

the
ULTIMATE



RECIPE BOOK

Table of Contents

<i>Beverage Recipes</i>	<i>p 3</i>
<i>Pastry and Coffee Desserts</i>	<i>p 14</i>
<i>Sauces</i>	<i>p 30</i>



Beverage Recipes

STARBUCKS FRAPPUCCINO

- 1/2 cup fresh espresso
- 2 1/2 cups low fat milk (2 percent)
- 1/4 cup granulated sugar
- 1 tablespoon dry pectin

Combine all of the ingredients in a pitcher or covered container. Stir or shake until sugar is dissolved. Chill and serve cold. Makes 24 ounces.

To make the "Mocha" variety:

Add a pinch (1/16 teaspoon) of cocoa powder to the mixture before combining.

To make espresso with a drip coffee maker and standard grind of coffee:

Use 1/3 cup ground coffee and 1 cup of water.

Brew once then run coffee through machine again, same grounds.

Makes about 1/2 cup fresh espresso to use in the above recipe.

STARBUCK'S CHAI TEA

- 3 cups water
- 3 cups milk (I use skim)
- 6-8 black or decaf black tea bags
- 1/2 cup honey
- 1 tsp ground cinnamon
- 1 tsp ground cardamom
- 1/2 tsp ground nutmeg
- 1/2 tsp ground cloves (I use less because I don't like too strong a clove taste)
- 1/2 tsp ground ginger (or a mashed small chunk of fresh)

Bring water and milk to a boil. Add other ingredients, return to boil. Turn off heat and let steep for 3-5 minutes. Remove tea bags then filter through fine strainer. Good hot or cold.

STARBUCK'S JAVA FLOAT

Ingredients:

- 4 Tbsp. chocolate syrup
- 2 cups club soda or sparkling water, chilled
- 4 scoops coffee ice cream

Instructions:

In each of 2 tall glasses, stir together 2 Tbsp. of chocolate syrup and 1 cup club soda. Place 2 scoops of ice cream in each glass and serve immediately.

Serves 2.

MOCHA COCONUT FRAPPUCCINO

Like a cold Mounds bar in a cup with a caffeine kick thrown in for extra buzz. Find shredded coconut in the baking aisle and toast 1/2 cup of it (store the leftover coconut in the fridge). You'll use most of the toasted coconut in the blender, but save a little for the garnish when the drinks are done.

1/2 cup shredded coconut
3/4 cup double strength coffee
1 cup low-fat milk
1/3 cup Hershey's chocolate syrup
3 tablespoons granulated sugar
2 cups ice
Garnish: whipped cream

1. Preheat oven to 300 degrees. Spread shredded coconut on a baking sheet and toast coconut in the oven. Stir the coconut around every 10 minutes or so for even browning. After 25 to 30 minutes the shredded coconut should be light brown. Cool it off.
2. Make double-strength coffee by brewing with twice the coffee required by your coffeemaker. That should be 2 tablespoons of ground coffee per each cup of coffee. Chill before using.
3. To make the drinks, combine cold coffee, milk, 1/3 cup of the toasted coconut, 1/3 cup chocolate syrup, and sugar in a blender. Blend for 15 to 20 seconds to dissolve sugar.

Add ice and blend until ice is crushed and the drink is smooth. Pour drinks into two 16-ounce glasses. Garnish each drink with whipped cream, a drizzle of chocolate, and a pinch of some of the remaining toasted coconut. Add a straw to each one.

Makes 2 large drinks.

Variation on Mocha Frappuccino:

2 cups ice cold milk,
2 cups vanilla ice cream,
1/3 cup (rounded) General Foods International Coffees Suisse Mocha flavor,
1 tbs cold espresso or strong blackcoffee (optional, for more coffee flavor)

Blend at high speed for about a minute.

Place the blender container in the freezer for about half an hour (this makes it colder and thicker, but Don't let it freeze all of the way) Blend the contents again. Serves 2.

STARBUCK'S FRAPPUCCINO

1/2 cup Strong Coffee - espresso if possible
2 cup Milk
1/4 - 1/3 cup Sugar
1 1/2 cup Ice
Combine all in a blender and blend well.

STARBUCK'S FROZEN FRAPPUCCINO

The Frappuccino is blended with strong coffee, sugar, a dairy base, and ice. Make double-strength coffee by measuring 2 tablespoons of ground coffee per cup (serving) in your coffee maker. The copy will be even more authentic if you use Starbucks beans and grind them yourself just before brewing.

Coffee

3/4 cup double-strength coffee, cold
1 cup low-fat milk
3 tablespoons granulated sugar
2 cups ice

1. Make double-strength coffee by brewing with twice the coffee required by your coffee maker. That should be 2 tablespoons of ground coffee per each cup of coffee. Chill before using.
 2. To make the drink, combine all ingredients in a blender and blend on high speed until ice is crushed and drink is smooth. Pour into two 16-ounce glasses, and serve with a straw.
- Makes 2 large drinks.

Caramel

For this, add 3 tablespoons of caramel topping to the original recipe above and prepare as described. Top each glass with whipped cream and drizzle additional caramel over the whipped cream.

Mocha

For this version, add 3 tablespoons Hershey's chocolate syrup to the original recipe and prepare as described. Top each glass with whipped cream if desired

STARBUCK'S Frappuccino II

1/2 C. milk
1/2 C. condensed milk
2 C. Ice (approximately)
1 tsp. sugar
1 tsp. cocoa mix (Carnation instant cocoa mix)
1 Tbsp. Vanilla syrup (coffee syrup)
2 shots espresso = 1/4 cup strong coffee

Preparation:

Fill glass (intended to drink from) with ice. Combine milk and condensed milk in separate container. Pour 'milks' into glass over ice, up to 3/4 full. Now add remainder of into glass of milk and ice. Pour into blender and mix on high until completely blended. This should be enough for one serving.

STARBUCK'S PEPPERMINT MOCHA

*A taste of one of the season's unique flavors
(NC)—Makes one 12-oz Mocha*

3 tablespoons Starbucks mocha powder
1 1/2 tablespoons Starbucks Peppermint Syrup
1 ounce Starbucks espresso or 1/4 cup of double strength darkly roasted coffee
12 ounces steamed or heated milk
Freshly whipped cream
Red sugar sprinkles

To indulge in an irresistible Starbucks Peppermint Mocha, combine equal parts Starbucks mocha powder and warm water to create wonderfully rich chocolate syrup. Pour the mocha syrup into a twelve-ounce mug, add a shot of Starbucks espresso or double strength darkly roasted coffee, and Starbucks Peppermint syrup. Fill the remainder of the cup with steamed or heated milk. Garnish with freshly whipped cream and red sugar sprinkles.

This recipe can also make Starbucks Peppermint Hot Chocolate by excluding the Starbucks espresso or double strength darkly roasted coffee.

STARBUCK'S GINGERBREAD LATTE' FOR TWO

A tasty sip of the holidays you can make at home.

3 cups of milk
3 Tbsp. Starbucks Gingerbread syrup
Two shots of Starbucks Espresso Pods
Pinch of Ground Nutmeg

Steam milk with Starbucks Barista Athena.
Place Starbucks Gingerbread Syrup in preheated coffee mug.
Brew single shot of espresso, using premeasured Starbucks Espresso Pod, and pour immediately.

Top with steamed milk and foam.

