon ground cinnamon
1 tablespoon vanilla extract

Directions

Combine pumpkin, milk, sugar, cinnamon, and vanilla in a large saucepan over medium heat. Use a whisk to blend well. Heat to a simmer; do not boil.

Cinnamon Swirl Bundt Coffee Cake

Ingredients

1 cup sour cream
3/4 cup butter
1 1/2 cups white sugar
2 1/2 cups all-purpose flour
1/2 cup chopped walnuts
1 teaspoon baking soda
1 teaspoon baking powder
1 teaspoon vanilla extract
3 eggs
1 tablespoon ground cinnamon
1/4 cup white sugar

Directions

Preheat oven to 400 degrees F (205 degrees C). Lightly grease one 10 inch bundt pan.

Cream 1 1/2 cups white sugar together with eggs until well blended. Add sour cream and butter or margarine and beat well. Add flour, baking soda, and baking powder and mix well. Stir in vanilla and the chopped nuts.

Mix the remaining 1/4 cup of white sugar with the cinnamon.

Pour half of the batter into the prepared pan. Sprinkle generously with the cinnamon sugar mixture. Cover with remaining cake batter.

Bake at 400 degrees F (205 degrees C) for 8 minutes. Lower heat to 350 degrees F (175 degrees C) and bake for an additional 40 minutes.

Christine's Coffee Liqueur Cookies

Ingredients

2 teaspoons instant coffee granules
2 tablespoons coffee-flavored liqueur
1 cup butter, softened
3/4 cup packed brown sugar
1 cup white sugar
2 eggs
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

Directions

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. Finally, 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.

Cinnamon-Walnut Coffee Cake

Ingredients

1/4 cup shortening
1 cup sugar
2 eggs
1 1/2 teaspoons vanilla extract
2 cups all-purpose flour
1 1/2 teaspoons baking powder
1 teaspoon salt
1 cup milk
TOPPING:
1/2 cup all-purpose flour
1/4 cup sugar
1 teaspoon ground cinnamon
3 tablespoons cold butter
1 1/2 cups chopped walnuts

Directions

In a mixing bowl, cream shortening and sugar. Add eggs, one at a time, beating well after each addition. Beat in vanilla. Combine the flour, baking powder and salt; add to the creamed mixture alternately with the milk.

Transfer to a greased 9-in. square baking pan. In a bowl, combine the flour, sugar and cinnamon; cut in butter until mixture resembles coarse crumbs. Stir in nuts. Sprinkle over top. Bake at 350 degrees F for 55-60 minutes or until a toothpick inserted near the center comes out clean. Cool on a wire rack.

Billy's Favorite Gingerbread Spiced Coffee Syrup

Ingredients

- 1 cup water
- 1 cup sugar
- 1 tablespoon honey
- 1 (1 inch) piece fresh ginger root, sliced
- 1 cinnamon stick, broken into large pieces
- 8 whole cloves
- 1/2 teaspoon whole allspice berries
- 1/2 teaspoon whole peppercorns
- 1/2 teaspoon ground nutmeg

Directions

In a saucepan over medium-high heat, combine water, sugar, and honey. Stir in ginger, cinnamon stick, cloves, allspice, peppercorns, and nutmeg; bring to a boil. Reduce heat, cover, and simmer for 25 to 30 minutes. Let cool for 20 minutes, then strain through a fine mesh sieve, or double layer cheesecloth.

Coffee Liqueur Ice Cream Pie

Ingredients

1 1/8 cups chocolate wafer cookies, crushed
1/2 cup unsalted butter, melted
6 tablespoons coffee-flavored liqueur
1 teaspoon instant espresso coffee powder
3 ounces semisweet chocolate, chopped
1 tablespoon unsalted butter
1 pint vanilla ice cream, softened
2 tablespoons coffee-flavored liqueur
1 pint chocolate ice cream, softened
2 tablespoons coffee-flavored liqueur
3/4 cup whipped cream, beaten stiff

Directions

Preheat oven to 325 degrees F (165 degrees C). In a medium bowl, stir together the cookie crumbs and melted butter. Press mixture evenly onto bottom and sides of a 9 inch pie pan. Bake crust in oven for 10 minutes. Remove from oven and cool completely.

In a small saucepan, heat 6 tablespoons of liqueur and espresso powder over low heat. Heat until warm and powder is dissolved. Stir in chocolate and 1 tablespoon of butter until mixture is melted and smooth. Allow to cool completely.

Place vanilla ice cream into mixing bowl with 2 tablespoons of coffee liqueur. Using an electric mixer, blend together on low speed. Spread over bottom of cooled crust and freeze until firm. Then spread cooled chocolate mixture over frozen ice cream. Freeze pie until firm.

Blend together chocolate ice cream and 2 tablespoons liqueur. Spread chocolate ice cream mixture over frozen chocolate sauce in pie. Freeze until firm. Serve pie with a decorative piped border of whipped cream around the inside edge of the pie.

Coffee Flavored Liqueur III

Ingredients

2 cups water
1 1/4 cups white sugar
2 tablespoons vanilla extract
2 tablespoons fresh ground coffee
beans
2 1/2 cups vodka

Directions

In a saucepan over medium heat, combine water, sugar, vanilla and ground coffee. Bring to a boil, reduce heat to low, and simmer for 10 minutes, stirring occasionally. Allow to cool, then remove grounds through a strainer.

When cool, stir in vodka. Pour into a liquor bottle, and keep in a cool place.

Nutty Lemon Coffee Cake

Ingredients

1 cup butter or margarine,
softened
1 cup sugar
3 eggs
1 cup sour cream
1 teaspoon vanilla extract
1 teaspoon lemon extract
2 1/2 cups all-purpose flour
2 1/2 teaspoons baking powder
1 teaspoon baking soda
1/8 teaspoon salt
TOPPING:
1 cup ground pecans
1/2 cup sugar
1 teaspoon ground cinnamon

Directions

In a mixing bowl, cream butter and sugar. Add eggs, one at a time, beating well after each addition. In another bowl, mix sour cream and extracts. Combine flour, baking powder, baking soda and salt; add to creamed mixture alternately with sour cream mixture. Mix well. Spread half in a greased 13-in. x 9-in. x 2-in. baking pan. Combine topping ingredients; sprinkle half over batter. Carefully spread remaining batter on top; sprinkle with remaining topping. Bake at 350 degrees F for 30-35 minutes or until cake tests done.

Fresh Berry Coffeecake

Ingredients

2 cups fresh raspberries
6 tablespoons brown sugar
2 cups all-purpose flour
2/3 cup white sugar
1 teaspoon baking powder
1/2 teaspoon baking soda
1/4 teaspoon salt
1 cup sour cream
1/4 cup butter, melted
2 teaspoons vanilla extract
2 eggs
2 cups toasted, chopped pecans

2 teaspoons milk
1/2 teaspoon vanilla extract
1/2 cup confectioners' sugar

Directions

Preheat oven to 350 degrees F (175 degrees C). Spray a 10 inch Bundt cake pan with non-stick cooking spray.

Stir together raspberries and brown sugar; set aside. In a separate bowl, mix together flour sugar, baking powder, baking soda and salt; set aside.

In a third bowl, cream together sour cream, butter and 2 teaspoons vanilla. Beat in eggs one at a time. Stir in flour mixture just until moist.

Sprinkle 1/2 cup of berries and 1 cup pecans in pan, pour in half of the batter. Pour on the remaining berries and remaining cup of pecans. Spread the remaining batter over the berries.

Bake in preheated oven for 35 to 40 minutes, or until a toothpick inserted into center of the cake comes out clean. While cake bakes, mix the frosting. In a small bowl, stir together 2 teaspoons milk, 1/2 teaspoon vanilla and 1/2 cup confectioners' sugar. Remove cake from pan and let cool 20 minutes before frosting.

Berry Good Coffee Cake

Ingredients

1 cup all-purpose flour
1/3 cup white sugar
1/2 teaspoon baking powder
1/4 teaspoon baking soda
1/4 teaspoon salt
1 egg
1/2 cup reduced-fat plain yogurt
2 tablespoons butter, melted
1 teaspoon vanilla extract
3 tablespoons brown sugar
1 cup fresh or frozen raspberries
1 tablespoon slivered almonds

Glaze

1/4 cup confectioners' sugar
1 teaspoon fat free milk
1/4 teaspoon vanilla extract

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly coat an 8 inch round cake pan with nonstick cooking spray.

Sift together the flour, sugar, baking powder, baking soda, and salt in a large bowl. In a separate bowl, whisk together the egg, yogurt, butter, and 1 teaspoon vanilla extract. Stir the egg mixture into the flour until well moistened. Toss the raspberries with the brown sugar in a small bowl.

Pour 2/3 of the batter into the cake pan and sprinkle with the raspberries and almonds. Spoon the remaining batter over the raspberries.

Bake in preheated oven until cake springs back when lightly touched, 35 to 40 minutes. Set aside to cool.

To make the glaze, stir together the sugar, milk, and 1/4 teaspoon of vanilla extract until smooth. Drizzle glaze over the cooled coffee cake. Serve at room temperature.

Mocha Cigars with Coffee Cream

Ingredients

CIGARS

2 cups sifted confectioners' sugar
1 1/4 cups sifted all-purpose flour
1/8 teaspoon salt
5/8 cup butter, melted and cooled
1 vanilla bean, split and scraped
6 egg whites, room temperature
1 tablespoon heavy cream
1 1/2 ounces bittersweet chocolate, grated

COFFEE CREAM FILLING

1/4 cup coffee flavored liqueur
1 1/2 teaspoons instant espresso coffee powder
2 1/2 cups heavy cream
1/4 cup confectioners' sugar

1 1/2 ounces bittersweet chocolate, grated

Directions

In a large bowl, mix 2 cups confectioners' sugar, flour and salt. Make a well in the center and set aside.

In another bowl, combine melted butter and vanilla scrapings. Pour vanilla butter, egg whites and 1 tablespoon cream into well of dry ingredients. Mix until smooth. Fold in 1 1/2 ounces grated chocolate. Chill in refrigerator 2 hours or overnight.

Preheat oven to 400 degrees F (200 degrees C). Line a baking sheet with waxed paper.

Make a stencil by using a utility knife to cut a 4 1/2 inch (11.5 centimeter) circle in the center of a flexible plastic lid. Place the stencil on the baking sheet and spread 2 teaspoons of batter inside circle; remove stencil. Make 3 circles on a baking sheet.

Bake in preheated oven 2 minutes, rotate pan and bake 2 minutes more, until golden. Working quickly, remove cookie from tray with a spatula and roll around the handle of a wooden spoon. Place rolled cookies on wire rack to cool completely. If cookies harden before rolling, return to oven for 30 seconds to soften. Repeat to use all remaining batter.

To make coffee cream: Beat together coffee liqueur and espresso powder until powder is dissolved. Beat in 2 1/2 cups cream and 1/4 cup confectioners' sugar until soft peaks form. Refrigerate 15 minutes.

Fill cooled cookies with coffee cream using a pastry bag fitted with a 3/8 inch round tip. Dip each end of filled cookies in grated chocolate. Serve at once, or store in an airtight container up to 3 days.

Coffee Ice Cream

Ingredients

1/4 cup sugar
1 tablespoon cornstarch
1 tablespoon instant coffee granules
2 tablespoons butter or margarine, melted
1 cup milk
1 teaspoon vanilla extract
1 (14 ounce) can sweetened condensed milk
2 cups whipping cream

Directions

In a saucepan, stir sugar, cornstarch, coffee and butter until blended. Stir in milk. Bring to a boil over medium heat; cook and stir for 2 minutes or until thickened. Remove from the heat; stir in vanilla. Cool completely. Stir in condensed milk. In a mixing bowl, beat cream until stiff peaks form; fold into milk mixture. Pour into a 9-in. square pan. Cover and freeze for 6 hours or until firm.

Caramel Apple Coffee Cake

Ingredients

3 eggs
2 cups sugar
1 1/2 cups vegetable oil
2 teaspoons vanilla extract
3 cups all-purpose flour
1 teaspoon salt
1 teaspoon baking soda
4 cups chopped, peeled apples
1 cup coarsely chopped pecans
TOPPING:
1/2 cup butter or margarine
1/4 cup milk
1 cup packed brown sugar
Pinch salt

Directions

In a mixing bowl, beat eggs until foamy; gradually add sugar. Blend in oil and vanilla. Combine flour, salt and baking soda; add to egg mixture. Stir in apples and pecans. Pour into a greased 10-in. tube pan; bake at 350 degrees F for 1 hour and 15 minutes or until the cake tests done. Cool in pan on a wire rack for 10 minutes. Remove cake to a serving platter.

For topping, combine all ingredients in a saucepan; boil 3 minutes, stirring constantly. Slowly pour over warm cake (some topping will run down onto the serving plate.)

Spiced Coconut Coffee

Ingredients

2 tablespoons ground coffee
beans
1/2 teaspoon crushed red pepper
2 whole cloves
1/2 (3 inch) cinnamon stick
2 cups water

1/2 cup coconut milk
2 tablespoons honey

Directions

Combine the ground coffee, red pepper, cloves, and cinnamon stick in a coffee filter set into a drip coffee brewer. Pour the water into the brewer's water reservoir. Set the coffee brewer on to brew.

While the coffee brews, gently warm the coconut milk in a small saucepan over medium-low heat. Stir in the honey until the honey is dissolved. Pour the brewed coffee into the mixture; stir. Divide the liquid into two mugs to serve.

BREAKSTONE'S Fruit-Filled Coffee Cake

Ingredients

1 package (2-layer size) white cake mix
1 teaspoon ground cinnamon
1 cup BREAKSTONE'S Reduced Fat Sour Cream
3 eggs
1/4 cup water
1 (21 ounce) can cherry pie filling
1/2 cup PLANTERS Sliced Almonds, toasted
1 cup powdered sugar
1 1/2 tablespoons milk

Directions

Heat oven to 350 degrees F. Beat first 5 ingredients with mixer until well blended. Pour into greased and floured 13x9-inch pan; top with spoonfuls of pie filling.

Bake 35 minutes or until toothpick inserted in center comes out clean; sprinkle with nuts. Cool 10 minutes.

Mix sugar and milk; drizzle over cake. Cool completely.

Coffee Almond Crisps

Ingredients

1 cup shortening
2 cups packed brown sugar
2 eggs
1/2 cup brewed coffee, room temperature
3 1/2 cups all-purpose flour
1 teaspoon baking soda
1 teaspoon salt
1 1/2 teaspoons ground cinnamon, divided
1 cup chopped almonds, toasted
3 tablespoons sugar

Directions

In a mixing bowl, cream shortening and brown sugar. Add eggs, one at a time, beating well after each addition. Beat in coffee. Combine flour, baking soda, salt and 1 teaspoon of cinnamon; gradually add to the creamed mixture. Stir in almonds.

Drop by rounded teaspoonfuls 2 in. apart onto ungreased baking sheets. Combine sugar and remaining cinnamon; sprinkle over cookies. Flatten slightly. Bake at 375 degrees F for 10-12 minutes or until firm. Remove to wire racks to cool.

