



Grandmother's Coffee Recipes

COFFEE CAKE

4 cups flour

2 cups sugar

1 pound butter

½ cup brewed coffee

2 teaspoons vanilla

1 teaspoon salt

6 eggs

6 teaspoons baking powder

½ cup milk

Beat the butter and sugar until creamy. Add eggs and flour with the salt and baking powder. Finally add the coffee, milk and vanilla. Pour into a greased or lined pan. Bake at 300 degrees Celsius for one hour.



Grandmother's Coffee Recipes

COFFEE DESSERT

2 cups milk

2 tablespoons brewed dark coffee

6 egg yolks

1 ½ cup sugar

Boil the milk and sugar. Beat the egg yolks. When milk and sugar are to a boil, add the milk and sugar. Cast by the spoonful. The milk will be moving in heavy buds. Empty the mild in the pot again, fire and get it back to a boil carefully.

When swung puts the coffee and vanilla.

Beat the egg white until stiff and pour the sugar with half a cup of sugar and a little water, slowly. Put the cream in a refractory and covered with meringue.



Grandmother's Coffee Recipes

PARFAIT OF COFFEE

2 cups water

1 cup plus 2 tablespoons of sugar

½ cup dark brewed coffee

8 egg yolks

2 tablespoons of orange zest

2 tablespoons coffee liqueur (AMARETO)

2 cups heavy cream or evaporated milk

Combine the cup of water with the cup of sugar in a small saucepan. Cook for five minutes. Brew coffee and let cool. Place egg yolks in another pot, mix them up, add the above preparation of milk with sugar and coffee, simmer stirring slowly. Cook until mixture is the consistency of tomato sauce, add orange zest cool add the liqueur and refrigerate, Chill the cream and two tablespoons of sugar. Add churning and add the mixture containing coffee. Serve in cups and let cool overnight.



Grandmother's Coffee Recipes

SPECIAL HOT COFFEE

2 cups of brewed dark coffee with sugar

3 cups hot milk

100ml Bailey's

OPTIONAL teaspoon vanilla

Stir and serve.



Grandmother's Coffee Recipes

COOKIS COFFEE

3 eggs

½ teaspoon baking powder

1 cup and 2 tablespoons of sugar

2 tablespoons dark brewed coffee

1 teaspoon Anise

1 ½ cup flour

Beat eggs with sugar for 20 minutes. Add flour and baking powder and beat three minutes. Add cold coffee and anise. Place a teaspoon of the mixture into the baking greased or lined pan and bake for 10 minutes at 325 degrees.