Garnish foam with a light dusting of nutmeg, crushed gingerbread cookies, or a light touch of cinnamon sugar.

Decorative items: Gumdrops, Life Savers, Smarties, jujubes, licorice all sorts and mini-Shredded Wheat squares (for roofing) make excellent house decorations. There are plenty more possibilities -- go wild and have fun!

STARBUCK'S ICED CONSTANTINE COFFEE

Ingredients:

2/3 cup ground dark roast coffee
4 cinnamon sticks, crushed or broken into small pieces
6 cups water
1/2 tsp. ground cardamom
2/3 cup honey
Ice cubes
Half-and-half or milk

Instructions:

Mix together the coffee and cinnamon sticks. Using the coffee-cinnamon mixture and the water, brew coffee by your customary brewing method. Add the cardamom and honey to the hot coffee and stir until the honey dissolves. Cover and chill.

To serve, fill tall glasses with ice cubes. Pour about 2/3 cup-chilled coffee into each glass. Pass the half-and-half or milk.
Serves 8.

STARBUCK'S VANILLA ICED COFFEE

7 oz. double strength coffee, chilled*
ice
1 1/2 tbs. vanilla Fontana syrup **
milk or cream

*to make double strength coffee, measure 1 2/3 c. (16 Starbucks scoops of coarsely ground coffee into a 12-cup coffee press).

Add water that has just come to a boil.
Allow to brew 4 min, then push plunger down.
Pour into an ice-filled pitcher.

**The syrup is available at Starbucks stores.
Pour coffee over ice in a 12-oz. glass.
Add vanilla syrup and milk or cream to taste.

STARBUCK'S DOUBLE CHOCOLATE CHIP CRÈME FRAPPUCINO

4 tablespoon chocolate syrup
4 tablespoon chocolate chips
4 cups double-strength freshly brewed Espresso
Chopped or crushed ice
Whipped cream (optional)
Chocolate syrup (for drizzle, optional)

Fill blender half full with chopped or crushed ice. Add all ingredients (except whipped cream) and blend until thick and still icy. Pour into 4 tall glasses, top with whipping cream and drizzle chocolate over the whipped cream.

STARBUCK'S CARAMEL MACCHIATO

Caramel Macchiato

The average coffee mug is probably equivalent to a Tall (12-oz/355 mL).

I am not following precise Starbucks standards, though if you must know it's properly one shot of espresso, about .75 oz syrup (.25 oz per 4 oz liquid capacity).

milk
espresso
vanilla syrup
your favorite caramel sauce

In a regular-sized coffee mug, add vanilla syrup and steamed milk. Top with milk foam and add freshly brewed espresso through the foam. Drizzle with caramel sauce.

ICED CARAMEL MACCHIATO

Same ingredients, plus some small ice cubes and (optional) whipped cream

In a pint glass or iced tea glass (we're assuming 16 oz), add vanilla syrup and fill about 3/5 of the way with cold milk. Add ice almost to the top and pour espresso (2 shots would be typical) over the top. If you've done it right, the espresso will mix in only about halfway down without stirring. If adding whipped cream, add it here. Drizzle the top with caramel

STARBUCK'S WHITE CHOCOLATE MOCHA

2/3-cup whole milk
6 tablespoons white chocolate chips
coffee
whipped cream

Add milk and chocolate chips to saucepan and heat until chips are melted. Meanwhile make coffee in espresso machine, pour half of milk mixture in coffee mug and fill rest of mug with coffee (saving enough room for a dollop of whipped cream). Enough for 2 mugs.

STARBUCK'S CARAMEL APPLE CIDER

1 teaspoon cinnamon syrup
1 cup apple juice
1 tablespoon whipped cream
1 teaspoon caramel topping

Blend cinnamon syrup with apple juice and heat. Top with whipped cream and caramel syrup.

SIMPLE ONE CUP CHAI

cup of water to boil.

add a 3/4 inch piece of ginger,

crushed with a mallet to it and let the water boil a couple of minutes (to get the ginger essence in), then pour over tea-leaves (amt. depends on what tea leaves are used - I use Darjeeling and throw in one and a half heaped tsp) and let steep two mins. or until leaves are settled at the bottom of the pot.

Pour into mug add milk, sugar and enjoy!

STARBUCK'S MOCHA SLUSH

6 C. double-strength freshly-brewed dark roast coffee

2/3 C. unsweetened cocoa powder, plus additional for garnish

2 C. nonfat milk

Fill ice cube trays with half of the brewed coffee and place in the freezer.

In a bowl, combine the remaining brewed coffee, cocoa powder and milk and stir to dissolve the cocoa. Cover and chill.

When the ice cubes have frozen, transfer them to a kitchen towel and, using a hammer or mallet, crush the cubes. Fill 4 glasses with the crushed ice and divide the coffee-cocoa mixture evenly among them. Dust the top with cocoa powder and serve.

STARBUCK'S EGGNOG LATTE'

It's perfect on a cold, winter morning or for celebrating the holidays with friends and family. Note: You will need an espresso machine with steaming capabilities to create this beverage.

Yields one 12 oz. beverage

1/2 cup eggnog

1/4 cup whole milk

Starbucks Espresso Roast coffee (ground)

Pinch of ground nutmeg

To make the Eggnog Latte:

1. Combine cold eggnog with cold whole milk. Cold non-fat milk can be substituted for the whole milk.

2. Using the steaming wand on your espresso machine, steam the eggnog/milk mixture until the temperature reaches 145°F. Set aside.

*Eggnog heats and scalds more quickly than milk, so watch your thermometer

3. Tamp ground espresso into the filter. Pull a shot of espresso and pour in serving mug.

4. Fill mug with steamed eggnog/milk mixture. Top with 1/4 inch foamed eggnog/milk mixture to the rim of the mug.

5. Garnish with a sprinkle of ground nutmeg

STARBUCKS SPICED HOLIDAY COFFEE

2/3 C. ground Starbucks Christmas Blend or other dark roast coffee
4 cinnamon sticks, crushed or broken into small pieces
6 C. water
1/2 tsp. ground cardamom
2/3 C. honey
Half-and-half or milk

Mix together the coffee and cinnamon sticks. Using the coffee-cinnamon mixture and the water, brew coffee by your customary brewing method. Add the cardamom and honey to the hot coffee and stir until the honey dissolves. Serve warm. Pour about 2/3 cup coffee into each glass. Pass the half-and-half or milk.

MINTY HOT MOCHA

1/4 cup sugar
1/4 cup unsweetened cocoa
1 cup water
2 tablespoons instant coffee granules
4 3/4 cups skim milk
1/2 teaspoon peppermint extract

Combine sugar and cocoa in a medium saucepan; stir well. Add water; bring to a boil, stirring constantly. Stir in coffee granules. Gradually add milk, stirring well. Cook over medium heat 5 minutes or until mixture is thoroughly heated, stirring frequently. Remove from heat; stir in peppermint. Beat with a whisk until foamy; serve warm.