Upside-Down Coffee Cake

Ingredients

1/2 cup butter
2 cups light brown sugar
3 cups fresh peaches, pitted and sliced
2/3 cup margarine
1 1/3 cups white sugar
4 eggs
2 teaspoons vanilla extract
1 1/3 cups milk
3 1/3 cups all-purpose flour
4 teaspoons baking powder
1/2 teaspoon salt
1 teaspoon ground cinnamon

Directions

Preheat oven to 350 degrees F (175 degrees C). Use a deep sided 10 inch pan, or wrap the outside of a 10 inch springform pan with aluminum foil to prevent leaking. Sift together the flour, baking powder, salt and cinnamon. Set aside.

In a saucepan over medium heat, combine brown sugar and 1/2 cup butter. Bring to a boil, then pour into bottom of springform pan. Sprinkle with sliced peaches.

In a large bowl, cream together 2/3 cup margarine and the white sugar until light and fluffy. Beat in the eggs one at a time, then stir in the vanilla. Beat in the flour mixture alternately with the milk. Pour batter over caramel and fruit in pan.

Bake in the preheated oven for 90 minutes, or until a toothpick inserted into the center of the cake comes out clean. Cool in pan for 10 minutes, then invert onto serving platter and carefully remove pan. Be extremely careful of hot caramel and fruit juices! Serve warm.

Blueberry Oatmeal Coffee Cake

Ingredients

1 1/3 cups all-purpose flour
3/4 cup quick-cooking oats
1/3 cup sugar
2 teaspoons baking powder
1/2 teaspoon salt
1 egg
1/2 cup fat-free milk
1/4 cup canola oil
1/4 cup reduced-fat sour cream
1 cup fresh or frozen blueberries*
STREUSEL TOPPING:
1/4 cup quick-cooking oats
3 tablespoons all-purpose flour
3 tablespoons brown sugar
2 tablespoons cold butter or stick margarine

Directions

In a large bowl, combine the flour, oats, sugar, baking powder and salt. In another bowl, beat the egg, milk, oil and sour cream. Stir into dry ingredients just until moistened. Fold in blueberries. Pour into a 9-in. round baking pan coated with nonstick cooking spray.

For topping, in a small bowl, combine the oats, flour and brown sugar; cut in butter until crumbly. Sprinkle over batter. Bake at 400 degrees F for 20-25 minutes or until a toothpick inserted near the center comes out clean. Cool on a wire rack.

Jewish Coffee Cake

Ingredients

1/2 cup butter
1 cup white sugar
2 eggs
2 cups all-purpose flour
1 teaspoon baking soda
1 teaspoon baking powder
1 cup sour cream
1 teaspoon vanilla extract
1 cup chopped walnuts
1/2 cup confectioners' sugar
2 teaspoons ground cinnamon
2 tablespoons butter, melted

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 9x9 inch pan. Combine the flour, baking soda and baking powder; set aside.

In a medium bowl, cream together the sugar, butter and eggs until smooth. Add the flour mixture and beat until smooth. Finally, stir in the sour cream and vanilla. In a separate bowl, combine the nuts, confectioners' sugar and cinnamon.

Spread half of the batter into the 9x9 inch pan. Sprinkle a layer of the nut mixture, then spread the remaining batter and top with the rest of the nut mixture. Spread the melted butter over the top.

Bake for 1 hour in the preheated oven, until cake springs back to the touch.

Coffee Flavored Fruit Dip

Ingredients

1 (8 ounce) package cream cheese, softened
1 (8 ounce) container sour cream
1/2 cup brown sugar
1/3 cup coffee-flavored liqueur
1 (8 ounce) container frozen whipped topping, thawed

Directions

Place cream cheese, sour cream, brown sugar and coffee-flavored liqueur in a medium bowl. Blend together with an electric mixer until smooth. Fold in thawed frozen whipped topping. Chill in the refrigerator until serving.

Toffee Bar Coffee Cake

Ingredients

2 cups all-purpose flour
3/4 cup white sugar
3/4 cup brown sugar
6 tablespoons butter, softened
1 cup milk
2 teaspoons baking powder
1 teaspoon vanilla extract
5 (1.4 ounce) bars chocolate
covered toffee bars, chopped
1 egg
1/2 cup chopped, unsalted dry-
roasted peanuts

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 9x13 inch pan. Crush toffee bars into small bits and set aside.

In a large bowl, combine flour, sugar, brown sugar and butter; mix on low speed with an electric mixer until crumbly. Remove 1/2 cup of crumb mixture and set aside to be used for topping. Add milk, baking powder, vanilla, egg, and 1/2 cup of the crushed toffee bars; beat at low speed until well-mixed. Increase speed to medium, and beat for 1 minute. Spread batter evenly in 9x13 inch pan.

To make the topping: In a small bowl, mix nuts, remaining chopped toffee bars, and reserved 1/2 cup crumb mixture. Sprinkle mixture evenly over batter in pan.

Bake for 30 minutes, or until it tests done. Cool cake completely in pan on rack. Make about 2 1/2 hours before serving, or early the in day.

Apple Cream Coffee Cake

Ingredients

1/2 cup chopped walnuts
2 teaspoons ground cinnamon
1 1/2 cups sugar, divided
1/2 cup butter or margarine,
softened
2 eggs
1 teaspoon vanilla extract
2 cups all-purpose flour
1 teaspoon baking powder
1/2 teaspoon baking soda
1/2 teaspoon salt
1 cup sour cream
1 medium apple - peeled, cored
and thinly sliced

Directions

Combine nuts, cinnamon and 1/2 cup sugar; set aside. In a large mixing bowl, cream butter; gradually add remaining sugar, beating until light and fluffy. Add eggs, one at a time, beating well after each addition. Blend in vanilla. Combine dry ingredients; add to creamed mixture alternately with sour cream, beating well after each addition. Spread half of the batter in a well greased 10-in. tube pan with a removable bottom. Top with apple slices; sprinkle with half of the nut mixture. Top with remaining batter, then with remaining nut mixture. Bake at 375 degrees F for 40 minutes or until cake tests done. Remove from oven; let stand 30 minutes. Loosen sides of cake; lift cake with removable bottom from pan. Cool. Before serving, carefully lift cake from pan.

Apricot Danish Coffee Cake

Ingredients

1 (18.25 ounce) package white cake mix
3 eggs
1 1/2 cups sour cream
1 (15 ounce) can apricot halves, drained
1 tablespoon butter
1/2 cup slivered almonds
1 (8 ounce) package cream cheese
2 tablespoons milk
2/3 cup confectioners' sugar
2 teaspoons water

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 10x15 inch jellyroll pan. Set aside 1/2 cup of the dry cake mix.

In a medium bowl, mix together eggs and sour cream. Stir in the package of cake mix. Batter will be lumpy. Spread batter into the prepared pan. Using the back of a spoon, make 15 wells in the batter, 3 rows of 5. In another bowl, beat together the cream cheese and milk until fluffy. Place one tablespoon of the cream cheese mixture into each well. Place 1 apricot half, cut side up, onto each blob of cream cheese.

In a small bowl, combine the 1/2 cup of reserved cake mix with the butter. stir in the butter until the mixture is crumbly. Stir in the slivered almonds, and sprinkle the mixture evenly over the Danish.

Bake for 30 to 35 minutes in the preheated oven, or until a toothpick inserted into the cake comes out clean. To make the glaze, stir together the confectioners' sugar and water until smooth, adding another teaspoon of water if necessary. Drizzle over the Danish when cool.

Mini Coffee Cakes

Ingredients

1/3 cup butter or margarine,
softened

1/4 cup sugar

1 egg

1 1/2 cups all-purpose flour

1 (3.4 ounce) package instant
vanilla pudding mix

1 tablespoon baking powder

1/4 teaspoon salt

1 1/4 cups milk

1/2 cup chopped walnuts

TOPPING:

1/2 cup chopped walnuts

1/3 cup packed brown sugar

2 tablespoons butter or margarine,
melted

1/4 teaspoon ground cinnamon

Directions

In a mixing bowl, cream the butter and sugar. Beat in egg.

Combine the flour, pudding mix, baking powder and salt; add to the creamed mixture alternately with milk. Beat until blended. Stir in walnuts. Fill paper-lined muffin cups two-thirds full.

Combine topping ingredients; sprinkle over batter.

Bake at 375 degrees for 20-25 minutes or until a toothpick inserted near the center comes out clean. Cool for 10 minutes; remove from pan to a wire rack.

Costa Rican Coffee Panna Cotta with Bittersweet

Ingredients

2 teaspoons unflavored gelatin
1/4 cup dark rum
1 1/4 cups whipping cream
1/2 cup dark brown sugar
1 tablespoon instant espresso powder
1 cup coconut milk
1 teaspoon vanilla extract
1 cup sour cream
3/4 cup whipping cream
2 tablespoons dark colored corn syrup
8 ounces bittersweet chocolate, chopped
1 tablespoon dark rum
8 sprigs fresh mint for garnish

Directions

Sprinkle the unflavored gelatin over 1/4 cup of dark rum and allow to soften for 5 minutes.

Meanwhile, stir together 1 1/4 cups of whipping cream, brown sugar, and espresso powder in a saucepan over medium-high heat. Bring to a simmer, stirring until brown sugar has dissolved. Remove from heat, then whisk in gelatin mixture until dissolved.

Whisk in the coconut milk, vanilla extract, and sour cream until smooth. Evenly divide the mixture between eight 3/4 cup custard cups or molds, cover each with plastic wrap, and chill at least 4 hours to overnight.

Bring 3/4 cup whipping cream and corn syrup to a simmer over medium-high heat. Once simmering, remove from heat, and stir in the chocolate until melted and smooth, about 2 minutes. Stir in 1 tablespoon of rum and set aside.

To serve, run a knife around the edge of each mold, then set each cup into a shallow bowl of hot water for 10 seconds to loosen. Invert the mold over a serving plate and remove the panna cotta. Spoon chocolate sauce around each panna cotta and garnish with a sprig of mint.

Toffee-Flavored Coffee

Ingredients

1/2 cup heavy whipping cream
1 tablespoon confectioners' sugar
1/2 cup milk chocolate toffee bits
5 cups hot brewed coffee
2 tablespoons butterscotch ice cream topping

Directions

In a small mixing bowl, beat cream until it begins to thicken. Add confectioners' sugar; beat until stiff peaks form. Stir toffee bits into coffee; let stand for 30 seconds. Strain and discard any undissolved toffee bits. Pour coffee into mugs; top with whipped cream and drizzle with butterscotch topping.

Gingerbread Coffee

Ingredients

1/2 cup molasses
1/4 cup brown sugar
1/2 teaspoon baking soda
1 teaspoon ground ginger
3/4 teaspoon ground cinnamon

6 cups hot brewed coffee
1 cup half-and-half cream
1 teaspoon ground cloves
1 1/2 cups sweetened whipped cream

Directions

In a small bowl, mix together the molasses, brown sugar, baking soda, ginger and cinnamon until well blended. Cover and refrigerate for at least 10 minutes.

Add about a 1/4 cup of coffee to each cup, then stir in about a tablespoon of the spice mixture until dissolved. Fill cup to within an inch of the top with coffee. Stir in half and half to taste, then garnish with whipped cream and a light dusting of cloves.

Easy Platz (Coffee Cake)

Ingredients

2 cups all-purpose flour
1 1/2 cups white sugar
2 teaspoons baking powder
1 teaspoon salt
2/3 cup margarine
2 eggs, beaten
2/3 cup milk
1 cup blackberries

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 9 inch square pan.

In a large bowl, combine flour, sugar, baking powder and salt. Cut in margarine until mixture resembles coarse crumbs. Set aside 3/4 cup of crumb mixture, to be used as a topping for the cake. Mix eggs and milk together and then blend into remaining mixture in bowl.

Spread batter into prepared pan. Sprinkle blackberries evenly over the top. Sprinkle reserved crumb mixture over fruit.

Pour batter into prepared pan. Bake in the preheated oven for 25 to 30 minutes, or until a toothpick inserted into the center of the cake comes out clean.

Quick Coffee Cake

Ingredients

1 1/2 cups all-purpose flour
1 1/2 teaspoons baking powder
6 tablespoons white sugar
1/2 teaspoon salt
1/3 cup shortening
1/2 cup milk
1 egg
1/2 teaspoon vanilla extract
2 tablespoons butter, melted
1/2 cup brown sugar
2 tablespoons all-purpose flour
1/2 teaspoon ground cinnamon

Directions

Preheat oven to 425 degrees F (220 degrees C). Grease and flour a 9 inch square pan.

In a large bowl mix together the flour, baking powder, sugar and salt. Cut in the shortening with a pastry blender to the size of small peas.

In a separate small bowl, beat the egg well, then stir in the milk and vanilla. Add the egg-milk mixture to the flour mixture all at once. Stir carefully until just blended.

Pour batter into prepared pan and spread evenly. Drizzle top with melted butter.

In a small bowl mix together brown sugar, 2 tablespoons flour and 1/2 teaspoon cinnamon. Sprinkle on top of cake. Pour batter into prepared pan. Bake in the preheated oven for 15 to 20 minutes, or until a toothpick inserted into the center of the cake comes out clean.

Blueberry Coffee Cake

Ingredients

1/4 cup butter, softened
2/3 cup sugar
1 egg
1 1/8 cups all-purpose flour,
divided
1/2 teaspoon baking powder
1/4 teaspoon salt
1/2 cup milk
1 cup fresh or frozen blueberries
1 (3 ounce) package cream
cheese, cubed
TOPPING:
2 tablespoons all-purpose flour
2 tablespoons sugar
1 tablespoon cold butter

Directions

For batter, in a large mixing bowl, cream butter and sugar. Beat in egg. Combine 1 cup flour, baking powder and salt; gradually add to creamed mixture alternately with milk. Toss blueberries with remaining flour. Stir blueberries and cream cheese into creamed mixture (batter will be thick). Transfer to a greased 8-in. square baking dish.

For topping, in a small bowl, combine flour and sugar. Cut in butter until crumbly. Sprinkle over batter. Bake at 375 degrees F for 40-45 minutes or until a toothpick inserted near the center comes out clean. Cool on a wire rack.

Texas Praline Coffee Cake

Ingredients

2 cups baking mix (such as Bisquick ®)
1/2 cup brown sugar
3/4 cup chopped pecans
2 tablespoons instant coffee granules
1 large egg
1 cup butter flavored shortening, melted
1 teaspoon vanilla extract
1 cup buttermilk

1/4 cup brown sugar
1/4 cup chopped pecans
1/4 cup graham cracker crumbs
1/4 cup softened butter

Directions

Preheat an oven to 375 degrees F (190 degrees C). Grease and flour a 10 inch square cake pan.

Mix baking mix, 1/2 cup brown sugar, 3/4 cup chopped pecans, and the instant coffee granules in a large bowl. Whisk together the egg, shortening, buttermilk, and vanilla in a separate large bowl. Stir the dry ingredients into the wet ingredients, mixing just until completely moistened.

Pour batter into prepared pan. Mix remaining 1/4 cup brown sugar, 1/4 cup chopped pecans, and the graham cracker crumbs in a small bowl. Sprinkle topping evenly over batter.

Bake in preheated oven until a toothpick inserted in the center comes out clean, about 20 to 25 minutes. Immediately dot top of cake with softened butter.

Peach Coffee Cake II

Ingredients

1 cup white sugar
1/2 cup butter, softened
1 cup sour cream
1 teaspoon vanilla extract
2 eggs, lightly beaten
2 cups all-purpose flour
1 1/2 teaspoons baking powder
1/2 teaspoon baking soda
1/2 teaspoon salt
4 cups peeled, pitted and sliced peaches

1/4 cup all-purpose flour
1/4 cup white sugar
1/4 cup chopped pecans
1 teaspoon ground cinnamon
3 tablespoons cold butter

Directions

Preheat oven to 325 degrees F (165 degrees C). Grease and flour a 9x13 inch baking pan.

In a large bowl, cream together 1 cup sugar and 1/2 cup butter. Beat in sour cream, vanilla, and eggs. Mix in flour, baking powder, baking soda, and salt. Spread 1/2 the batter into the baking pan. Layer with peaches, and top with remaining batter.

In a small bowl, mix 1/4 cup flour, 1/4 cup sugar, pecans, and cinnamon. Cut in cold butter until the mixture resembles coarse crumbs. Sprinkle evenly over the batter.

Bake 45 minutes in the preheated oven, or until a knife inserted in the center comes out clean.

Rhubarb Crumb Coffee Cake

Ingredients

1/2 cup butter, softened
1 1/2 cups sugar
2 eggs
1 teaspoon vanilla extract
2 cups all-purpose flour
2 teaspoons ground cinnamon
1 teaspoon baking soda
1/4 teaspoon ground nutmeg
1 cup buttermilk
4 cups chopped fresh or frozen
rhubarb
TOPPING:
1 cup all-purpose flour
1/2 cup packed brown sugar
1 teaspoon ground cinnamon
1/2 cup cold butter

Directions

In a large mixing bowl, cream butter and sugar. Add eggs, one at a time, beating well after each addition. Beat in vanilla. Combine the dry ingredients; add to creamed mixture alternately with buttermilk. Stir in rhubarb. Pour into a greased 13-in. x 9-in. x 2-in. baking dish.

In a small bowl, combine the flour, brown sugar and cinnamon. Cut in butter until mixture resembles coarse crumbs. Sprinkle over batter. Bake at 350 degrees F for 45-55 minutes or until a toothpick inserted near the center comes out clean. Cool on a wire rack.

Uncle Buc's Coffee Meat Rub

Ingredients

2 tablespoons ground coffee beans
2 tablespoons ground black pepper
1 1/2 tablespoons kosher salt
1/2 teaspoon cayenne pepper
1 tablespoon ground cumin

Directions

Preheat the oven broiler. Place the ground coffee on a sheet of aluminum foil, and place about 6 inches from the heat source. Broil for about 45 seconds, shaking the foil about every 10 seconds, or whenever you see smoke.

In a small bowl, stir together the coffee, black pepper, salt, cayenne pepper, and cumin. Rub into steaks, or pound in with a meat mallet. Grill as desired.

Blueberry Coffee Cake II

Ingredients

2 cups all-purpose flour
2 teaspoons baking powder
1/2 teaspoon salt
1/4 cup vegetable oil
3/4 cup white sugar
1 egg
1/2 cup milk
1 cup blueberries

1/3 cup all-purpose flour
1/2 cup white sugar
1/2 teaspoon ground cinnamon
1/4 cup butter, softened

Directions

Preheat oven to 375 degrees F (190 degrees C). Grease and flour a 9 inch pan. Sift together the flour, baking powder and salt. Set aside.

In a large bowl, whisk together the oil, sugar and egg. Stir in the flour mixture alternately with the milk, mixing just until incorporated. Fold in the blueberries. Pour batter into prepared pan. Cover with streusel topping.

For the topping: In a bowl, combine 1/3 cup flour, cinnamon and 1/2 cup sugar. Cut in the butter until mixture resembles coarse crumbs.

Bake in the preheated oven for 45 minutes, or until a toothpick inserted into the center of the cake comes out clean. Allow to cool.

Streusel Coffee Cake

Ingredients

- 1 cup butter
- 2 cups white sugar
- 4 eggs
- 2 cups sour cream
- 2 teaspoons vanilla extract
- 4 cups all-purpose flour
- 2 teaspoons baking powder
- 2 teaspoons baking soda
- 1/2 cup white sugar
- 2 teaspoons ground cinnamon
- 1 cup chopped walnuts

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 10 inch Bundt pan. In a medium bowl, mix the flour, baking powder and baking soda together and set aside. In a separate small bowl, combine 1/2 cup sugar, cinnamon, and nuts. Set aside.

In a large bowl, cream butter and 2 cups white sugar until light and fluffy. Add eggs, sour cream, and vanilla extract. Add flour mixture and beat until well combined.

Pour half of batter into Bundt pan. Sprinkle half of the nut mixture on top of batter in pan. Add remaining batter, and sprinkle with the last of the nut mixture.

Bake at 350 degrees F (175 degrees C) for 45 to 60 minutes, or until a toothpick inserted into cake comes out clean.

Apple Coffee Cake

Ingredients

3 cups all-purpose flour
1 tablespoon baking powder
2 cups white sugar
1 cup vegetable oil
4 eggs
1/2 cup orange juice
4 apples - peeled, cored and sliced
5 tablespoons white sugar
5 tablespoons brown sugar
2 teaspoons ground cinnamon

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease a 10 inch tube pan.

In a large bowl, stir together flour and baking powder. In a separate bowl, beat together 2 cups sugar, vegetable oil, eggs. Stir egg mixture into flour mixture, alternately with orange juice, until smooth. In a small bowl, combine 5 tablespoons white sugar, 5 tablespoons brown sugar and 2 teaspoons cinnamon.

Pour 1/2 of batter into prepared pan. Add 1/2 of the apples then 1/2 of the cinnamon sugar mixture. Repeat laying with remaining ingredients.

Bake in preheated oven until a toothpick inserted into center of cake comes out clean, about 50 to 70 minutes. Let cool for 15 to 20 minutes, invert on a plate and serve.

Maple Nut Coffee Bread

Ingredients

1 tablespoon active dry yeast
1/4 cup warm water (105 degrees to 115 degrees)
1 cup warm milk (110 to 115 degrees F)
1/4 cup shortening
1/4 cup sugar
1 egg
1 teaspoon salt
1 teaspoon maple flavoring
1/8 teaspoon ground cardamom
3 1/2 cups all-purpose flour
FILLING:
1 cup packed brown sugar
1/3 cup chopped pecans
1 teaspoon ground cinnamon
1 teaspoon maple flavoring
6 tablespoons butter or margarine, softened
GLAZE:
1 1/2 cups confectioners' sugar
1/4 teaspoon maple flavored extract
2 tablespoons milk

Directions

In a mixing bowl, dissolve yeast in warm water. Add milk, shortening, sugar, egg, salt, maple flavoring and cardamom; mix well. Add the flour; beat until smooth. Turn onto a floured surface; knead until smooth and elastic, about 6-8 minutes. Place in a greased bowl, turning once to grease top. Cover and let rise in a warm place until doubled, about 1 hour. Grease a baking sheet or 14-in. pizza pan or line with foil.

For filling, combine the brown sugar, pecans, cinnamon and maple flavoring; set aside. Punch dough down. Turn onto a lightly floured surface; divide into thirds. Roll each into a 14-in. circle; place one on prepared pan. Spread with a third of the butter; sprinkle with a third of the filling. Top with a second circle of dough; top with butter and filling. Repeat. Pinch to seal. Carefully place a glass in center of circle. With scissors, cut from outside edge just to the glass, forming 16 wedges. Remove glass; twist each wedge five to six times. Pinch ends to seal and tuck under. Cover and let rise until doubled, about 30 minutes. Bake at 375 degrees F for 25-30 minutes or until golden brown.

For glaze, combine the sugar, maple flavoring and enough milk to achieve desired consistency; set aside. Carefully remove bread from pan by running a metal spatula under it to loosen. Transfer to a wire rack. Drizzle with glaze. Cool completely or serve while slightly warm.

Coffee Praline Muffins

Ingredients

1 3/4 cups all-purpose flour
1/3 cup brown sugar
1 tablespoon baking powder
1/4 teaspoon salt
1/2 cup chopped pecans
1/2 cup butter, melted
3/4 cup milk
2 tablespoons instant coffee powder
1 teaspoon vanilla extract
1 egg
1/8 cup brown sugar
2 tablespoons chopped pecans

Directions

Preheat oven to 375 degrees F (190 degrees C). Lightly grease 10 muffin cups.

In a large mixing bowl, combine flour, 1/3 cup brown sugar, baking powder, salt and 1/2 cup chopped pecans. Add melted butter, milk, instant coffee, vanilla and egg. Mix until all of the dry ingredients are absorbed. Fill the prepared muffin cups 2/3 full. Combine the remaining brown sugar and pecans, sprinkle over the tops of the muffins.

Bake at 375 degrees F (190 degrees C) for 18 to 20 minutes, or until a toothpick inserted into the center of a muffin comes out clean.

Cream Cheese Coffee Cake I

Ingredients

1/3 cup packed dark brown sugar
2 teaspoons unsweetened cocoa powder
1/3 cup chopped semisweet chocolate
1 teaspoon ground cinnamon
1/3 cup raisins
1/3 cup golden raisins
1/2 cup toasted walnuts, chopped

3/4 cup unsalted butter
1/2 (8 ounce) package cream cheese
1 cup packed brown sugar
1/3 cup white sugar
5 eggs
1 1/2 teaspoons vanilla extract
1 cup plain yogurt
3 1/4 cups all-purpose flour
1/4 teaspoon salt
1 tablespoon baking powder
1/2 teaspoon baking soda

Directions

Preheat oven to 350 degrees F (175 degrees C). Generously grease a 12 cup Bundt cake pan or a 9 or 10 inch tube pan.

Soak raisins in warm water until plump. Drain and dry. Chop coarsely. Mix with 1/3 cup dark brown sugar, cocoa, chocolate, cinnamon, and chopped nuts. You can also mince filling ingredients in a food processor for another texture.

Cream the unsalted butter with 1 cup brown sugar and white sugar until fluffy. Add cream cheese, and cream until blended. Add eggs and vanilla, and mix thoroughly. Blend in yogurt or sour cream. Fold in flour, salt, baking powder, soda. Mix well on low speed of mixer. Spread one third batter in prepared pan. Top with some of the filling mixture. Layer in this fashion until filling and batter are used up.

Bake until done, 50 to 60 minutes. Cool in pan 10 minutes before removing.

Chocolate Chip Coffee Cake

Ingredients

1/2 cup butter, softened
1 cup white sugar
2 eggs
1 cup sour cream
1 teaspoon vanilla extract
2 1/2 cups all-purpose flour
1 1/2 teaspoons baking powder
1 teaspoon baking soda

1 cup semisweet chocolate chips
1/2 cup white sugar
1 teaspoon ground cinnamon

Directions

Preheat oven to 350 degrees F (175 degrees C) grease and flour a 9x13 inch pan.

In a medium bowl, stir together the flour, baking powder and soda. Set aside.

In a large bowl, cream the butter and 1 cup of sugar. Add eggs, sour cream and vanilla. Mix well.

Add the flour mixture and combine. Batter will be thick.

In a separate bowl, combine chocolate chips, 1/2 cup sugar and cinnamon. Set aside.

Spread half of the cake batter in prepared 9x13 inch pan. Sprinkle half of the chocolate chip mixture over the batter. Repeat with the remaining batter, and then the remaining chocolate chip mixture.

Bake at 350 degrees F (175 degrees C) for 25-30 minutes or until a toothpick inserted near the center comes out clean.

Blueberry Coffee Cake III

Ingredients

1/4 cup butter
3/4 cup white sugar
1 egg
1/2 cup milk
2 cups all-purpose flour
2 teaspoons baking powder
1/2 teaspoon salt
2 cups blueberries

1/2 cup brown sugar
3 tablespoons all-purpose flour
1 teaspoon ground cinnamon
1/2 cup chopped pecans
3 tablespoons butter

Directions

Preheat oven to 375 degrees F (190 degrees C). Grease and flour a 9 inch springform pan. Sift together the flour, baking powder and salt. Set aside.

In a large bowl, cream together the butter and sugar until light and fluffy. Beat in the egg. Beat in the flour mixture alternately with the milk, mixing just until incorporated. Stir in the blueberries. Pour batter into prepared pan. In a small bowl, combine brown sugar, 3 tablespoons flour, cinnamon and chopped pecans. Cut in butter until crumbly. Sprinkle over the batter.

Bake in the preheated oven for 40 to 45 minutes, or until a toothpick inserted into the center of the cake comes out clean. Allow to cool.

Nutty Coffee Cake

Ingredients

2 1/2 cups buttermilk baking mix
1/3 cup white sugar
1 egg
3 tablespoons vegetable oil
2/3 cup milk
1/3 cup chopped walnuts, toasted
1/4 cup white sugar
1 tablespoon grated lemon zest

Directions

Preheat oven to 400 degrees F (200 degrees C). Grease and flour a 9 inch round pan.

In a medium bowl, stir together the biscuit mix and 1/3 cup of sugar. Add the egg, oil, and milk, mix until smooth. Spread evenly into the prepared pan. In another bowl, stir together the chopped nuts, 1/4 cup of sugar and lemon zest. Sprinkle this mixture over the batter in the pan.

Bake in the preheated oven for 20 to 25 minutes, or until a toothpick inserted into the cake comes out clean. Serve warm.

Eggless Coffee Cake

Ingredients

1 1/2 cups sifted unbleached all-purpose flour
2 teaspoons baking powder
1/2 teaspoon baking soda
1/4 teaspoon salt
3/4 cup white sugar
3 teaspoons egg replacer (dry)
4 tablespoons water
1 cup sour cream substitute
1/2 teaspoon vanilla extract
1/4 cup fresh blueberries
1/4 cup chopped walnuts (optional)
5 tablespoons white sugar
2 tablespoons soy margarine
1/2 teaspoon ground cinnamon

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a 9x9 inch baking pan.

In a large mixing bowl resift flour with the baking powder, baking soda, salt and 3/4 cup of sugar. In a separate bowl combine the egg replacer and water (2 eggs' worth) and mix in sour cream substitute and vanilla. Pour the 'egg' mixture into the flour mixture and beat until smooth. Spread batter in baking pan. Sprinkle blueberries (optional) and/or walnuts (optional) over the batter, and stir slightly so that they stay in the top layer.

In a small bowl, combine the 5 tablespoons sugar, margarine and cinnamon. Mix with a fork until mixture resembles cornmeal (not smooth). Sprinkle topping over batter.

Bake in preheated oven for 20 to 25 minutes, or until a toothpick inserted into the center of the cake comes out clean. Cool slightly before serving.

Coffee Souffle

Ingredients

1 1/2 cups brewed coffee
1/2 cup milk
1/2 cup white sugar, divided
1/4 teaspoon salt, divided
1 envelope (1 tablespoon)
unflavored gelatin
3 eggs, separated
1/2 teaspoon vanilla extract

Directions

In the top of a double boiler over simmering water, combine coffee, milk, half the sugar, half the salt and gelatin. Stir until solids are dissolved. Stir in remaining sugar and salt and the egg yolks. Cook and stir until thick and creamy, and mixture coats the back of a metal spoon. Remove from heat.