HARVEST COFFEE CIDER

1/4 tsp. ground cinnamon
1/4 cup firmly packed brown sugar
1 cup apple juice
3 cups cold water
1/4 cup ground MAXWELL HOUSE Coffee, any variety

Place coffee in filter in brew basket of coffee maker; sprinkle with cinnamon. Place sugar and apple juice in empty pot of coffee maker. Add water to coffee maker; brew. When brewing is complete, stir until well mixed.
Serves 10

FROZEN CAPPUCCINO #1

1. Put 1/3 cup finely ground espresso- roast coffee or other dark-roast coffee in a paper-lined coffee filter set over a mug. Pour 1 cup hot (190°) water into filter and let drip through. Chill until cool, about 20 minutes.
2. In a blender, whirl coffee, 3/4 cup vanilla nonfat frozen yogurt, 1/2 cup ice cubes, and 1 1/2 tablespoons sugar until smoothly pureed. Pour into a glass.

FROZEN CAPPUCCINO #2

This frozen coffee shake is made with evaporated skimmed milk and is rich and creamy, without the added fat.

- 1/3 cup brewed coffee, frozen in cubes
- 1/4 cup evaporated skim milk
- 2 teaspoons granulated sugar
- 2 teaspoons coffee syrup
- 1/8 teaspoon ground cinnamon

In a blender, combine frozen coffee cubes, evaporated skim milk, sugar, syrup, and cinnamon to taste. Purée until very smooth and frothy.

Serves 1

Coffee Banana Smoothie

Serve these coffee-flavored energizers for breakfast. Be sure to start with frozen bananas; this makes the drink taste rich and icy like a milk shake.

- 2 small bananas, peeled, cut up, and frozen
- 1-1/2 cups skim milk
- 1 8-ounce container low-fat coffee yogurt
- 1/4 teaspoon ground cinnamon
- Dash ground nutmeg
- Banana slices (optional)
- Fresh mint (optional)

Prep Time: 5 minutes

In a blender container combine frozen bananas, milk, yogurt, cinnamon, and nutmeg. Cover and blend till smooth. To serve, pour into glasses. If desired, garnish with fresh banana slices and mint. Makes 2 (1-1/2-cup) servings

Mocha Java

Coffee and chocolate often are served side by side. This elegant drink combines them in a single, satisfying cup.

- 1 cup strong coffee
- 2 tablespoons semisweet chocolate pieces
- 1 tablespoon sugar
- 1/4 cup half-and-half or light cream

In a small saucepan combine coffee, chocolate pieces, and sugar. Cook and stir over medium heat for 2 to 3 minutes or till chocolate is melted and sugar is dissolved. In another small saucepan heat half-and-half or light cream till steaming, stirring occasionally. Pour coffee mixture into a mug. Add warm half-and-half. If desired, stir in additional sugar to taste.

Iced Espresso

Serve this refreshing, low-fat coffee drink after brunch, lunch, or dinner in place of dessert.

- 1/2 cup ground espresso coffee or French roast coffee
- 1 teaspoon finely shredded orange peel
- 4 cups water
- 1-1/2 cups skim milk
- 3 tablespoons sugar
- Ice cubes
- Orange peel strips (optional)
- 1 teaspoon grated semisweet chocolate (optional)

Prep Time: 15 minutes

Prepare coffee with shredded orange peel and water in a drip coffeemaker or percolator according to manufacturer's directions. Pour coffee into a heatproof pitcher; stir in sugar and milk. Chill till serving time.

To serve, fill 6 glasses with ice cubes; pour coffee mixture over ice. Garnish with orange peel strips and grated chocolate, if desired. Makes 6 (6-ounce) servings

Mocha Mudslide

Refuel with this creamy banana and milk coffee-flavored shake. For a Chocolate flavored shake, use reduced-fat chocolate milk instead of the plain fat-free milk, and reduce the sugar to 1 tablespoon.

- 1 cup fat-free milk
- 2/3 cup sliced ripe banana
- 2 tablespoons sugar
- 1 teaspoon instant coffee granules
- 1/4 cup vanilla low-fat yogurt
- Banana slices (optional)

Place first 4 ingredients in a blender; process until smooth. Place the blender container in freezer; freeze 1 hour or until slightly frozen. Loosen frozen mixture from sides of blender container; add yogurt. Process until smooth, and garnish with sliced banana, if desired. Serve immediately.

2 servings (serving size: 1 cup)

Caramelized Espresso Frappe

1/2 cup boiling water
1 teaspoon instant espresso or 2 teaspoons instant coffee granules
1/4 cup sugar
1/4 cup water, divided
1 cup skim milk
1/4 cup hot cocoa mix
1 cup crushed ice

Combine boiling water and espresso; stir until coffee dissolves. Pour into an ice cube tray; freeze 4 hours or until firm.

Combine sugar and 2 tablespoons water in a small heavy saucepan over medium heat; cook until sugar dissolves. Continue cooking an additional 5 minutes or until golden. Remove from heat; carefully stir in 2 tablespoons water with a whisk (mixture will bubble vigorously). Let cool.

Combine caramelized sugar, milk, and cocoa mix in a blender; process until well blended. With blender on, add coffee ice cubes, 1 at a time; process until smooth. Add crushed ice; process until smooth. Serve immediately.

Hot Mocha

Add coffee crystals to an old favorite for an added treat.

2 tablespoons sugar
2 tablespoons unsweetened cocoa powder
2 teaspoons instant coffee crystals
3 cups skim milk
1/2 teaspoon vanilla

Prep Time: 5 minutes

Cooking Time: 6 minutes

In a medium saucepan stir together sugar, cocoa powder, and coffee crystals. Gradually stir in milk until smooth. Heat over medium heat until warm. Remove from heat; stir in vanilla. Makes 4 (6-ounce) servings.

Starbucks Pumpkin Spice Latte

2 shots Espresso- I actually didn't have any so I used Starbucks Elephant Kinjia finely ground.
3 oz milk combined w/ 3oz 1/2 & 1/2 steamed & frothed-- or As much as u like
2 Tsp Pumpkin Spice- Grocery store Spice Isle.
1 tblsp white mocha Tollhouse chips to sweeten.

Then I just mixed it all up to taste.

Topped with whipped cream and a sprinkle of pumpkin spice.

Pastry Recipes and Coffee Desserts

STARBUCK'S ALMOND BISCOTTI

2 cups all-purpose flour
1 cup granulated sugar
1 teaspoon baking powder

1 cup chopped or slivered almonds, toasted in a 350 degree oven for 7-10 minutes, until fragrant, and cooled

3 large eggs, room temperature
1 teaspoon each: vanilla and almond extract
Pinch of salt

Preheat oven to 350 degrees. Mix flour, sugar, nuts and baking powder and pinch of salt either in the food processor or mixer, or even by hand. Whisk eggs and extracts in another bowl until well beaten. Add egg mixture to flour mixture and process or beat just until combined. Mixture will be sticky and thick.

Grease or spray a cookie sheet. Divide dough into two parts and transfer to cookie sheet. With floured hands, shape into 8" long, 1/2" high loaves. If desired, sprinkle with a bit more of granulated or raw sugar.

Bake for 20-25 minutes, until pale golden and center of loaf is firm when touched. Remove from cookie sheet and cool.

Place on cutting board and cut into 1/2" thick slices on the diagonal. Arrange cookies cut side down on same sheet. Bake another 12-18 minutes, until cookies are turning golden but still a bit soft.
Let cool and store in airtight container. Makes about 2 dozen.

STARBUCK'S CRANBERRY BLISS BARS

16 oz. light cream cheese
12 oz. white chocolate baking squares
Gingerbread Cake and Cookie Mix
2 T. flour
1/4 c. hot water
Sunsweet Cranberry Fruitlings; sweetened/dried

Follow the instructions for the cookie recipe on the gingerbread mix. Mix the gingerbread mix with water. This comes out like dough.