Whip the egg whites (with a pinch of salt, if desired) until stiff peaks form. Fold egg whites and vanilla into slightly cooled custard. Pour into a serving dish or mold and chill until set.

Iced Coffee Slush

Ingredients

3 cups hot, strong brewed coffee
1 1/2 cups sugar
4 cups milk
2 cups half-and-half cream
1 1/2 teaspoons vanilla extract

Directions

In a freezer-safe bowl, stir coffee and sugar; until sugar is dissolved. Refrigerate until thoroughly chilled. Add the milk, cream and vanilla; freeze. Remove from the freezer several hours before serving. Chop mixture until slushy; serve immediately.

Grandma Coffee's Beef Barley Vegetable Soup

Ingredients

1 pound beef stew meat, cut into bite-size pieces
6 cups water, plus more if desired
1 bay leaf
2 (14.5 ounce) cans canned diced tomatoes with their juice
4 carrots, cut into 1/4 inch rounds
4 stalks celery, cut into bite-size pieces
1 rutabaga, peeled and cut into bite-size pieces
1 large sweet onion, chopped
1/2 cup uncooked pearl barley
1 (10 ounce) package frozen white corn
1 (10 ounce) package frozen cut green beans
1 (10 ounce) package frozen baby lima beans (optional)
seasoned salt (such as Morton® Nature's Seasons® Seasoning Blend) to taste

Directions

Place the beef, water, and bay leaf in a large soup pot over medium heat, and cook until the beef is very tender, about 1 hour. Stir in the tomatoes, carrots, celery, rutabaga, onion, and pearl barley, and simmer until the vegetables are tender, about 30 minutes. Add the frozen white corn, green beans, and lima beans, season to taste, and simmer an additional 15 to 20 minutes, until the frozen vegetables are tender. Add more water if the soup is too thick.

Coffee Cream Cheese Spread

Ingredients

2 (3 ounce) packages cream
cheese, softened
1/4 cup confectioners' sugar
1/2 teaspoon instant coffee
granules

Directions

In a small mixing bowl, beat cream cheese, confectioners' sugar and coffee granules until light and fluffy. Serve with bread, bagels or toast. Store in the refrigerator.

Jamaica Coffee

Ingredients

3/4 fluid ounce dark rum
3/4 fluid ounce coffee flavored
liqueur
1 cup brewed coffee
2 tablespoons whipped cream
1 chocolate covered coffee bean

Directions

Pour rum and coffee liqueur into a decorative coffee glass. Fill glass with hot coffee. Top with a dollop of whipped cream and garnish with a coffee bean.

Potato Coffee Cake

Ingredients

3/4 cup dry potato flakes
1 cup boiling water
1 cup warm milk
3 tablespoons butter, softened
2 eggs
1 cup white sugar
4 1/2 cups bread flour
1 (.25 ounce) package active dry yeast
3 tablespoons white sugar
1/2 teaspoon ground cinnamon
3 tablespoons butter, melted

Directions

In a small bowl, dissolve potato flakes in boiling water. Let stand until lukewarm, about 15 minutes.

Place ingredients in the pan of the bread machine in the order recommended by the manufacturer. Select Dough/Manual cycle; press Start. The mixing and first rise of the dough will be completed in the bread machine.

When Dough/Manual cycle is finished, remove dough and briefly knead on a floured board. Divide dough into 3 round loaves and place in three lightly greased 8 inch pie pans. Cover and let raise until doubled in size, about 60 minutes. Meanwhile, preheat oven to 350 degrees F (175 degrees C).

In a small bowl, combine 3 tablespoons sugar with 1/2 teaspoon cinnamon. Brush risen loaves with melted butter and sprinkle with cinnamon sugar mixture.

Bake in preheated oven for 20 minutes, or until golden brown.

Overnight Berry Coffee Cake

Ingredients

2 cups all-purpose flour
1 cup sugar
1/2 cup packed brown sugar
1 teaspoon baking powder
1 teaspoon baking soda
1 teaspoon ground cinnamon
1/2 teaspoon salt
1 cup buttermilk
2/3 cup butter or margarine,
melted
2 eggs, beaten
1 cup fresh or frozen raspberries
or blueberries
TOPPING:
1/2 cup packed brown sugar
1/2 cup chopped nuts
1 teaspoon ground cinnamon

Directions

In a large bowl, combine flours, sugars, baking powder, baking soda, cinnamon and salt. In a separate bowl, combine buttermilk, butter and eggs; add to dry ingredients and mix until well blended. Fold in berries. Pour into a greased 13-in. x 9-in. x 2-in. baking pan. Combine topping ingredients; sprinkle over batter. Cover and refrigerate several hours or overnight. Uncover and bake at 350 degrees F for 45-50 minutes or until cake tests done.

Strawberry Coffee Cake

Ingredients

1 cup all-purpose flour
1/2 cup sugar
2 teaspoons baking powder
1/2 teaspoon salt
1 egg
1/2 cup milk
2 tablespoons butter, melted
1 1/2 cups sliced fresh strawberries
TOPPING:
1/2 cup all-purpose flour
1/2 cup sugar
1/4 cup cold butter
1/4 cup chopped pecans

Directions

In a large bowl, combine the flour, sugar, baking powder and salt. In another bowl, beat the egg, milk and butter. Stir into dry ingredients just until moistened. Pour into a greased 8-in. square baking dish. Top with strawberries.

For topping, combine flour and sugar in a bowl; cut in butter until crumbly. Stir in pecans if desired; sprinkle over strawberries.

Bake at 375 degrees F for 30-35 minutes or until a toothpick inserted near the center comes out clean. Cut into squares; serve warm.

Coffee McAvee

Ingredients

11 (1.5 fluid ounce) jiggers coffee
flavored liqueur
1/4 cup white sugar
10 (1.5 fluid ounce) jiggers 151
proof rum
5 cups vanilla ice cream
5 cups hot, brewed coffee

Directions

Pour 2 jiggers of coffee flavored liqueur into a saucer. Spread sugar out on a separate saucer. Dip each glass into the liqueur and then into the sugar to coat the rim.

Pour 1 jigger of rum into each glass. Light the rum on fire using a long match and allow it to burn the sugar around the rim of the glass until it has turned to caramel, about 1 minute.

Extinguish the fire in each glass with a 1/2 cup sized scoop of ice cream. Pour 1 jigger of coffee liqueur over the ice cream, and top off the glass with hot coffee.

Coffee Ice Cream Fudge Cake

Ingredients

1/2 cup light corn syrup
1 cup heavy cream
10 ounces semisweet chocolate,
chopped
16 graham crackers, broken into
1/2-inch pieces
1 cup toasted almonds
3 tablespoons white sugar
1/2 cup melted butter
1 1/2 quarts coffee ice cream,
softened
1 (7 ounce) jar marshmallow
creme
2 cups miniature marshmallows

Directions

To make fudge sauce, combine heavy cream and corn syrup in heavy saucepan. Bring to a boil, remove from heat, add chocolate and whisk until smooth. Refrigerate until cool, about 45 minutes.

To make ice cream cake, preheat oven to 350 degrees F (175 degrees C). Finely grind graham crackers and almonds in food processor or blender. Stir in sugar. Add butter and process until moist crumbs form. Press mixture into bottom and sides of 9 inch spring form pan. Bake until golden, about 12 minutes. Allow to cool, then spread 2 cups softened ice cream over crust. Spoon 3/4 cup fudge sauce over ice cream. Freeze until set, then repeat layering. Cover and freeze 8 hours or overnight. Refrigerate remaining fudge sauce.

The next day, preheat the oven broiler. Warm the remaining fudge sauce in the microwave or a small saucepan. Place the cake pan on a cookie sheet. Spread the marshmallow creme over cake and sprinkle miniature marshmallows on top. Place under broiler until marshmallows are deep brown. Loosen cake with knife and remove sides of pan. Serve immediately with warmed fudge sauce.

Deep-Dish Cheesecake Coffee Cake

Ingredients

3 cups buttermilk baking mix
1/4 cup white sugar
1/4 cup butter, melted
1/2 cup milk

1/2 cup white sugar
1/2 teaspoon vanilla extract
2 eggs
1 (8 ounce) package cream
cheese, softened
1/4 cup strawberry, apricot or
raspberry preserves

Directions

Preheat oven to 375 degrees F (190 degrees C).

To make the crust, in a medium bowl, combine the baking mix, 1/4 cup sugar, melted butter and milk. Stir until a dough forms, then turn the dough out onto a clean surface that has been dusted with some baking mix. Knead for 30 turns. Pat the dough into the bottom and up the sides of an ungreased 9 inch round cake pan. In the same bowl, beat together the remaining 1/2 cup sugar, vanilla, eggs and cream cheese. Pour over the dough in the pan.

Bake for 30 minutes in the preheated oven, until the edges are golden and the filling is set. Allow the coffee cake to cool for 10 minutes, then spread the fruit preserves over the top.

Mexican Coffee Balls

Ingredients

1 (9 ounce) package chocolate wafer cookies, crushed
1/2 pound ground almonds
1/3 cup unsweetened cocoa powder
1/4 cup white sugar
2 tablespoons instant coffee powder
1/3 cup coffee flavored liqueur
1/2 cup light corn syrup

1/4 cup white sugar
2 teaspoons ground cinnamon

Directions

In a large bowl, mix chocolate wafer crumbs, ground blanched almonds, unsweetened cocoa powder, and 1/4 cup sugar.

Dissolve instant coffee in coffee liqueur and stir into crumb mixture with corn syrup.

Shape into 1/4 inch balls and roll in cinnamon sugar. To make cinnamon sugar, combine 1/4 cup sugar with 2 teaspoons cinnamon. Store in refrigerator.

Quick N' Easy Coffee Cake or Muffins

Ingredients

4 cups all-purpose flour
2/3 cup sugar
2 (.25 ounce) envelopes
Fleischmann's® RapidRise Yeast
1 1/2 teaspoons salt
1/2 cup water
1 cup milk
6 tablespoons butter OR
margarine
2 eggs

Sugar Nut Topping:
1/4 cup butter OR margarine
1 cup brown sugar
1 cup chopped walnuts

Directions

Combine 1 cup flour, sugar, undissolved yeast and salt in a large mixing bowl. Heat water, milk and butter until very warm (120 to 130 degrees F). Gradually add to dry ingredients; beat 2 minutes at medium speed of electric mixer, scraping bowl occasionally. Add eggs and 1/2 cup flour; beat 2 minutes at high speed, scraping bowl occasionally. Stir in remaining flour to make a stiff batter. Turn into 2 greased 8 or 9-inch square pans. Or, to make muffins, fill 24 greased muffin tins half full. Sprinkle evenly with Sugar-Nut Topping (see directions below). Cover; let rise in warm, draft-free place until doubled in size, about 1 hour.

Bake at 350 degrees F for 20 to 25 minutes or until done. Remove from pans; cool on wire racks.

Sugar-Nut Topping: Combine butter and brown sugar with a pastry blender or two knives until mixture resembles coarse crumbs. Stir in chopped walnuts.

Apple Coffee Cake

Ingredients

1/2 cup butter flavored shortening
1 cup sugar
2 eggs
1 teaspoon vanilla extract
2 cups all-purpose flour
1 teaspoon baking powder
1 teaspoon baking soda
1/2 teaspoon salt
1 cup sour cream
1 3/4 cups chopped, peeled tart apples

TOPPING:

3/4 cup packed brown sugar
1 teaspoon ground cinnamon
2 tablespoons cold butter or margarine
1/2 cup chopped walnuts

Directions

In a mixing bowl, cream shortening and sugar. Add eggs and vanilla; mix well. Combine flour, baking powder, baking soda and salt; add to the creamed mixture alternately with sour cream. Stir in apples. Transfer to two greased 8-in. square baking dishes. For topping, combine brown sugar and cinnamon. Cut in butter until crumbly. Stir in nuts; sprinkle over batter. Bake at 350 degrees F for 30-35 minutes or until a toothpick inserted near the center comes out clean. Cool completely. Cover and freeze for up to 6 months. Thaw overnight in the refrigerator.

Easy Streusel Coffee Cake

Ingredients

1 (18.25 ounce) package yellow cake mix
1 (3.5 ounce) package instant vanilla pudding mix
1/3 cup vegetable oil
4 eggs
1 cup plain yogurt
1 tablespoon unsweetened cocoa powder
1/2 cup chopped walnuts
1 teaspoon ground cinnamon

Directions

Beat yellow cake mix, instant vanilla pudding mix, oil, eggs and yogurt together until no lumps remain.

In a separate bowl mix cocoa, chopped nuts, and cinnamon together.

Spray a large bundt pan with cooking spray and put 1/2 of batter in pan. Sprinkle streusel mix over batter and top streusel with remaining batter.

Bake at 350 degrees F (175 degrees C) for 50 minutes. Cool for 15 minutes and take out of pan.

Strawberry Rhubarb Coffee Cake

Ingredients

2/3 cup sugar
1/3 cup cornstarch
2 cups chopped fresh or frozen
rhubarb
1 (10 ounce) package frozen
sweetened sliced strawberries,
thawed
2 tablespoons lemon juice

CAKE:

3 cups all-purpose flour
1 cup sugar
1 teaspoon baking powder
1/2 teaspoon baking soda
1 cup cold butter
2 eggs
1 cup buttermilk
1 teaspoon vanilla extract

TOPPING:

3/4 cup sugar
1/2 cup all-purpose flour
1/4 cup cold butter

Directions

In a saucepan, combine sugar and cornstarch; stir in rhubarb and strawberries. Bring to a boil over medium heat; cook for 2 minutes or until thickened. Remove from the heat; stir in lemon juice. Cool.

For cake, in a large bowl, combine flour, sugar, baking powder and baking soda in a large bowl. Cut in butter until mixture resembles coarse crumbs. Beat the eggs, buttermilk and vanilla; stir in crumb mixture just until moistened.

Spoon two-thirds of the batter into a greased 13-in. x 9-in. x 2-in. baking dish. Spoon cooled filling over batter. Top with remaining batter.

For topping, combine sugar and flour. Cut in butter until mixture resembles coarse crumbs; sprinkle over batter. Bake at 350 degrees F for 45-50 minutes or until golden brown. Cool on a wire rack.

Dutch Coffee Custard (Hopjesvla)

Ingredients

4 tablespoons custard powder
1 5/8 cups whole milk, divided
5/8 cup white sugar
7 tablespoons strong brewed coffee
1 egg yolk
1 egg white

Directions

In a small bowl, mix together the custard powder and 1/2 cup of the milk; set aside. Sprinkle the sugar into a saucepan over medium heat. When the sugar begins to caramelize, add the remaining milk and coffee to the pan, and bring to a boil. At this stage, the caramel will become very crusty. Reduce heat to low, and cook until the sugar dissolves, about 5 minutes. Stir in the custard powder mixture, and cook, stirring until the custard thickens. Remove from heat, and whisk in the egg yolk.

In a clean glass or metal bowl, whip the egg white until soft peaks form. Fold the egg white carefully into the custard mixture. Transfer to a serving dish and refrigerate until firm.

Coconut Coffee Mousse

Ingredients

1 (8 ounce) container frozen
whipped topping, thawed
2 tablespoons coffee flavored
liqueur
1/4 cup flaked coconut

Directions

Fold coffee liqueur and coconut into whipped topping until well combined. Pour into 8x8 inch baking dish and freeze 4 hours, until firm.

Springtime Coffee Cake

Ingredients

2 cups fresh or frozen unsweetened strawberries
1 1/2 cups diced fresh or frozen rhubarb
3/4 cup sugar
3 tablespoons cornstarch
3 tablespoons cold water
CAKE:
1 1/2 cups all-purpose flour
3/4 cup sugar
1 teaspoon ground cinnamon
1/2 teaspoon ground nutmeg
1/2 teaspoon salt
1/2 teaspoon baking powder
1/2 teaspoon baking soda
3/4 cup cold butter or margarine
2 eggs
3/4 cup buttermilk
1/2 teaspoon almond extract
TOPPING:
1/2 cup sugar
1/2 teaspoon ground cinnamon
1 tablespoon cold butter
1/2 cup chopped walnuts

Directions

In a saucepan, combine strawberries, rhubarb and sugar; let stand for 15 minutes. Combine cornstarch and water; stir into the fruit mixture. Bring to a boil over medium heat, stirring constantly. Cook and stir for 2 minutes. Cool to room temperature.

Combine flour, sugar, cinnamon, nutmeg, salt, baking powder and baking soda; cut in butter until crumbly. In a small mixing bowl, beat eggs, buttermilk and extract; add to flour mixture and mix well. Spread half of the batter into a greased 9-in. square baking pan. Carefully spoon the fruit mixture on top. Spoon remaining batter over fruit mixture.

For topping, combine sugar and cinnamon; cut in butter until crumbly. Stir in walnuts. Sprinkle over batter. Bake at 350 degrees F for 40-45 minutes or until a wooden pick inserted near the center comes out clean.

Coffee and Doughnuts Ice Cream

Ingredients

3 day-old glazed doughnuts, cut into 8 pieces
1 cup cold, strong, brewed coffee
1/2 cup sugar
2 cups heavy cream
1 (14 ounce) can sweetened condensed milk
1/2 cup milk
1 teaspoon vanilla extract

Directions

Place the doughnut pieces in a single layer in the bottom of a shallow dish. Pour just enough of the coffee over the doughnuts so the liquid is completely absorbed by the doughnuts. Put the dish in the freezer.

Mix the remaining coffee with the sugar, cream, sweetened condensed milk, milk, and vanilla in a bowl; stir.

Pour the mixture into an ice cream maker and freeze according to manufacturer's directions until the ice cream cycle is completed. Fold the frozen doughnuts into the mixture; transfer ice cream to a one- or two-quart lidded plastic container; cover surface with plastic wrap and seal. Ripen in the freezer for at least 12 hours.

Raspberry Almond Coffeecake

Ingredients

1 cup fresh raspberries
3 tablespoons brown sugar
1 cup all-purpose flour
1/3 cup white sugar
1/2 teaspoon baking powder
1/4 teaspoon baking soda
1/8 teaspoon salt
1/2 cup sour cream
2 tablespoons butter, melted
1 teaspoon vanilla extract
1 egg
1/4 cup sliced almonds

1/4 cup sifted confectioners' sugar
1 teaspoon milk
1/4 teaspoon vanilla extract

Directions

Preheat oven to 350 degrees F (175 degrees C). Spray an 8 inch round cake pan with cooking spray.

Combine raspberries and brown sugar in a bowl. Set aside.

In a large bowl, combine flour, sugar, baking soda, baking powder, and salt. Combine sour cream, butter or margarine, 1 teaspoon vanilla, and egg, and add to flour mixture. Stir just until moist. Spoon 2/3 of the batter into the prepared pan. Spread raspberry mixture evenly over the batter. Spoon remaining batter over raspberry mixture. Top with almonds.

Bake for 40 minutes, or until a wooden pick inserted in center comes out clean. Let cool for 10 minutes on a wire rack.

Combine confectioners' sugar, milk, and 1/4 teaspoon vanilla. Stir well. Drizzle glaze over cake. Serve warm or at room temperature.

Coffee Chip Cookies

Ingredients

1 cup shortening
2 cups packed brown sugar
2 eggs
1 cup boiling water
2 tablespoons instant coffee granules
4 cups all-purpose flour
2 teaspoons baking powder
1 teaspoon baking soda
4 cups semisweet chocolate chips

Directions

In a mixing bowl, cream shortening and brown sugar. Add eggs, one at a time, beating well after each addition. Combine water and coffee; set aside. Combine the flour, baking powder and baking soda; add to creamed mixture alternately with coffee. Stir in the chocolate chips. Refrigerate for 1 hour.

Drop dough by rounded tablespoonfuls 2 in. apart onto greased baking sheets. Bake at 350 degrees F for 10-12 minutes or until golden around the edges. Remove to wire racks.

Coffee Nut Torte

Ingredients

1/2 cup butter or margarine
1 cup sugar
3 eggs, separated
1/2 cup all-purpose flour
2 teaspoons baking powder
2 cups finely ground graham cracker crumbs
1 cup cold, strong, brewed coffee
1 teaspoon vanilla extract
3/4 cup chopped nuts

FILLING:

1 (3.4 ounce) package instant vanilla pudding mix
1 1/4 cups milk
1 teaspoon instant coffee granules
1/2 cup heavy cream, whipped

Directions

In a large mixing bowl, cream butter and sugar. Add egg yolks; beat until light. Sift together flour and baking powder; add crumbs. Add alternately with coffee to creamed mixture, beating well until smooth. Stir in vanilla and nuts. In another bowl, beat egg whites until stiff; fold into batter. Pour into two 8-in. round waxed paper-lined baking pans. Bake at 350 degrees F for 30-35 minutes. Cool completely. For filling, prepared pudding with milk and coffee; chill. Fold in cream. Split each cake layer and spread with filling.

Sesame Coffee Cake

Ingredients

1/2 cup vegetable oil
3/4 cup honey
3/4 cup tahini
1 1/2 teaspoons baking powder
1 1/2 teaspoons ground nutmeg
2 cups all-purpose flour
1/2 cup sesame seeds
1 cup water

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease a tube pan or a 9 x 13 inch baking pan.

In a medium bowl combine oil, honey, tahini, baking powder and nutmeg; mix well. Stir in flour, sesame seeds and water. Pour into prepared pan.

Bake in preheated oven for 35 to 40 minutes, or until a toothpick inserted into the cake comes out clean.

Cranberry Crumble Coffee Cake

Ingredients

1/4 cup chopped almonds
1 cup sugar
1/2 cup butter, softened
1 teaspoon vanilla extract
2 eggs
2 cups all-purpose flour
1 1/4 teaspoons baking powder
1/2 teaspoon baking soda
1/4 teaspoon salt
1 cup sour cream
1 cup whole berry cranberry sauce
TOPPING:
1/4 cup all-purpose flour
1/4 cup sugar
1/4 cup chopped almonds
1/4 teaspoon vanilla extract
2 tablespoons cold butter

Directions

Sprinkle almonds over the bottom of a greased 9-in. springform pan; set aside. In a mixing bowl, cream the sugar, butter and vanilla; beat on medium for 1-2 minutes. Add eggs, one at a time, beating well after each addition.

Combine dry ingredients; add to batter alternately with sour cream. Mix well. Spread 3 cups over almonds. Spoon cranberry sauce over batter. Top with remaining batter.

For topping, combine flour, sugar, almonds and vanilla; cut in butter until crumbly. Sprinkle over batter.

Bake at 350 degrees F for 70-75 minutes or until a toothpick inserted near the center comes out clean. Cool in pan on a wire rack for 15 minutes; remove sides of pan. Serve warm.

Creamy Ice Coffee

Ingredients

1 1/2 quarts brewed coffee, room temperature
1 cup milk
1 cup half-and-half cream
1/3 cup white sugar
1 teaspoon vanilla extract
2 tablespoons creme de cacao

Directions

In a pitcher, combine cooled coffee, milk and half-and-half. Stir in sugar, vanilla and creme de cacao. Chill in refrigerator until ready to serve.

Newfoundland Coffee

Ingredients

1 fluid ounce dark rum
1 fluid ounce coffee flavored
liqueur
8 fluid ounces hot brewed coffee
1/2 fluid ounce Irish cream liqueur
1 maraschino cherry

Directions

Measure rum and coffee liqueur into a coffee mug. Pour in hot coffee. Top with Irish cream, and garnish with a cherry.

Mexican-Style Coffee

Ingredients

4 fluid ounces hot brewed coffee
1 fluid ounce coffee liqueur
1 fluid ounce tequila
1 tablespoon whipped topping
(optional)
1 pinch ground cinnamon, for
garnish (optional)
1 pinch cocoa powder, for garnish
(optional)

Directions

Pour the coffee into a mug. Stir in the coffee liqueur and tequila. Garnish with whipped topping, cinnamon, and cocoa powder.

Pear Coffee Cake

Ingredients

- 2 cups sugar
- 1 1/2 cups vegetable oil
- 3 eggs
- 3 cups all-purpose flour
- 1 teaspoon ground cinnamon
- 1 teaspoon salt
- 1 teaspoon baking soda
- 2 teaspoons vanilla extract
- 2 cups flaked coconut
- 1 cup chopped dates
- 3 cups chopped peeled pears
- 1 cup pecans, chopped

Directions

In a mixing bowl, cream together sugar and oil. Add eggs, one at a time, beating well after each addition. Sift together flour, cinnamon, salt and baking soda; add to creamed mixture. Add vanilla. By hand, stir in coconut, dates, pears and pecans (batter will be thick). Spoon into a greased and floured fluted tube pan. Bake at 325 degrees F for 1-1/2 to 2 hours or until cake tests done. Cool on rack until cake comes away from sides of pan; remove from pan to a wire rack to cool completely.

Aunt Dee Dee's Apple Coffee Cake

Ingredients

1 (21 ounce) can apple pie filling
2 teaspoons ground cinnamon
3 cups all-purpose flour
1 cup white sugar
1 1/2 cups milk
1/2 cup butter, softened
3 teaspoons baking powder
1 teaspoon salt
3 eggs
1/4 cup packed brown sugar
1/4 cup chopped walnuts
2 tablespoons butter, melted

3/4 cup confectioners' sugar
1 tablespoon butter, melted
3/4 teaspoon vanilla extract
2 1/2 teaspoons hot water

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a 9x13 pan.

Mix pie filling and cinnamon, set aside.

Beat flour, white sugar, milk, 1/2 cup softened butter, baking powder, salt and eggs in mixing bowl on low speed for 30 seconds. Beat on medium speed for 2 minutes.

Pour half of the batter into prepared pan. Spoon half of the pie filling over the batter. Spread remaining cake batter over pie filling, and top with the remaining half of the pie filling.

Mix brown sugar and nuts together and sprinkle over top of cake. Drizzle with 2 tablespoons melted butter.

Bake at 350 degrees F (175 degrees C) for 45 to 55 minutes. Allow cake to cool 20 minutes.

Combine confectioners sugar, 1 tablespoon butter, 3/4 teaspoon vanilla, 2 to 3 teaspoons hot water. Beat until smooth. Drizzle over cake.

Irish Coffee

Ingredients

1 (1.5 fluid ounce) jigger Irish cream liqueur
1 (1.5 fluid ounce) jigger Irish whiskey
1 cup hot brewed coffee
1 tablespoon whipped cream
1 dash ground nutmeg

Directions

In a coffee mug, combine Irish cream and Irish whiskey. Fill mug with coffee. Top with a dab of whipped cream and a dash of nutmeg.

Sweet Sausage Coffee Ring

Ingredients

1 cup water
1 cup golden raisins
1 pound bulk pork sausage
1 1/2 cups sugar
1 1/2 cups packed brown sugar
2 egg
1 cup chopped pecans
3 cups all-purpose flour
1 teaspoon baking powder
1 teaspoon baking soda
1 teaspoon ground ginger
1 teaspoon pumpkin pie spice
1 cup strong brewed coffee, room temperature
GLAZE:
1/2 cup confectioners' sugar
2 teaspoons milk
1/4 teaspoon vanilla extract

Directions

In a saucepan, bring water to a boil; reduce heat. Add raisins. Cover and simmer for 5 minutes; drain and set aside. Crumble sausage into a large bowl. Add sugars and eggs; mix well. Stir in pecans and reserved raisins. Combine the flour, baking powder, baking soda, ginger and pie spice; add to sausage mixture alternately with coffee.

Transfer to a greased and floured 10-in. tube pan. Bake at 350 degrees F for 1-1/4 to 1-1/2 hours or until a toothpick inserted near the center comes out clean. Cool for 10 minutes before removing from pan to a wire rack. Combine glaze ingredients; drizzle over cooled bread. Refrigerate leftovers.

Coffee Frosting

Ingredients

1 teaspoon instant coffee granules
1/4 cup milk
1/4 cup unsweetened cocoa powder
6 tablespoons butter
1 1/2 teaspoons vanilla extract
5 cups confectioners' sugar

Directions

Mix together; instant coffee or leftover coffee, milk, cocoa powder, butter or margarine, vanilla extract, and confectioners' sugar until of spreading consistency. Makes more than enough to frost a 13x9 inch sheet cake.

Candy Bar Coffee Cake

Ingredients

2 cups all-purpose flour
1 cup packed brown sugar
1/2 cup sugar
1/2 cup cold butter or margarine
1 teaspoon baking soda
1 teaspoon salt
1 egg
1 cup buttermilk
1 teaspoon vanilla extract
3 (1.4 ounce) bars Heath candy bars, crushed
1 cup chopped pecans

Directions

In a large bowl, combine the flour and sugars; cut in butter until the mixture resembles coarse crumbs. Set aside 1/2 cup for topping. To the remaining crumb mixture, add baking soda and salt. Beat egg, buttermilk and vanilla; add to the crumb mixture and mix well. Pour into a greased 11-in. x 7-in. x 2-in. baking pan. Combine the candy bars, pecans and reserved crumb mixture; sprinkle over the top.

Bake at 350 degrees for 40 minutes or until a toothpick inserted near the center comes out clean.

Honey Comb Coffee Cake

Ingredients

1 3/4 cups all-purpose flour
1/2 cup white sugar
1/2 cup unsalted butter
1/3 cup milk
2 eggs
2 teaspoons baking powder
1/2 teaspoon almond extract
1/2 teaspoon orange extract
1/2 cup unsalted butter
1/2 cup chopped pecans
1/4 cup white sugar
1/2 teaspoon ground nutmeg
1 tablespoon milk
1/2 teaspoon orange extract
1/4 cup honey

Directions

Preheat oven to 350 degrees F (175 degrees C); grease and flour a 9 inch square baking pan.

Combine flour, 1/2 cup sugar, 1/2 cup butter or margarine, 1/3 cup milk, eggs, baking powder, 1/2 teaspoon orange extract , and almond extract until well mixed. Spread batter into prepared pan.

To Make Topping: In a heavy 2 quart saucepan combine 1/2 cup butter or margarine, pecans, 1/4 cup sugar, honey, nutmeg, 1 tablespoon milk, and 1/2 teaspoon orange extract. Cook over medium heat, stirring occasionally, until mixture comes to a full boil . Continue cooking, stirring occasionally, for 2 or 3 minutes. Pour topping evenly over coffee cake.