Spread thin in an 8 x 12" shallow pan and bake at 375 degrees for 10 - 12 minutes. Chop the white chocolate baking squares, place them in a bowl, place the bowl in hot water, and stir until melted. Fold in the cream cheese. Chop the dried cranberry fruit into smaller pieces for sprinkling; do not use a food processor!

When the gingerbread mix has cooled, spread the cheese and chocolate mix, and sprinkle with the cranberry pieces. Refrigerate and serve.

STARBUCK'S CHOCOLATE FUDGE SQUARES WITH MOCHA GLAZE

1/2 cup unsalted butter, at room temperature (1 stick; see note)

1 cup granulated sugar

1 egg

1 cup all-purpose flour

1/4 teaspoon baking powder

2 ounce unsweetened chocolate, melted

1/2 cup milk

1 teaspoon vanilla

1/2 cup chopped walnuts

Glaze

1 generous cup powdered sugar

1 tablespoon unsalted butter, at room temperature

1 ounce unsweetened chocolate, melted

1 teaspoon vanilla

1/4 cup brewed double-strength coffee, preferably made from dark-roasted beans

Preheat oven to 350 degrees. Butter an 8-inch square-baking pan.

To make fudge squares: In a large bowl, cream the butter with the sugar and egg.

In a small bowl, sift together the flour and baking powder. Add to the butter mixture.

Then add the melted chocolate, being careful not to over-beat. Add the milk, vanilla and walnuts, stirring just to blend.

Pour the batter into the prepared pan. Bake until the edges begin to pull away from the sides of the pan and the top springs back when pressed lightly, about 30 minutes. Allow the cake to cool completely. Meanwhile, make glaze.

To make glaze: In a medium bowl, combine the powdered sugar, butter, chocolate and vanilla. Stir in the coffee and whisk until smooth.

Refrigerate the glaze until cool, then pour over the top of the cake and cut the cake into squares.

Note: Use real butter or stick margarine. Do not substitute reduced-fat spreads; their higher water content often yields less-satisfactory results.

STARBUCK'S DATE SCONES

1 1/2 cup all-purpose flour
1/2 cup whole wheat flour
1/4 cup bran
2 teaspoon baking powder
1/2 teaspoon baking soda
1 teaspoon salt
2 teaspoon cinnamon
1/4 cup brown sugar
1/2 cup unsalted butter, chilled
1 egg
2/3 cup buttermilk
2/3 cup chopped dates

Combine the all-purpose and whole wheat flours, the bran, baking powder, soda, salt, cinnamon and brown sugar. Cut in the butter. (Or combine in a food processor, just until crumbly.) Add the egg, buttermilk and dates; do not over mix.

(If the dough seems too sticky to work with add a couple more tablespoons flour.) Shape the dough into a rectangle about 1 inch thick on a floured surface. Cut into 12 triangles.

Bake on an ungreased baking sheet in a preheated 350 degrees F oven about 25 minutes. Cool on a rack.

STARBUCK'S ORANGE OATMEAL FLAT SCONES

2 1/2 cup all purpose flour
2 cup oatmeal
1 cup sugar
1 t. salt
1 tablespoon baking powder
1/2 t. baking soda
1/2 C very cold unsalted butter, cut into small chunks
1 egg
1/2 cup orange juice
1/4 teaspoon Boyajian orange or tangerine oil or extract
1 cup raisins, plumped and dried
Glaze
Milk
Sugar
Orange zest

Line a large baking sheet with parchment paper. Preheat oven to 425°F. In a large bowl, place flour, oatmeal, sugar, salt, baking powder, baking soda and mix together.

Cut or rub in butter to make a mealy mixture. Stir in egg and orange juice. Add Orange oil or extract. Mix to make soft dough. Turn out onto a lightly floured board and knead for a few Minutes. Roll or pat out into a thickness of 1/2 inch. Using a serrated cookie cutter, cut into disks or rounds. Brush with milk and sprinkle with sugar and orange zest. Bake until nicely browned — about 14 minutes.

STARBUCK'S SCOTTISH OAT SCONES

2/3 c Butter, melted*
1/3 c Milk
1 ea Egg
1 1/2 c All-purpose flour*
1 1/4 c Quick Quaker Oats, uncooked
1/4 c Sugar
1 T Baking powder
1 t Cream of tartar
1/2 t Salt
1/2 c Raisins or currants*
Preheat oven to 425 F.

Add butter, milk and egg to combined dry ingredients; mix just until dry ingredients are moistened. Stir in raisins.
Shape dough to form ball*; pat out on lightly floured surface to form 8-inch circle*. Cut into 8 to 12* wedges; bake on greased cookie sheet in preheated hot oven (425 F.) 12 to 15 minutes or until light golden brown. Serve warm at breakfast or brunch with butter, preserves or honey, as desired.

STARBUCK'S ITALIAN DATE THUMBPRINTS

1 cup plus 1 tablespoon all-purpose flour
3 1/2 tablespoon potato flour
1 teaspoon baking powder
1/8 teaspoon salt
1/2 cup chopped dates
1/2 cup hot double-strength Starbucks Christmas
Blend or other dark roast coffee
1/2 cup unsalted butter, room temperature
1/4 cup plus 2 tablespoon granulated sugar
1 egg
1 tablespoon milk
1 teaspoon vanilla extract
1/2 cup orange marmalade

They can also be made in a chocolate version by substituting 2 tablespoons of cocoa for the flour.

Preheat oven to 375 degrees F. Line baking sheets with parchment paper or lightly grease. Sift together flour, potato flour, baking powder and salt; set aside. Soak the dates in the hot coffee for at least 30 minutes. Drain coffee but reserve 1 teaspoon of the liquid. Cream butter and sugar in a mixture bowl until light and fluffy. Add the egg, milk, reserved coffee and vanilla and mix until blended. Add soaked dates into the flour mixture and toss just to coat lightly. Add flour into The creamed mixture and mix until smooth. Form approximately 2 tablespoons of dough into a ball by rolling between palms. Make an indentation in the center of each ball and place on prepared baking sheet at least 3" apart. Fill each indentation with 1/2 teaspoon of orange marmalade. Bake cookies in preheated oven for 12 to 15 minutes or until lightly golden. Cool thoroughly on racks before serving. Garnish with orange peel or a stick of cinnamon. Serves 8

STARBUCK'S MAPLE OAT SCONES

1/2 c. pecans, roughly chopped

1. Spread in a single layer on a baking sheet:

2. Toast in a 300-degree (F) oven for 5 minutes, watching carefully to avoid burning.

3. Grind to a powder in a food processor:

1 c. quick oats

1 c. wheat flour

2 1/2 c. white flour

2 t. baking powder

1/2 t. baking soda

2 T. sugar

pinch salt

Cut into dry ingredients with a pastry blender or food processor:

1/2 lb. (2 sticks) cold butter, cut into small pieces

When mixture is thoroughly combined with no lumps of butter, gradually stir in the toasted pecans and: 1 c. half-and-half Continue adding half-and-half until dough holds together but does not look wet. (Do not add more than 1 1/2 c. half-and-half total.)

Separate dough into 2 portions, and flatten slightly. Wrap and chill for 30 minutes.