Bake 22 to 27 minutes, or until wooden pick inserted in center comes out clean.

Lemon Coffee Cake

Ingredients

1 1/4 cups sugar, divided
3/4 cup vegetable oil
4 eggs
2 cups all-purpose flour
1 teaspoon baking powder
1/2 teaspoon salt
1 (15.75 ounce) can lemon pie filling
1 1/2 teaspoons ground cinnamon

Directions

In a mixing bowl, combine 1 cup sugar and oil; mix well. Add eggs; beat until light and lemon-colored. Combine flour, baking powder and salt; add to the egg mixture and mix well. Pour half into a greased 13-in. x 9-in. x 2-in. baking dish. Spread pie filling over batter. Top with remaining sugar; sprinkle over the top. Bake at 350 degrees F for 30 minutes or until a toothpick comes out clean. Cool on a wire rack.

Cream Cheese Coffee Cake

Ingredients

1/2 cup butter, softened
1 cup sugar
3 eggs
1 teaspoon vanilla extract
2 cups all-purpose flour
1 teaspoon baking powder
1 teaspoon baking soda
1/4 teaspoon salt
1 cup sour cream

FILLING:

2 (3 ounce) packages cream cheese
2 tablespoons confectioners' sugar

2 tablespoons lemon juice

CINNAMON-NUT TOPPING:

1/4 cup finely chopped pecans
2 tablespoons sugar
1/2 teaspoon ground cinnamon

Directions

In a large mixing bowl, cream butter and sugar. Add eggs and vanilla; beat well. Combine the flour, baking powder, baking soda and salt; add to creamed mixture alternately with sour cream. Set batter aside.

In a small mixing bowl, beat cream cheese, confectioners' sugar and lemon juice until smooth. Spoon half of the batter into a greased and floured 10-in. tube pan. Top with filling and remaining batter. Combine topping ingredients; sprinkle over batter.

Bake at 350 degrees F for 30-35 minutes or until a toothpick inserted near the center comes out clean. Cool for 10 minutes before removing from pan to wire rack.

Rated G Mexican Coffee

Ingredients

6 cups water
1/4 cup brown sugar
1 (3 inch) cinnamon stick
1 whole clove
1/2 cup ground coffee beans
1/2 teaspoon vanilla
1/4 cup chocolate syrup
1 cup whipped cream

Directions

Bring the water, sugar, cinnamon, and clove to a boil in a large saucepan over high heat. Stir until the sugar has dissolved, then remove from the heat, stir in the coffee grounds, cover, and steep for 5 minutes. Stir in the vanilla and chocolate syrup, then strain through several layers of cheesecloth to remove the coffee grounds and spices. Serve with a dollop of whipped cream.

Candy Bar Coffee Cake

Ingredients

2 cups all-purpose flour
1 cup packed brown sugar
1/2 cup sugar
1/2 cup cold butter or margarine
1 teaspoon baking soda
1 teaspoon salt
1 egg
1 cup buttermilk
1 teaspoon vanilla extract
3 (1.4 ounce) bars Heath candy
bars, crushed
1 cup chopped pecans

Directions

In a large bowl, combine flour and sugars; cut in butter until mixture resembles coarse crumbs. Set aside 1/2 cup for topping. To the remaining crumb mixture, add baking soda and salt. Beat egg, buttermilk and vanilla; add to the crumb mixture and mix well. Pour into a greased 11-in. x 7-in. x 2-in. baking pan. Combine candy bars, pecans and reserved crumb mixture; sprinkle over the top. Bake at 350 degrees F for 40 minutes or until a toothpick inserted near the center comes out clean.

Pumpkin Coffee Cake

Ingredients

TOPPING:

1/4 cup packed brown sugar
1/4 cup sugar
1/2 teaspoon ground cinnamon
2 tablespoons cold butter or
margarine
1/2 cup chopped pecans

CAKE:

1/2 cup butter or margarine,
softened
1 cup sugar
2 eggs
1 cup sour cream
1/2 cup canned or cooked
pumpkin
1 teaspoon vanilla extract
2 cups all-purpose flour
1 teaspoon baking soda
1 teaspoon baking powder
1/2 teaspoon pumpkin pie spice
1/4 teaspoon salt

Directions

In a small bowl, combine sugars and cinnamon. Cut in the butter until mixture resembles coarse crumbs. Stir in pecans; set aside. In a mixing bowl, cream butter and sugar. Add eggs, one at a time, beating well after each addition. Combine the sour cream, pumpkin and vanilla; mix well. Combine dry ingredients; add to creamed mixture alternately with sour cream mixture. Beat on low just until blended. Spread the batter into two greased and floured 8-in. round cake pans. Sprinkle with topping. Bake at 325 degrees F for 40-50 minutes or until a toothpick inserted near the center comes out clean.

Apple Coffee Cake

Ingredients

1/2 cup butter, softened
1 cup sugar
3 eggs
3 cups all-purpose flour
3 teaspoons baking powder
1 teaspoon salt
1 1/2 cups milk
1 (21 ounce) can apple pie filling
2 teaspoons ground cinnamon
TOPPING:
1/2 cup chopped walnuts
1/4 cup packed brown sugar
2 tablespoons butter, melted
GLAZE:
3/4 cup confectioners' sugar
1 tablespoon butter, softened
3/4 teaspoon vanilla extract
2 teaspoons water

Directions

In a large mixing bowl, cream butter and sugar. Beat in eggs. Combine the flour, baking powder and salt; add to creamed mixture alternately with milk. Pour half into a greased 13-in.x 9-in.x 2-in. baking dish. Combine pie filling and cinnamon; spoon over batter. Drop remaining batter over filling; spread gently.

Combine topping ingredients; sprinkle over batter. Bake at 350 degrees F for 40-45 minutes or until a toothpick inserted near the center comes out clean. Cool on a wire rack. Combine glaze ingredients; drizzle over warm or cooled coffee cake.

Cinnamon Coffee Bars

Ingredients

1/3 cup butter, softened
1 cup packed brown sugar
1 egg
1/3 cup hot, strong brewed coffee
1 1/2 cups all-purpose flour
1 teaspoon baking powder
1 teaspoon ground cinnamon
1/4 teaspoon baking soda
1/4 teaspoon salt
1 cup semisweet chocolate chips
1/2 cup chopped walnuts

GLAZE:

3/4 cup confectioners' sugar
1/4 teaspoon vanilla extract
3 teaspoons milk

Directions

In a large mixing bowl, cream butter and brown sugar. Add egg; beat well. Beat in coffee. Combine the flour, baking powder, cinnamon, baking soda and salt; gradually add to creamed mixture.

Stir in chocolate chips and walnuts. Spread into a well-greased 8-in. square baking dish. Bake at 350 degrees F for 30-35 minutes or until a toothpick inserted near the center comes out clean.

In a small bowl, combine the confectioners' sugar, vanilla and enough milk to achieve a glaze consistency. Drizzle over warm bars. Cool completely on a wire rack before cutting.

Coffee Liqueur II

Ingredients

6 cups water
1/2 cup instant coffee granules
6 cups white sugar
1/2 cup vanilla extract
1/2 gallon vodka

Directions

In a 4 quart saucepan, bring to a boil the water, instant coffee and sugar. Simmer for 2 hours, then allow to cool. When cool, add vanilla and vodka.

Raisin Buttermilk Coffee Cake

Ingredients

1 cup packed brown sugar
1 cup chopped nuts
1/3 cup butter or margarine,
melted
2 tablespoons all-purpose flour
4 teaspoons ground cinnamon

BATTER:

1/2 cup butter or margarine,
softened
1 1/2 cups sugar
2 eggs
3 cups all-purpose flour
4 teaspoons baking powder
1/2 teaspoon salt
2 cups buttermilk
1 cup raisins

Directions

In a bowl, combine the first five ingredients until mixture resembles coarse crumbs; set aside. In a mixing bowl, cream butter and sugar. Add eggs, one at a time, beating well after each addition. Combine the dry ingredients; add to creamed mixture alternately with buttermilk. Stir in raisins. Spread half of the batter into a greased 13-in. x 9-in. x 2-in. baking pan. Sprinkle with half of the crumb mixture. Carefully spread with remaining batter and sprinkle with remaining crumb mixture. Bake at 350 degrees F for 35-40 minutes or until a toothpick inserted near the center comes out clean.

Light Cinnamon Coffee Cake

Ingredients

1/2 cup fat-free milk
1/4 cup canola oil
1/4 cup egg substitute
3/4 cup all-purpose flour
3/4 cup whole wheat flour
1/2 cup sugar
2 teaspoons baking powder
1/2 teaspoon salt

TOPPING:

1/2 cup packed brown sugar
1/2 cup chopped walnuts
1 tablespoon all-purpose flour
1 teaspoon ground cinnamon
1 teaspoon melted margarine

Directions

In a mixing bowl, beat milk, oil and egg substitute. Combine the dry ingredients; add to milk mixture and beat until smooth. Spoon into 8-in. square baking pan coated with nonstick cooking spray. Combine the topping ingredients; sprinkle over batter. Bake at 375 degrees F for 25-28 minutes or until a toothpick inserted near the center comes out clean. Cool on a wire rack.

Thai Coffee

Ingredients

2 tablespoons ground coffee
beans
1/4 teaspoon ground cardamom
water
2 tablespoons sweetened
condensed milk

Directions

Place coffee and cardamom in the filter of your coffee machine.
Place enough water to make 2 cups of coffee in the machine. Turn
on the coffee machine.

Pour brewed coffee into 2 coffee cups, and stir 1 tablespoon
sweetened condensed milk into each cup. Serve.

Apricot Coffee Cake

Ingredients

1 (.25 ounce) package active dry yeast
1/4 cup warm water (105 degrees to 115 degrees)
3/4 cup warm milk (110 to 115 degrees F)
1 egg
1/2 cup butter or margarine, softened
4 cups all-purpose flour
1/2 cup sugar
1/2 teaspoon salt
APRICOT FILLING:
12 ounces dried apricots
3/4 cup water
3/4 cup sugar
1/4 teaspoon ground cinnamon
GLAZE:
1/2 cup confectioners' sugar
1 teaspoon milk
1/2 teaspoon butter or margarine, softened
1/2 teaspoon vanilla extract

Directions

In a large mixing bowl, dissolve yeast in warm water. Add warm milk, egg and butter; mix. Add 2-1/2 cups flour, sugar and salt; beat until smooth. Add enough remaining flour to form a soft dough. Turn onto floured surface; knead until smooth and elastic, about 6-8 minutes. Place in a greased bowl, turning once to grease top. Cover and let rise in a warm place until doubled, about 1 hour. For filling, combine apricots and water in a saucepan. Cover and simmer for 30 minutes. Cool 10 minutes. Pour into a blender; process at high speed until smooth. Stir in sugar and cinnamon; set aside. Punch dough down. Divide in half and roll each half into a 15-in. x 12-in. rectangle. Place on a greased baking sheet. Spread half of the filling in a 15-in. x 4-in. strip down center of dough. With a sharp knife, cut dough on each side of apricot filling into 1-in. wide strips. Fold strips alternately across filling to give braided effect. Repeat with remaining dough and filling. Cover and let rise until doubled, about 30 minutes. Bake at 375 degrees F for 20 minutes or until golden brown. Cool on wire racks for 15 minutes. Combine glaze ingredients; drizzle over warm coffee cakes. Serve warm or allow to cool completely.

Coffee Flavored Liqueur II

Ingredients

3 cups white sugar
4 cups water
1/4 cup instant coffee granules
1 (750 milliliter) bottle vodka
1 vanilla bean

Directions

In a saucepan, combine sugar, water and instant coffee. Bring to a boil, then let simmer gently for 1 hour. Remove from heat, and cool completely.

When mixture is cool, Stir in vodka. Place vanilla bean in bottle and fill with coffee/vodka mixture. Allow liqueur to set for 4 to 6 weeks after preparation.

Coffee Shop Corn Muffins

Ingredients

1 1/4 cups cornmeal
1 cup all-purpose flour
1/3 cup packed brown sugar
1/3 cup sugar
1 teaspoon baking soda
1/2 teaspoon salt
1 egg
1 cup buttermilk
3/4 cup vegetable oil

Directions

In a bowl, combine cornmeal, flour, sugars, baking soda and salt. In another bowl, beat egg, buttermilk and oil; stir into dry ingredients just until moistened. Fill greased or paper-lined muffin cups three-fourths full. Bake at 425 degrees F for 12-15 minutes or until muffins test done. Cool in pan for 10 minutes before removing to a wire rack.

Country Apple Coffee Cake

Ingredients

2 medium tart apples, peeled and chopped
1 (12 ounce) package refrigerated buttermilk biscuits
1 egg
1/3 cup corn syrup
1/3 cup packed brown sugar
1 tablespoon butter or margarine, softened
1/2 teaspoon ground cinnamon
1/2 cup chopped pecans
GLAZE:
1/3 cup confectioners' sugar
1/4 teaspoon vanilla extract
1 teaspoon milk

Directions

Place 1-1/2 cups apples in a greased 9-in. round baking pan. Separate biscuits into 10 pieces; cut each biscuit into quarters. Place over apples with point side up. Top with remaining apples. In a mixing bowl, combine egg, corn syrup, brown sugar, butter and cinnamon. Stir in pecans. Spoon over apples. Bake at 350 degrees F for 30-35 minutes or until biscuits are browned.

For glaze, combine confectioners' sugar, vanilla and enough milk to achieve desired consistency. Drizzle over warm coffee cake. Serve immediately.

Cranberry Swirl Coffee Cake

Ingredients

1/2 cup butter
1 cup white sugar
2 eggs
1 teaspoon almond extract
2 cups all-purpose flour
1 teaspoon baking powder
1 teaspoon baking soda
1/2 teaspoon salt
1 cup sour cream
1 (8 ounce) can whole cranberry sauce

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour one 9 or 10 inch tube pan.

In a large bowl, cream together the butter and sugar until light and fluffy. Beat in the eggs one at a time, then stir in the almond extract. Combine the flour, baking powder, baking soda, and salt; stir into the creamed mixture alternately with the sour cream.

Pour 1/3 of the batter into the prepared tube pan. Swirl 1/2 of the cranberry sauce into the batter. Repeat, ending with the batter on top.

Bake 55 minutes in the preheated oven, until golden brown.

Chocolate Coffee Bread

Ingredients

1 1/3 cups water
1/3 cup cocoa powder
1 1/3 cups bread flour
1 1/3 cups whole wheat flour
3 tablespoons dry milk powder
1 1/2 teaspoons salt
1 1/2 tablespoons vegetable oil
3 tablespoons honey
2 1/4 teaspoons active dry yeast
1/2 cup semisweet chocolate chips
2 envelopes instant mocha cappuccino mix

Directions

Place all ingredients (except chocolate chips and mocha mix) in the pan of the bread machine in the order recommended by the manufacturer. Select Basic Bread cycle; press Start. If your machine has a Fruit setting, add the chocolate chips and mocha mix at the signal, or about 5 minutes before the kneading cycle has finished.