Roll to 1/2" thickness on floured board. Cut into 3" squares and arrange on a parchment-lined baking sheet. Bake at 375 degrees for 13-15 minutes or until slightly browned. Remove from oven and let cool.

Meanwhile, prepare glaze by combining:

2 1/2 c. powdered sugar

2 T. maple syrup

1 t. maple extract

pinch of salt

Stir in until mixture is spreadable but not runny:

1 to 2 T. milk

Spread glaze over scones.

STARBUCK'S PEANUT BUTTER COOKIES

1/2 cup butter

1/2 cup peanut butter

1/2 cup brown sugar

1/2 cup white sugar

1 egg

1-1/2 cups flour

1 teaspoon baking soda

1/4 teaspoon salt

1/2 teaspoon vanilla

Bake at 375-degrees for 12-15 minutes on a greased cookie sheet

STARBUCK'S MARBLE POUND CAKE

16 servings
4 1/4 cups sifted cake flour
2 tsp. baking powder
1/8 tsp. salt
6 ounces good-quality semisweet OR
bittersweet chocolate, finely chopped
1 pound (2 cups or 4 sticks) unsalted butter, softened
3 cups granulated sugar
1 Tbsp. vanilla
10 eggs, graded "large"
2 Tbsp. orange liqueur OR milk
Grated zest of 2 lemons

Adjust rack one-third up from bottom of oven; preheat oven to 325 degrees F. Grease a 10 by 4 inch tube pan with solid vegetable shortening. Line the bottom with a circle of wax paper cut to fit, grease the paper, then lightly flour the entire inside of the pan (including the tube), knocking out any excess.

Set aside. Sift together cake flour, baking powder, and salt; set aside. Place chopped chocolate into small heatproof bowl. Place bowl over simmering water on low heat (water should not touch bottom of bowl); stir frequently until melted and smooth. Remove from heat and hot water; set aside.

Fit a stand mixer with paddle beater, if available. In large mixer bowl, beat softened butter at medium speed until smooth. Add sugar and vanilla. Beat at a low speed until incorporated, then scrape beater(s) and bowl with rubber spatula (repeat this scraping often throughout the mixing process to ensure complete blending of ingredients). Increase speed to medium; beat for 3 full minutes. At a low speed, add eggs, two at a time. When all eggs have been added, increase speed to medium once more; beat for 1 minute (mixture may look curdled now — OK). At lowest speed, add about half of sifted dry ingredients, mixing only until blended. Add orange liqueur. Add remaining dry ingredients and mix in, then remove bowl from mixer and fold in lemon zest with large spatula. Note: This is a large amount of thick, heavy batter. It may be necessary to increase mixer speed slightly to get dry ingredients to incorporate. I always end up removing the bowl from the mixer before the last of the dry ingredients are blended in completely, adding the lemon zest, then folding everything together with a large, sturdy rubber spatula. Batter may still look slightly curdled at this point — OK.

Measure out a generous 4 cups of the batter and set aside. To remaining batter in mixer bowl, add melted chocolate (which may still be slightly warm) all at once; whisk in with large, sturdy whisk.

Place alternating spoonfuls of dark and light batters into prepared pan. To level batter in pan, grasp pan on opposite sides with both hands; twist briskly in short, back-and-forth motions. To marble, run a knife in a circular motion all around the batter in several concentric circles, going almost down to the bottom of the pan (don't overdo the marbling). With back of a large spoon, push batter slightly higher onto pan edges and tube, leaving a "trench" in the middle. Bake in preheated oven for 1 hour and 15 minutes to 1 hour and 25 minutes.

Turn pan back-to-front once about halfway through baking time. If top of cake begins to become too brown, cover loosely with aluminum foil.
Cake is done when a toothpick inserted into the crack that will form all around the top emerges with a few moist crumbs still clinging to it. Do not over bake!

My experience with this cake is that it will pull away from the sides of the pan only after it is removed from the oven.

Remove to cooling rack; allow to stand 15 to 20 minutes. Carefully loosen cake from pan edges and tube; invert onto another cooling rack (be careful! This is a large, tall cake). Re-invert to cool completely right side up.

When completely cool, store airtight. Allow to stand at least overnight before serving. To cut, use a large, sharp, serrated knife.

STARBUCK'S OLD FASHIONED COFFEE CAKE

For the Streusel:

- 1-1/2 cups graham cracker crumbs
- 3/4 cup finely chopped walnuts
- 3/4 cup brown sugar, firmly packed
- 1 teaspoon ground cinnamon
- 1/4 teaspoon ground cardamom
- 1/2 cup unsalted butter, melted

For the Cake:

- 2 cups cake flour
- 1 cup granulated sugar
- 2-1/2 teaspoons baking powder
- 1/2 teaspoon salt
- 1/2 cup unsalted butter, at room temp
- 2 eggs
- 1-1/2 teaspoons vanilla extract
- 1 cup milk

Preheat oven to 350 degrees. Butter and flour a 10-inch tube pan, a 9-inch spring form pan or an 8-inch square pan.

To make the streusel, in a medium bowl, combine the graham cracker crumbs, walnuts, brown sugar, cinnamon, cardamom, and melted butter. Blend well and set aside.

To make the cake, sift the flour, sugar, baking powder, and salt into a large bowl. Add the butter, eggs, vanilla, and milk. Beat vigorously until smooth and quite thick, about 1 minute. Spread half of the batter into prepared pan and sprinkle with half the streusel mixture. Spoon remaining batter over the streusel and top with remaining streusel. Bake until cake tests done, about 50 minutes. Cool about 20 minutes, then remove cake from pan.
Serves 10-12

Mocha Crumb Cake

It's espresso time with this cocoa and coffee cake.

1 1/4 cups all-purpose flour
2/3 cup sugar
3 tablespoons unsweetened cocoa
1 tablespoon instant coffee granules
1/8 teaspoon salt
1/4 cup chilled stick margarine or butter, cut into small pieces
1/2 teaspoon baking powder
1/4 teaspoon baking soda
1/3 cup 1% low-fat milk
1 teaspoon vanilla extract
1 large egg
Cooking spray
1 1/2 teaspoons water

Estimated Total Time: 50 minutes

Preheat oven to 350°.

Lightly spoon flour into dry measuring cups, and level with a knife. Combine flour and next 4 ingredients (flour through salt) in a mixing bowl, and cut in margarine with a pastry blender or 2 knives until mixture resembles coarse meal. Reserve 1/2 cup flour mixture for topping, and set aside.

Combine remaining flour mixture, baking powder, and baking soda; add milk, vanilla, and egg. Beat at medium speed of a mixer until blended. Spoon batter into an 8-inch round cake pan coated with cooking spray. Combine reserved 1/2 cup flour mixture and water; stir with a fork. Sprinkle crumb mixture over batter. Bake at 350° for 30 minutes or until cake springs back when touched lightly in center. Cool on a wire rack. 8 servings (serving size: 1 wedge)

Chocolate Cappuccino Mousse

This simple chocolate mousse uses whipped cream as a base. Gently fold the cream into the chocolate in stages and blend well before continuing.

1/2 pound bittersweet chocolate
1/4 cup coffee syrup
1 1/2 cups whipping cream
1 teaspoon vanilla extract

1. Melt chocolate and coffee syrup in a double boiler over medium heat.
2. Combine the cream and vanilla, whip until soft peaks form. Gently fold 1/4 of the whipped cream into the melted chocolate. When well blended, fold the remaining whipped cream into the chocolate.
3. Pipe or spoon the mousse into dessert glasses and chill.
4. If desired top the mousse with additional whipped cream and chocolate shavings and serve.