Sour Cream Streusel Coffee Cake

Ingredients

3 tablespoons dry bread crumbs
3 1/4 cups all-purpose flour
1/2 teaspoon baking soda
1/4 teaspoon salt
3/4 cup butter
2 1/2 cups white sugar
3 eggs
2 teaspoons vanilla extract
1 (8 ounce) container sour cream

1/4 cup brown sugar
1 tablespoon ground cinnamon
1/4 cup chopped pecans

1 cup confectioners' sugar
2 tablespoons milk

Directions

Preheat oven to 350 degrees F (175 degrees C). Coat a 10 inch tube pan with non-stick cooking spray and dust with bread crumbs. Sift together the flour, baking soda and salt. Set aside. In a small bowl, mix streusel ingredients - brown sugar, cinnamon and chopped pecans; set aside.

In a large bowl, cream together the butter and white sugar until light and fluffy. Beat in the eggs one at a time, then stir in the vanilla. Beat in the flour mixture alternately with the sour cream, mixing just until incorporated. Spoon half of the batter into prepared pan. Sprinkle half of the streusel mixture over the batter. Repeat with remaining batter and streusel mixture.

Bake in the preheated oven for 60 to 70 minutes, or until a toothpick inserted into the center of the cake comes out clean. Let cool in pan for 10 minutes, then turn out onto a wire rack and cool completely.

In a small bowl, combine confectioners' sugar with milk, a tablespoon at a time, until desired consistency is achieved. Drizzle over the cake.

Apple Coffee Cake With Brown Sugar Sauce

Ingredients

2 apples - peeled, cored and chopped
2 1/2 cups all-purpose flour
1 1/2 cups packed brown sugar
3/4 cup butter, softened
1 cup chopped walnuts, toasted
1 teaspoon baking soda
1 teaspoon ground cinnamon
1/2 teaspoon salt
1 egg
3/4 cup sour cream
1 teaspoon vanilla extract

Directions

Preheat oven to 375 degrees F (190 degrees C). Butter a 9 inch round cake pan or 9 1/2 inch springform pan.

Using a fork, work flour with brown sugar and butter in a large bowl until crumbly. Stir in nuts. Divide mixture in half. Evenly press half into pan bottom to form a crust.

Stir baking soda, cinnamon, and salt into remaining crumb mixture until blended, then make a well in the center. In a small bowl, lightly beat egg with sour cream and vanilla until smooth. Add to flour mixture, stirring just until combined. Fold in apples.

Evenly spread batter over crumb mixture. Bake until a cake tester inserted into center comes out fairly clean, about 1 hour and 20 minutes. If top gets too brown before cake is baked, lightly lay a piece of foil over top for last 10 to 20 minutes of baking. Cool in pan on a rack. Serve with Brown Sugar Sauce. Cake keeps well at room temperature for a day. Covered, it freezes well and is easily cut while still frozen.

Roast Beef with Coffee

Ingredients

4 pounds chuck roast
5 cloves garlic, minced
1 1/2 cups prepared strong coffee
2 tablespoons cornstarch
1/2 cup water

Directions

Preheat slow cooker to low setting OR preheat oven to 350 degrees F (175 degrees C).

Using a sharp knife, make 5 or 6 deep slits around the top and side of the roast. Push the whole cloves of garlic down into the slits. Place the meat in a slow cooker OR a 10x15 inch roasting pan and pour the coffee over the meat.

Cook in slow cooker on low setting for 6 to 8 hours OR bake at 350 degrees F (175 degrees C) for 2 to 3 hours.

When roast is done, remove from slow cooker OR oven, and pour the drippings into a small saucepan over medium low heat. In a separate small bowl, combine the cornstarch and water. Mix well and add slowly to the drippings, stirring constantly. Simmer until thickened.

Cranberry Swirl Coffeecake

Ingredients

1/2 cup butter
3/4 cup white sugar
2 eggs
2 cups all-purpose flour
1/2 cup sour cream
1/2 teaspoon salt
1 teaspoon baking powder
1 teaspoon baking soda
1 teaspoon almond extract
1 (16 ounce) can whole cranberry sauce
1/2 cup blanched slivered almonds
3/4 cup confectioners' sugar
1 tablespoon warm water
1/2 teaspoon almond extract

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour one 9 inch tube pan.

Cream butter or margarine adding sugar gradually. Add eggs one at time. Beating with an electric mixture on medium speed.

Mix together flour, baking soda, baking powder, and salt. With electric beaters on low speed add flour mixture alternately with sour cream to butter mixture, ending with flour mix (do not overbeat). Stir in 1 teaspoon of almond extract.

Put a layer of half the batter in the pan the bottom of the pan, than a layer of whole cranberry sauce (1/2 the can). Repeat once more with the remaining batter and cranberry sauce. Sprinkle slivered almonds on top.

Bake at 350 degrees F (175 degrees C) for 50 minutes. Remove from pan after slightly cooling. Drizzle glaze on top.

To Make Glaze: Mix together confectioners' sugar, warm water, and 1/2 teaspoon almond extract. Drizzle over top of cake.

Cinnamon Coffee Ring

Ingredients

1 cup butter or margarine,
softened
2 3/4 cups sugar, divided
4 eggs
2 teaspoons vanilla extract
3 cups all-purpose flour
2 teaspoons baking powder
1 teaspoon baking soda
1 teaspoon salt
2 cups sour cream
2 tablespoons ground cinnamon
1/2 cup chopped walnuts

Directions

In a mixing bowl, cream butter and 2 cups sugar. Add eggs, one at a time, beating well after each addition. Add vanilla; mix well. Combine the flour, baking powder, baking soda and salt; add to creamed mixture alternately with sour cream.

Spoon a third of the batter into a greased and floured 10-in. tube pan. Combine the cinnamon, nuts and remaining sugar; sprinkle a third over batter. Repeat layers twice. Bake at 350 degrees F for 65-70 minutes or until toothpick inserted near the center comes out clean. Cool for 10 minutes before removing from pan to a wire rack.

Toffee Coffee Cake

Ingredients

1/2 cup butter or margarine,
softened
1 cup packed brown sugar
1/2 cup sugar
2 cups all-purpose flour
1 cup buttermilk
1 egg
1 teaspoon baking soda
1 teaspoon vanilla extract
3 (1.4 ounce) bars chocolate
English toffee candy bars,
chopped
1/4 cup chopped pecans

Directions

In a mixing bowl, blend butter, sugars and flour; set aside 1/2 cup. To the remaining butter mixture, add buttermilk, egg, baking soda and vanilla; mix well. Pour into a greased and floured 13-in. x 9-in. x 2-in. baking pan. Combine chopped candy and pecans with the reserved butter mixture; sprinkle over coffee cake. Bake at 350 degrees F for 30-35 minutes or until a toothpick inserted near the center comes out clean. Cool on a wire rack.

Coffee Liquor Chocolate Cheesecake

Ingredients

12 ounces cream cheese
1/2 cup white sugar
3 eggs, room temperature
3 (1 ounce) squares milk chocolate, coarsely chopped
7 tablespoons heavy whipping cream
2 tablespoons coffee flavored liqueur
1/2 cup whipped cream
1/2 (1 ounce) square semisweet chocolate, grated

Directions

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

In a mixing bowl blend cream cheese and sugar until smooth. Beat in the eggs, one at a time. Mix in 3 tablespoons whipping cream and the coffee-flavored liquor. Pour into an 8 inch glass pie pan.

In a small saucepan, melt the chocolate with remaining 4 tablespoons whipping cream.

Drizzle chocolate in a spiral pattern over filling. Stir lightly with tip of table knife to achieve a marbling effect. Set the pie pan in a larger pan with water that comes halfway up side of pie pan.

Bake at 300 degrees F (150 degrees C) until firm in the center, about 55 minutes. Cool completely and refrigerate, covered with plastic wrap, overnight. Garnish with whipped cream piped or dolloped around edges and shaved chocolate in center.

Rippled Coffee Cake

Ingredients

1 (18.25 ounce) package yellow cake mix
1 cup sour cream
4 eggs
2/3 cup vegetable oil
1 cup packed brown sugar
1 tablespoon ground cinnamon
ICING:
2 cups confectioners' sugar
1/4 cup milk
2 teaspoons vanilla extract

Directions

In a mixing bowl, combine dry cake mix, sour cream, eggs and oil; beat well. Spread half of the batter into a greased 13-in. x 9-in. x 2-in. baking pan. Combine brown sugar and cinnamon; sprinkle over batter. Carefully spread remaining batter on top. bake at 350 degrees F for 30-35 minutes or until a toothpick inserted near the center comes out clean. Combine icing ingredients and drizzle over warm cake.

New England Blueberry Coffee Cake

Ingredients

1 1/2 cups all-purpose flour
1/2 cup sugar
1 tablespoon baking powder
1 teaspoon cinnamon
1/2 teaspoon salt
1 1/2 cups fresh blueberries
1 egg
1/2 cup milk
1/4 cup butter or margarine,
melted
TOPPING:
1/4 cup butter or margarine,
melted
3/4 cup packed brown sugar
1 tablespoon all-purpose flour
1/2 cup chopped walnuts

Directions

In a large mixing bowl, combine flour, sugar, baking powder, cinnamon and salt. Gently fold in blueberries. In a small bowl, whisk together the egg, milk and butter. Add to the flour mixture and stir carefully. Spread into a greased 8-in. x 8-in. baking pan. Combine all topping ingredients and sprinkle over batter. Bake at 425 degrees F for 20-25 minutes or until top is light golden brown. Serve warm or at room temperature.

Coffee Shop Fudge

Ingredients

1 cup chopped pecans
3 cups semisweet chocolate chips
1 (14 ounce) can sweetened condensed milk
2 tablespoons strong brewed coffee, room temperature
1 teaspoon ground cinnamon
1/8 teaspoon salt
1 teaspoon vanilla extract

Directions

Line an 8-in. square pan with foil and butter the foil; set aside. Place pecans in a microwave-safe pie plate. Microwave, uncovered, on high for 4 minutes, stirring after each minute; set aside. In a 2-qt. microwave-safe bowl, combine chocolate chips, milk, coffee, cinnamon and salt.

Microwave, uncovered, on high for 1-1/2 minutes. Stir until smooth. Stir in vanilla and pecans. Immediately spread into the prepared pan. Cover and refrigerate until firm, about 2 hours. Remove from pan; cut into 1-in. squares. Cover and store at room temperature (70-80 degrees).

Coffee Cake Supreme

Ingredients

- 1 cup butter
- 1 cup white sugar
- 3 eggs
- 3 cups all-purpose flour
- 1 tablespoon baking powder
- 1 teaspoon baking soda
- 1/2 teaspoon salt
- 1 teaspoon vanilla extract
- 1/2 cup water
- 1 cup sour cream
- 1 cup chopped walnuts
- 1/2 cup white sugar
- 2 teaspoons ground cinnamon

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 9 inch tube pan.

In a large bowl, cream together the 1 cup of sugar and butter. Beat in the eggs, one at a time. Combine the flour, baking powder, baking soda, and salt, stir into the creamed mixture. Finally, stir in the water, vanilla and sour cream. In a small bowl, combine the walnuts, remaining sugar and cinnamon. Pour half of the cake batter into the prepared pan. Sprinkle half of the nut mixture over it, then top with the remaining batter, and sprinkle with remaining nut mixture.

Bake for 50 to 60 minutes in the preheated oven. Cool in pan for 10 minutes, then invert onto a wire rack to cool completely.

Coffee Gelatin Dessert

Ingredients

3/4 cup white sugar
3 (.25 ounce) envelopes
unflavored gelatin powder
3 cups hot brewed coffee
1 1/3 cups water
1 tablespoon lemon juice
1 cup sweetened whipped cream
for garnish

Directions

In a saucepan, stir together the sugar and gelatin. Mix in hot coffee and water. Cook over low heat, stirring frequently until the gelatin and sugar have completely dissolved. Remove from heat, and stir in lemon juice. Pour into a 4 1/2 cup mold. Refrigerate until set, at least 6 hours or overnight. Serve with whipped cream.

Cherry Coffee Cake

Ingredients

1 1/2 cups cherries, pitted and halved
2 tablespoons all-purpose flour
2 cups all-purpose flour
1 teaspoon salt
2 teaspoons baking powder
1 teaspoon ground cinnamon
2/3 cup vegetable oil
2 eggs
1 cup white sugar
1 teaspoon vanilla extract
1 cup milk

Directions

Preheat oven to 325 degrees F (165 degrees C). Grease and lightly flour a 10 inch tube pan. Place cherries in a bowl and toss gently with 2 tablespoons flour. Set aside.

Stir together the flour, salt, baking powder, and cinnamon in a medium bowl. Beat together the oil, eggs, sugar, vanilla extract, and milk until smooth in a large mixing bowl. Stir in the flour mixture until smooth. Fold in the cherries. Pour batter into prepared pan.

Bake in preheated oven until toothpick inserted into cake comes out clean, about 60 minutes. Cool in pan 10 minutes, then turn out onto a serving plate or wire rack.

Strawberry Rhubarb Coffee Cake

Ingredients

Filling

2/3 cup sugar
1/3 cup cornstarch
2 cups chopped rhubarb
1 (10 ounce) package frozen sliced strawberries, thawed
2 tablespoons lemon juice

Cake

3 cups all-purpose flour
1 cup sugar
1 teaspoon baking powder
1 teaspoon baking soda
1 cup cold butter or margarine
2 eggs
1 cup buttermilk
1 teaspoon vanilla extract

Topping

3/4 cup sugar
1/2 cup all-purpose flour
1/4 cup cold butter or margarine

Directions

Combine sugar and cornstarch in a large saucepan; stir in rhubarb and strawberries and bring to a simmer over medium heat. Cook until thickened, about two minutes. Remove from heat, stir in lemon juice and let cool.

Preheat oven to 350 degrees F (175 degrees C). Lightly grease a 9x13 inch pan.

Combine 3 cups flour, 1 cup sugar, baking powder, and baking soda in a large bowl. Cut in butter until mixture resembles coarse crumbs. Beat together eggs, buttermilk, and vanilla in a separate bowl. Stir egg mixture into flour until just moistened. Spoon two-thirds of the batter into prepared pan; evenly spread on the cooled filling, then cover with remaining batter.

In a small bowl, combine 3/4 cup sugar and 1/2 cup flour, and cut in butter until the mixture resembles coarse crumbs; sprinkle over the batter. Bake in preheated oven for 45 to 50 minutes or until golden brown. Cool on a wire rack.

Cinnamon Apple Coffee Cake

Ingredients

1 (9 ounce) package yellow cake mix
1 (3.4 ounce) package instant vanilla pudding mix
2 eggs
1/2 cup sour cream
1/4 cup butter or margarine, melted
2 medium tart apples, peeled and shredded
1/2 cup sugar
1/4 cup chopped walnuts
1 teaspoon ground cinnamon

Directions

In a mixing bowl, beat the cake mix, pudding mix, eggs, sour cream and butter on medium speed for 2 minutes. Pour half into a greased 8-in. square baking dish. Top with apples. Combine the sugar, nuts and cinnamon; sprinkle half over the apples. Top with remaining batter and sugar mixture. Bake at 350 degrees F for 50-55 minutes or until a toothpick inserted near the center comes out clean. Cool on a wire rack.