Strawberry-White-Chocolate Dessert

2 6-ounce packages white baking bars, cut up
1-1/2 cups whipping cream
1 cup brewed espresso or strong coffee
2 tablespoons brandy (optional)
1 3-ounce package cream cheese, softened
2-1/2 3-ounce packages ladyfingers (30), split
3 cups sliced fresh strawberries
2 cups halved fresh strawberries

Chill a medium mixing bowl and beaters of an electric mixer. In a medium saucepan combine baking bars and 1/4 cup of the cream; heat and stir over low heat until bars are melted. Cool slightly. Stir together espresso or coffee and brandy, if desired. Set aside.

For filling, in the chilled bowl beat remaining whipping cream with an electric mixer on medium speed until soft peaks form; set aside. In a large mixing bowl beat cream cheese until fluffy. Add cooled white baking bar mixture to cream cheese; beat on medium speed until smooth. Fold whipped cream into cream cheese mixture. Set aside.

To assemble, line the sides of a 9-inch spring foam pan with some of the ladyfinger halves, flat side in. Arrange half of the remaining ladyfingers on the bottom of the pan. Drizzle half of the espresso mixture over ladyfingers in the bottom of the pan. Spoon a third of the filling over ladyfingers. Top with sliced strawberries. Top with remaining ladyfingers. Drizzle with remaining espresso mixture. Top with remaining filling. Cover and chill for 3 to 4 hours. Before serving, arrange halved berries atop filling. Cut into wedges to serve. Makes 10 to 12 servings. Serving Size 10

Coffee Italian Ices

Italian ices, such as this one, are typically served with mounds of whipped cream. If you like, serve this version with a lower-calorie dessert topping.

1/4 cup sugar
2 tablespoons instant espresso coffee powder
1/2 cup boiling water
1 cup cold water
5 strawberries (optional)

Prep Time: 255 minutes

In a small bowl combine sugar and coffee powder. Add boiling water; stir until dissolved. Stir in cold water.

Pour mixture into a 9x5x3-inch loaf pan. Freeze about 2 hours or until firm. Break frozen mixture into small chunks; place in a chilled medium-mixing bowl. Beat with electric mixer on low speed until fluffy. Freeze mixture for 2 hours or until firm.

To serve, scrape or scoop ice into small dessert dishes. If desired, garnish each serving with a strawberry. Makes 5 (1/2-cup) servings. Make ahead directions: Pack into an airtight freezer container. Seal, label, and freeze up to 1 month. Serving Size: 5.

Coffee Cheesecake

1-3/4 cups finely crushed chocolate wafers (30 cookies)
1/3 cup butter, melted
2 ounces semisweet chocolate, chopped
2 tablespoons water
1 tablespoon instant espresso coffee powder or regular coffee crystals
2 tablespoons coffee liqueur or water
3 8-ounce packages cream cheese, softened
1 cup sugar
2 tablespoons all-purpose flour
1 teaspoon vanilla
4 slightly beaten eggs

Prep Time: 25 minutes

Cooking Time: 50 minutes

For the crust, in a mixing bowl combine crushed wafers and melted butter. Press mixture evenly onto the bottom and 2 inches up the sides of an ungreased 8-inch spring foam pan. Place the pan on a baking sheet. Chill till needed.

In a small saucepan combine the chocolate, water, and instant espresso. Cook and stir over low heat till chocolate starts to melt. Remove from heat. Stir till smooth. Stir in liqueur or water; cool.

In a large mixer bowl beat cream cheese, sugar, flour, and vanilla with an electric mixer on medium speed till smooth. Add eggs all at once, beating on low speed just till mixed. **Do not over beat.**

Reserve **2 cups** of the cream cheese mixture; cover and chill. Stir cooled chocolate mixture into the remaining cream cheese mixture, stirring just till combined. Pour chocolate mixture into crust.

Bake in 350° F oven for 30 minutes or till sides are set (center will be soft set). Remove reserved mixture from refrigerator 10 minutes before needed. Gently pull out oven rack just enough to reach the inside of the pan. Carefully pour reserved mixture in a ring over the outside edge of the chocolate mixture (where chocolate mixture is set). Gently spread evenly over entire surface.

Bake cheesecake for 20 to 25 minutes more or till center appears nearly set when gently shaken. Cool for 10 minutes on a wire rack. Loosen sides of the cheesecake from the pan. Cool for 30 minutes. Remove sides of pan. Cool completely. Chill cheesecake for 4 to 24 hours before serving. Store any remaining cheesecake, covered, in the refrigerator for up to 3 days. Makes 12 servings.

Make-Ahead Tips: Chill cheesecake, covered, for 4 to 24 hours ahead. Or, to freeze, place cooled cheesecake, uncovered, in the freezer for 1 hour or till firm. Remove bottom of pan. Transfer cheesecake to a large freezer bag or container. Seal, label, and freeze for up to 1 month. To serve, transfer cheesecake to a platter and loosely cover. Thaw for 24 hours in the refrigerator.

Serving Size: 12

Gingersnap Scones with Espresso Glaze

Talk about a double hit: coffee in your cup, coffee in your scones. These are a nice alternative to fat-laden doughnuts.

1-3/4 cups all-purpose flour
1/4 cup gingersnap crumbs (about 6 cookies, finely crushed)
1/4 cup sugar
1-1/2 teaspoons baking powder
1/2 teaspoon baking soda
1/4 teaspoon salt
1/4 cup chilled stick margarine, cut into small pieces
1/2 cup low-fat buttermilk
1 large egg, lightly beaten
Cooking spray
1 tablespoon hot water
1-1/2 teaspoons instant coffee granules
3/4 cup sifted powdered sugar
10 walnut halves

Prep Time: 20 minutes

Cooking Time: 15 minutes

Preheat oven to 400°.

Combine the first 6 ingredients in a bowl; cut in margarine with a pastry blender or 2 knives until the mixture resembles coarse meal. Add buttermilk and egg, stirring just until moist (dough will be sticky).

Turn dough out onto a lightly floured surface; with floured hands, knead lightly 4 times. Pat dough into a 10-inch circle on a baking sheet coated with cooking spray.

Cut dough into 10 wedges, cutting into, but not through, dough. Bake at 400° for 15 minutes or until golden.

Combine hot water and coffee granules in a medium bowl; stir well. Add powdered sugar; stir well. Drizzle over scones. Cut into 10 wedges; top each with 1 walnut half.

10 servings (serving size: 1 scone)

Nutrition Facts (per Serving): 220 calories 34.7g carbohydrates, 24 mg cholesterol, 7.4 g fat, 194 mg sodium, 4 g protein, 73 mg calcium, 1.4 mg iron, 0.7 g fiber

Mocha Brownies with Fresh Raspberries

1 cup sugar
1/4 cup vegetable oil
1/4 cup coffee low-fat yogurt
1 teaspoon vanilla extract
3 large egg whites, lightly beaten
1/2 cup all-purpose flour
1/3 cup Dutch process cocoa
1 teaspoon instant espresso or 2 teaspoons instant coffee granules
1/4 teaspoon baking powder
1/4 teaspoon salt
Cooking spray
2 cups fresh raspberries

Prep Time: 15 minutes

Cooking Time: 25 minutes

Preheat oven to 375°.

Combine first 5 ingredients in a large bowl, stirring well with a whisk. Lightly spoon flour into a dry measuring cup; level with a knife. Combine flour and next 4 ingredients (flour through salt) in a medium bowl, and add flour mixture to sugar mixture, stirring just until moist. Pour mixture into a 9-inch square-baking pan coated with cooking spray. Bake at 375° for 25 minutes. Cool in pan on a wire rack.

Serve with raspberries.

Serving Size: 16 servings (serving size: 1 brownie and 2 tablespoons raspberries)

Chocolate Espresso Pudding

1/2 cup packed brown sugar
1/4 cup cornstarch
3 tablespoons unsweetened cocoa
1 tablespoon instant coffee granules
1/8 teaspoon salt
2 cups fat-free soy milk
2 ounces bittersweet chocolate, chopped
1 teaspoon vanilla extract

Combine first 5 ingredients in a medium, heavy saucepan, and stir well with a whisk.

Gradually stir in milk, and bring to a boil over medium heat. Reduce heat, and simmer 1 minute or until thick. Remove from heat, and add chocolate, stirring until melted. Stir in vanilla. Pour about 1/2 cup pudding into each of 4 dessert dishes; cover surface of pudding with plastic wrap. Chill at least 4 hours. Remove plastic wrap to serve.

Coffee Coffeecake

A final swirl gives this espresso dessert a fancy touch.

1/3 cup granulated sugar
4 1/2 teaspoons instant espresso or 3 tablespoons instant coffee granules
1 1/2 teaspoons ground cinnamon
1 1/2 cups all-purpose flour
1/2 cup granulated sugar
1 teaspoon baking powder
1/2 teaspoon baking soda
1/8 teaspoon salt
1 cup plain low-fat yogurt
2 1/2 tablespoons stick margarine or butter, melted
1 teaspoon vanilla extract
1 large egg
Cooking spray
2 tablespoons finely chopped walnuts
2 teaspoons 1% low-fat milk
1 teaspoon instant espresso or 2 teaspoons instant coffee granules
1/3 cup sifted powdered sugar

Estimated Total Time: 1 hour

Preheat oven to 350°.

Combine first 3 ingredients; set aside.

Lightly spoon flour into dry measuring cups, and level with a knife. Combine flour, 1/2 cup granulated sugar, baking powder, baking soda, and salt in a large bowl. Combine yogurt, margarine, vanilla, and egg; add to flour mixture, stirring just until moist.

Spread half of cake batter into an 8-inch square cake pan coated with cooking spray, and sprinkle with half of espresso mixture. Top with remaining batter, spreading to cover; sprinkle with remaining espresso mixture. Swirl batters together using a knife, and sprinkle with walnuts. Bake at 350° for 35 minutes or until cake springs back when touched lightly in center. Cool on a wire rack.

Combine milk and 1-teaspoon espresso, stirring until coffee granules dissolve, and stir in the powdered sugar. Drizzle espresso glaze over cake.

Serving Size:

9 servings

Chocolate-Banana Trifle

- 2/3 cup sugar
- 2/3 cup evaporated fat-free milk
- 3 tablespoons unsweetened cocoa
- 1 tablespoon cornstarch
- 1/4 cup Kahlua (coffee-flavored liqueur)
- 1 (16-ounce) angel food cake, cut into 1-inch cubes
- 2 (1.4-ounce) English toffee candy bars, chopped (such as Skor or Heath bars)
- 3 cups fat-free milk
- 3 (3.4-ounce) packages vanilla instant pudding mix (not sugar-free)
- 2 cups sliced banana, divided
- 1 (12-ounce) container frozen reduced-calorie whipped topping, thawed and divided

Combine first 4 ingredients in a medium saucepan; bring to a boil. Cook until sugar is dissolved and mixture is thick (about 3 minutes), stirring frequently. Remove from heat; stir in Kahlua. Cool.

Combine chocolate mixture and cake in a large bowl; stir in chopped candy bars, reserving 1 tablespoon for topping. Set aside.

Beat 3 cups milk and pudding mix at medium speed of a mixer until well blended. Stir in cake mixture. Cover; chill 15 minutes.

Spoon half of cake mixture into a trifle dish or bowl. Arrange 1-cup bananas evenly over cake mixture; top with half of whipped topping. Repeat layers; end with whipped topping. Sprinkle with reserved 1-tablespoon chopped candy bar. Chill 1 hour.

Cappuccino-Chocolate Coffee Cake

- 1/3 cup flaked coconut
- 1/4 cup chopped nuts
- 1/4 cup sugar
- 1 tablespoon butter or margarine, melted
- 2 cups Original Bisquick®
- 2/3 cup milk or water
- 1/4 cup sugar
- 2 tablespoons butter or margarine, melted
- 1 egg
- 1/3 cup semisweet chocolate chips, melted
- 2 teaspoons powdered instant coffee (dry)

1. Heat oven to 400°F. Grease square pan, 8x8x2 inches. Mix coconut, nuts, 1/4 cup sugar and 1 tablespoon butter; set aside.

2. Beat remaining ingredients except chocolate chips and coffee in large bowl on low speed 30 seconds, scraping bowl constantly. Beat on medium speed 4 minutes, scraping bowl occasionally. Pour into pan. Stir together chocolate and coffee; spoon over batter. Lightly swirl chocolate mixture through batter several times with knife for marbled design. Sprinkle coconut mixture evenly over top.

3. Bake 20 to 25 minutes or until light golden brown. Serve warm. Makes 9 servings

Irish cream plus Italian espresso plus rich French custard

1/3 cup sugar
3 tablespoons water
Cooking spray
2 large eggs
1 large egg white
1/2 cup sugar
3 tablespoons Irish cream (such as Bailey's)
1 tablespoon instant espresso or 2 tablespoons instant coffee granules
1/8 teaspoon salt
1 (12-ounce) can evaporated skim milk
Chopped chocolate-covered coffee beans (optional)

Prep Time: 4 hours, 20 minutes

Cooking Time: 60 minutes

Preheat oven to 325°.

Combine 1/3 cup sugar and 3 tablespoons water in a small, heavy saucepan over medium-high heat; cook until sugar dissolves, stirring frequently. Continue cooking until golden (about 4 minutes). Immediately pour into 4 (6-ounce) ramekins or custard cups coated with cooking spray, tilting each cup quickly until caramelized sugar coats bottom of cup. Set aside.

Beat eggs and egg white in a medium bowl with a whisk. Stir in 1/2 cup sugar, liqueur, espresso, salt, and milk. Divide mixture evenly among prepared custard cups. Place cups in a 9-inch square baking pan; add hot water to pan to a depth of 1 inch. Bake at 325° for 55 minutes or until a knife inserted in center comes out clean.

Remove cups from pan. Cover and chill at least 4 hours.

Loosen edges of custards with a knife or rubber spatula. Place a dessert plate, upside down, on top of each cup; invert onto plates. Drizzle any remaining caramelized syrup over custards. Garnish with chopped coffee beans, if desired. 4 servings.

Frozen Mud Pie Sandwiches

This version of this summertime ice-cream sandwich has its own fudge sauce. Feel free to use chocolate or any other flavor of ice cream. Can be stored in the freezer for up to 4 days.