Coffee Roast

Ingredients

2 tablespoons butter
4 pounds chuck roast
1 tablespoon butter
salt to taste
1 onion, chopped
6 cups brewed coffee
2 cups canned mushrooms
3 tablespoons cornstarch

Directions

Melt 2 tablespoons of butter in a large saucepan over medium high heat. Add the roast and sear on all sides until well browned; set aside.

In the same saucepan, melt the remaining butter, add the salt and onions and saute for 5 minutes. Return the meat to the saucepan and pour in the coffee and the mushrooms.

Bring to a boil, reduce heat to low and simmer for 5 hours, turning meat over halfway through cooking time.

To make gravy: Remove a cup of the coffee mixture from the saucepan, combine with the cornstarch, stirring until smooth, and return to the simmering pan. Mix well, remove from heat and serve.

Apple Pie Coffee Cake

Ingredients

1 (18.25 ounce) package spice cake mix
1 (21 ounce) can apple pie filling
3 eggs
3/4 cup fat-free sour cream
1/4 cup water
2 tablespoons canola oil
1 teaspoon almond extract
2 tablespoons brown sugar
1 1/2 teaspoons ground cinnamon
GLAZE:
2/3 cup confectioners' sugar
2 teaspoons fat free milk

Directions

Set aside 1 tablespoon cake mix. Set aside 1-1/2 cups pie filling. In a mixing bowl, combine eggs, sour cream, water, oil, extract and remaining cake mix and pie filling. Beat on medium speed for 2 minutes. Pour half into a 10-in. fluted tube pan coated with nonstick cooking spray.

Combine the brown sugar, cinnamon and reserved cake mix; sprinkle over batter. Spoon reserved pie filling over batter to within 3/4 in. of edges; top with remaining batter. Bake at 350 degrees F for 40-45 minutes or until a toothpick inserted near the center comes out clean. Cool for 10 minutes before removing from pan to a wire rack.

In a small bowl, combine glaze ingredients. drizzle over cooled cake.

Overnight Coffee Cake

Ingredients

3/4 cup butter, softened
1 cup sugar
2 eggs
2 cups all-purpose flour
1 teaspoon baking soda
1 teaspoon ground nutmeg
1/2 teaspoon salt
1 cup sour cream
3/4 cup packed brown sugar
1/2 cup chopped pecans or walnuts
1 teaspoon ground cinnamon
1 1/2 cups confectioners' sugar
3 tablespoons milk

Directions

In a large mixing bowl, cream butter and sugar. Add eggs, one at a time, beating well after each addition. Combine the flour, baking soda, nutmeg and salt; add to the creamed mixture alternately with sour cream. pour into a greased 13-in. x 9-in. x 2-in. baking dish.

In a small bowl, combine the brown sugar, pecans and cinnamon; sprinkle over coffee cake. Cover and refrigerate overnight.

Remove from the refrigerator 30 minutes before baking. Bake, uncovered, at 350 degrees F for 35-40 minutes or until a toothpick inserted near the center comes out clean. Cool on a wire rack for 10 minutes. Combine confectioners' sugar and milk; drizzle over warm coffee cake.

Cocoa Coffee Milkshake

Ingredients

2 cups vanilla ice cream
1 cup milk
1 teaspoon vanilla extract
1 tablespoon instant hot
chocolate mix
1 tablespoon instant coffee
granules

Directions

In a blender, combine ice cream, milk, vanilla, hot chocolate mix and instant coffee. Blend until smooth. Pour into glasses and serve.

Cranberry Swirl Coffee Cake

Ingredients

1/3 cup chopped walnuts
1/2 cup butter or margarine,
softened
1 cup sugar
2 eggs
1 teaspoon almond extract
2 cups all-purpose flour
1 teaspoon baking powder
1/2 teaspoon baking soda
1/2 teaspoon salt
1 cup sour cream
1 (16 ounce) can whole berry
cranberry sauce, divided
GLAZE:
3/4 cup confectioners' sugar
2 tablespoons milk
1/2 teaspoon vanilla extract

Directions

Sprinkle walnuts into a greased 10-in. fluted tube pan. In a mixing bowl, cream butter and sugar. Add eggs, one at a time, beating well after each. Stir in almond extract. Combine the dry ingredients; add to creamed mixture alternately with sour cream. Spread half of the batter over walnuts. Top with half of the cranberry sauce. Repeat layers. Bake at 350 degrees F for 50-55 minutes or until a toothpick inserted near the center comes out clean. Cool for 10 minutes before removing from pan to a wire rack to cool completely.

In a small bowl, combine glaze ingredients until smooth; drizzle over cake.

Cinnamon Coffee Cake II

Ingredients

1 (18.25 ounce) package yellow cake mix
1 (3.4 ounce) package instant vanilla pudding mix
1 (3.4 ounce) package instant butterscotch pudding mix
4 eggs
1 cup water
1 cup vegetable oil
1 cup packed brown sugar
1 tablespoon ground cinnamon
1 cup chopped walnuts

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a 9x13 inch baking pan, or a 10 inch Bundt cake pan.

In a medium bowl, stir together the cake mix, vanilla pudding mix, and butterscotch pudding mix. Add the eggs, oil and water, mix until well blended. In another bowl, stir together the brown sugar, cinnamon and nuts. Pour half of the batter into the pan, spread evenly. Sprinkle with half of the nut mixture. Cover with the rest of the batter, and sprinkle with the rest of the nut mixture.

Bake for 20 minutes in the preheated oven, then turn the oven down to 325 degrees F (165 degrees C) and bake for an additional 35 to 40 minutes.

Hazelnut Crumb Coffee Cake

Ingredients

2 tablespoons all-purpose flour
1/4 cup packed brown sugar
2 tablespoons cold butter or margarine
1/4 cup finely chopped hazelnuts
BATTER:
1 (1 ounce) square semisweet chocolate
1 cup all-purpose flour
1/2 cup sugar
1/2 teaspoon baking soda
1/4 teaspoon salt
1/2 cup sour cream
1/4 cup butter or margarine, softened
1 egg, beaten

Directions

In a small bowl, combine the flour and sugar; cut in butter until crumbly. Stir in nuts; set aside. In a small saucepan, melt chocolate over low heat. Stir until smooth; cool. In a small mixing bowl, combine the flour, sugar, baking soda and salt. Add the sour cream, butter and egg; beat until well mixed. Remove 1 cup of batter; stir in chocolate.

Spread the remaining batter into a greased 8-in. square baking dish; spoon chocolate batter over the top. Cut through batters with a knife to swirl. Sprinkle with reserved nut topping. Bake at 350 degrees F for 35-40 minutes or until a toothpick inserted near the center comes out clean. Cool on a wire rack.

Cranberry Upside-Down Coffee Cake

Ingredients

2/3 cup packed brown sugar
1/3 cup butter
1 1/4 cups cranberries
1/2 cup chopped pecans

1/2 cup butter, room temperature
3/4 cup white sugar
2 eggs
1 teaspoon vanilla extract
1 cup sour cream
1 1/2 cups all-purpose flour
1 1/2 teaspoons baking powder
1 teaspoon baking soda
1/2 teaspoon ground cinnamon
1/4 teaspoon salt

Directions

Preheat oven to 350 degrees F (175 degrees C). Wrap the outside of a 9 inch springform pan with aluminum foil to prevent leaking. Sift together the flour, baking powder, baking soda, cinnamon and salt. Set aside.

In a saucepan over medium heat, combine brown sugar and 1/3 cup butter. Bring to a boil, then pour into bottom of springform pan. Sprinkle with cranberries and pecans.

In a large bowl, cream together the butter and 3/4 cup sugar until light and fluffy. Beat in the eggs one at a time, then stir in the vanilla. Beat in the flour mixture alternately with the sour cream. Pour batter into prepared pan.

Bake in the preheated oven for 60 minutes, or until a toothpick inserted into the center of the cake comes out clean. Cool in pan for 10 minutes, then invert onto serving platter and carefully remove pan. Serve warm.

Coffee Lover's Dessert

Ingredients

10 large marshmallows
1/2 cup brewed coffee
1/2 cup whipping cream, whipped

Directions

In a heavy saucepan, combine marshmallows and coffee; cook and stir over low heat until melted. Remove from the heat and cool to room temperature. Fold in whipped cream. Spoon into individual dessert dishes. Chill.

Amazing Pecan Coffee Cake

Ingredients

2 cups all-purpose flour
1/4 teaspoon salt
1 tablespoon baking powder
1 cup butter, softened
1 cup sour cream
1 1/2 cups white sugar
2 eggs
1 tablespoon vanilla extract

1/2 cup brown sugar
1 cup chopped pecans
1 teaspoon ground cinnamon
2 tablespoons butter, melted

Directions

Preheat oven to 350 degrees F (175 degrees C). Line a 9x13 inch pan with aluminum foil, and lightly grease with vegetable oil or cooking spray. Sift together the flour, baking powder, and salt; set aside.

In a large bowl, cream the butter until light and fluffy. Gradually beat in sour cream, then beat in sugar. Beat in the eggs one at a time, then stir in the vanilla. By hand, fold in the flour mixture, mixing just until incorporated. Spread batter into prepared pan.

To make the Pecan Topping: In a medium bowl, mix together brown sugar, pecans and cinnamon. Stir in melted butter until crumbly. Sprinkle over cake batter in pan.

Bake in the preheated oven for 30 to 35 minutes, or until a toothpick inserted into the center of the cake comes out clean. Let cool in pan for 10 minutes, then turn out onto a wire rack, and remove foil.

Cranberry-Hazelnut Coffee Cake

Ingredients

1 3/4 cups cake flour
1 teaspoon baking powder
1 teaspoon baking soda
1/2 teaspoon salt
3/4 cup unsalted butter
1 1/2 cups dark brown sugar
4 eggs
2 1/2 teaspoons vanilla extract
1 teaspoon ground cinnamon
3/4 cup whole milk
1/4 cup dried cranberries
1/4 cup chopped toasted hazelnuts

1/3 cup dark brown sugar
1/4 cup white sugar
1 teaspoon ground cinnamon

Directions

Preheat oven to 350 degrees F (175 degrees C). Butter and flour a 9 inch springform pan. Sift together the flour, baking powder, baking soda and salt; set aside.

In a large bowl, cream together the butter and 1 1/2 cup sugar until light and fluffy. Beat in the eggs one at a time, then stir in the vanilla and 1 teaspoon cinnamon. Beat in the flour mixture alternately with the milk. Fold in cranberries and hazelnuts. Pour batter into prepared pan. Mix together 1/3 cup brown sugar, 1/4 cup white sugar, and 1 teaspoon cinnamon; sprinkle over cake, and swirl through the batter.

Bake in the preheated oven for 75 to 80 minutes, or until a toothpick inserted into the center of the cake comes out clean. Allow to cool.

Cinnamon-Raisin Coffee Cake

Ingredients

2/3 cup sugar
1/2 cup vegetable oil
2 eggs
1 teaspoon vanilla extract
1 1/2 cups all-purpose flour
1 teaspoon baking soda
1/4 teaspoon salt
1 cup plain yogurt
1/2 cup raisins
TOPPING:
1/2 cup walnuts, chopped
1/3 cup packed brown sugar
2 teaspoons ground cinnamon

Directions

In a mixing bowl, beat sugar, oil, eggs and vanilla until smooth. Combine flour, baking soda and salt; add to the sugar mixture alternately with yogurt. Stir in raisins. Pour half of the batter into a greased 9-in. square baking pan. Combine topping ingredients; sprinkle half over batter. Top with remaining batter and topping. Cut through batter with a knife to swirl the topping. Bake at 350 degrees F for 30-35 minutes or until a toothpick inserted near the center comes out clean. Cool on a wire rack.

Chocolate Chip Coffee Cake

Ingredients

1 cup butter or margarine,
softened
1 1/4 cups sugar
2 eggs
1 1/4 cups sour cream
1 teaspoon vanilla extract
2 1/2 cups all-purpose flour
1 teaspoon baking powder
1 teaspoon ground nutmeg
1/2 teaspoon baking soda

FILLING:

3/4 cup chopped pecans
3/4 cup miniature semisweet
chocolate chips
1/3 cup sugar
1/3 cup packed brown sugar
1 1/2 teaspoons ground cinnamon
1/2 teaspoon ground nutmeg

Directions

In a large mixing bowl, cream butter and sugar. Add eggs, one at a time, beating well after each addition. Add sour cream and vanilla; mix well. Combine the flour, baking powder, nutmeg and baking soda; add to creamed mixture just until combined (batter will be stiff). Place half of the batter in a greased 13-in. x 9-in. x 2-in. baking pan.

Combine the filling/topping ingredients. Sprinkle half over batter. Spread remaining batter over top. Sprinkle with remaining filling/topping. Bake at 325 degrees F for 40-45 minutes or until golden brown. Cool on wire rack.

Vietnamese Iced Coffee

Ingredients

4 cups water
1/2 cup dark roast ground coffee
beans
1/2 cup sweetened condensed
milk
16 ice cubes

Directions

Brew coffee with water using your preferred method to make brewed coffee. Spoon 2 tablespoons of sweetened condensed milk into each of 4 coffee cups. Pour 1 cup of fresh hot coffee into each cup, and stir to dissolve the milk.

Serve guests cups of coffee, and give each one a tall glass with 4 ice cubes, and a long handled spoon. Guests pour hot coffee over the ice cubes and stir briskly with the long handled spoon, making an agreeable clatter with the ice cubes to chill the coffee.

Coffee Liqueur

Ingredients

4 cups white sugar
4 cups water
3/4 cup instant coffee granules
2 tablespoons vanilla extract
4 cups vodka

Directions

In a 3 quart saucepan over medium heat, combine the sugar and water. Bring to a boil, reduce heat, and simmer for 10 minutes. Remove from heat, stir in instant coffee, and allow to cool.

When cool, stir in vanilla extract and vodka. Pour into clean bottles. Close bottles tightly, and store in a cool dark place.

Cornish Hens with Coffee Liqueur Sauce

Ingredients

1/2 cup coffee flavored liqueur
1/4 cup fresh orange juice
1/2 teaspoon fresh lemon juice
1/2 teaspoon prepared mustard
1/4 teaspoon ground paprika
3 tablespoons unsalted butter
4 Cornish game hens
salt and pepper to taste
2 slices orange, halved
2 slices lemon, halved
1 cup seedless grapes (optional)

Directions

Preheat oven to 375 degrees F (190 degrees C). In a small saucepan, stir together the coffee liqueur, orange and lemon juices, mustard and paprika. Add butter and bring to a boil. Once boiling, lower heat and simmer for 1 minute. Remove from heat, cover and set aside.

Rinse hens under cold running water and pat dry. Season the cavities with salt and pepper to taste. Stuff each bird with half a slice of orange and half a slice of lemon. Stuff grapes into the cavity if desired. Spoon in about a tablespoon of the sauce. Truss or skewer the legs together and place breast side up in a shallow roasting pan, and tent loosely with foil.

Roast for 30 minutes in the preheated oven. Remove foil and baste with the coffee liqueur sauce. Continue roasting for an additional 30 minutes, basting a few more times. Remove hens to a serving platter and remove trussing or skewers. Place roasting pan onto the stovetop and deglaze with the remaining basting sauce. Simmer until thickened, then spoon over roasted hens. Garnish with remaining lemon and orange slices.