2 tablespoons sugar
2 tablespoons light-colored corn syrup
1-1/2 tablespoons unsweetened cocoa
1 tablespoon 1% low-fat milk
1 teaspoon stick margarine
1/4 teaspoon vanilla extract
1-1/4 cups coffee low-fat frozen yogurt, softened
20 chocolate wafer cookies

Prep Time: 1 hour, 20 minutes

Cooking Time: 2 minutes.

Combine first 4 ingredients in a small, heavy saucepan, and bring to a boil over medium-low heat, stirring frequently with a whisk. Cook 2 minutes or until thick, stirring frequently. Remove from heat; stir in margarine and vanilla extract. Cover and chill thoroughly. Spread 2 tablespoons yogurt onto each of 10 cookies; top with about 1 teaspoon toffee syrup and remaining cookies, pressing gently. Freeze at least 1 hour. Makes 10 sandwiches (serving size: 1 sandwich)

Mocha-Caramel Tree Cookies

Trim these coffee-flavored holiday tree cutouts with garlands, dots, or outlines of melted chocolate. Then, drizzle with melted caramels.

1 cup butter, softened
1/3 cup sifted powdered sugar
3 tablespoons granulated sugar
1 teaspoon instant espresso coffee powder or 2 teaspoons instant coffee crystals
1 tablespoon vanilla
3 tablespoons unsweetened cocoa powder
1-2/3 cups all-purpose flour
1/2 cup semisweet chocolate pieces
1 teaspoon shortening
1/2 of a 14-ounce package vanilla caramels (about 24)
2 tablespoons milk
1/4 cup butter

Prep Time: 120 minutes

Cooking Time: 12 minutes

In a large mixing bowl beat first 3 ingredients with an electric mixer on medium speed until fluffy. Dissolve instant coffee powder or crystals in vanilla; add to butter mixture. Beat in cocoa powder. Beat in as much of the flour as you can with the mixer. By hand, stir in any remaining flour. Divide dough in half. Cover; chill about 1 hour or until firm.

On a floured surface, roll one half of dough at a time to 1/4-inch to 3/8-inch thickness. Cut into 3-inch trees, reindeers, or other shapes. Place cookies 1-1/2 inches apart on greased cookie sheets.

Bake in a 325 degree oven for 12 to 15 minutes or until set but not over browned. Cool 1 minute on cookie sheet; transfer to wire racks. Cool completely.

Heat and stir chocolate pieces and shortening over low heat until chocolate begins to melt. Remove from heat; stir until smooth. Drizzle over cookies. Let stand until set. Heat and stir the caramels, 1/4 cup butter, and milk over very low heat until smooth. Cool slightly. Drizzle over cookies. Makes 30 cookies. **Serving Size:** 30

Sauces

Kahlua-Fudge Sauce

You won't believe this has just a trace of fat in this chocolate sauce for as rich as it tastes.

- 1 (14-ounce) can low-fat sweetened condensed milk
- 1/2 cup boiling water
- 6 tablespoons unsweetened cocoa
- 1 teaspoon instant espresso or 2 teaspoons instant coffee granules
- 3 tablespoons Kahlua (coffee-flavored liqueur)

Prep Time: 3 minutes

Cooking Time: 10 minutes

Place milk in a small saucepan; cook 5 minutes over low heat. Combine water, cocoa, and espresso in a small bowl, stirring until granules dissolve. Stir cocoa mixture into milk; cook 5 minutes, stirring frequently. Stir in liqueur; cook 1 minute. Remove from heat. Serve warm or chilled. Serving Size 28 (serving size: 1 tablespoon).

Mocha-Vanilla Sauce

This is a variation of the 'mother sauce' of dessert sauces. Vanilla sauce or sauce Anglaise, is a loose custard that can be flavored in a variety of ways to complement almost any dessert.

- 2 cups whole milk
- 2 cups heavy cream
- 1 vanilla bean
- 1 cup granulated sugar
- 1 cup + 2 tbsp. egg yolks, large
- 2 tbsp. coffee extract

Estimated Time: 30 minutes

1. Heat milk, heavy cream, vanilla bean, and half of the sugar until it boils. Remove the vanilla bean and reserve for other uses.
 2. Combine egg yolks and remaining sugar, then temper with part of the boiling milk while stirring constantly.
 3. Pour liaison into the remaining milk and return to the heat.
 4. Stirring constantly, cook slowly to stage of nappe or 180 degrees F (82 degreesC).
 5. Remove immediately from stove and strain through a chinois, directly into a bainmarie in an ice bath. Add the coffee extract, mixing well until blended.
- Serving Size 48.

ChocoMocha Tofu Frosting

I use high-protein, shelf-stable tofu instead of butter in chocolate frosting. The frosting is so smooth, cool, and creamy that I also like it as a pudding.

- 1 package (6 oz., 1 cup) semisweet chocolate chips
- 1 box (12.3 oz.) nonrefrigerated extra-firm regular or low-fat tofu
- 2 tablespoons coffee-flavor liqueur, such as Kahlua
- 1 tablespoon vanilla

1. Pour chocolate into a microwave-safe bowl. Heat in a microwave oven on half power (50%) until chocolate is soft, 2 to 2 1/2 minutes.
2. Meanwhile, in a blender combine tofu, coffee-flavor liqueur, and vanilla. Whirl until smoothly pureed.
3. Stir chocolate until smooth. Scrape into blender with tofu mixture. Whirl until smoothly pureed. Pour into a bowl and nest in ice water. Stir often until frosting is cold, 10 to 12 minutes. Use or cover airtight and chill up to 2 days; stir before spreading.

Serving Size 24

Fruit with Mocha Fondue

Update chocolate fondue with a hint of coffee, and serve it with meringue cookies as crispy dippers.

- 1 4-ounce package sweet baking chocolate, broken up
- 4 ounces semisweet chocolate, chopped
- 2/3 cup light cream or milk
- 1/2 cup sifted powdered sugar
- 1 teaspoon instant coffee crystals
- 2 tablespoons coffee liqueur
- Assorted fruits (such as star fruit slices, pineapple chunks, kiwi fruit wedges, strawberries, pear slices, banana slices)
- Meringue cookies

Prep Time: 15 minutes

In a heavy saucepan combine chocolates, cream, sugar, and coffee crystals. Heat and stir over low heat till melted and smooth. Remove from heat; stir in liqueur. Pour into a fondue pot; keep warm over low heat. Serve with fruit and cookies.

Serving Size: 6 to 8

Rum-Sauced Bananas

Make this banana sauce just before serving over ice cream.

1/4 cup apple juice
4 teaspoons brown sugar
1 teaspoon margarine
Dash ground nutmeg
2 large bananas, peeled and sliced (1-3/4 cups)
1 tablespoon rum
1 cup coffee-flavored ice cream or ice milk

Prep Time: 10 minutes

Cooking Time: 2 minutes

In a 1-quart microwave-safe casserole combine apple juice, brown sugar, margarine, and nutmeg. Micro-cook, uncovered, on 100% power (high) for 1 minute. Add bananas, tossing to coat. Cook on 100% power (high) for 1 to 2 minutes or until bananas are heated through; spoon sauce over bananas once.

Pour rum over bananas in casserole. Carefully ignite with a long match. Serve banana mixture over light ice cream. Makes 4 servings.