



KitchenAid[®]

COLD BREW COFFEE MAKER
RECIPES



COLD BREW

COFFEE MAKER RECIPES

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CAJUN COFFEE CHUCK ROAST

MAKES 4-6 SERVINGS

Prepare the seasoning rub by adding the ingredients to a blender or food processor. Blend well for 30 seconds.

In a large skillet over medium heat, add canola oil.

Add ½ of seasoning rub to one side of chuck roast, pressing into the meat. Place meat, seasoned side down onto the hot pan. Sear for 3 minutes. Add remainder of seasoning to bare side of chuck roast. Flip roast and sear other side another 3 min.

Add roast to a 4-quart or larger crock pot. Add beef broth to crock pot, secure lid and turn to high. Cook for 5 hours, meat should be tender and shred easily with 2 forks.

Serve with extra drippings.

INGREDIENTS

1 tablespoon canola oil
3 pounds boneless chuck eye roast
¼ cup beef broth

SEASONING RUB

¼ cup coffee concentrate
coffee grounds
1 tablespoon lemon pepper seasoning
1 tablespoon light brown sugar, packed
1 tablespoon cornstarch
1 teaspoon ground chili powder
1 teaspoon cumin
1 teaspoon paprika
1 teaspoon onion powder
1 teaspoon garlic powder
1 teaspoon kosher salt
1 teaspoon dried oregano
1 teaspoon dried thyme
½ teaspoon ground pepper
¼ teaspoon ground cayenne pepper



CASHEW CARAMEL ICED COFFEE

MAKES 1 SERVING

Fill a 12-14 ounce (350 ml) glass halfway with ice.
Add the cashew milk, caramel and coffee.

Stir well and serve.

INGREDIENTS

1 cup cashew milk
1½ tablespoons caramel syrup
⅓ cup coffee concentrate



CHOCOLATE CAFÉ PUDDING

MAKES 4 SERVINGS

In a medium sauce pan, add sugar, cocoa powder, and corn starch; mix well.

Add milk, coffee and vanilla to the pan; move to stove over medium-low heat. Whisk ingredients well.

Continue whisking every few minutes to prevent lumping. Mixture will start to thicken, looking smooth and creamy.

Once mixture comes to a slight boil, remove from heat and transfer to serving bowls.

Serve immediately or cover tightly with plastic wrap and refrigerate to cool. Top with whipped cream and fresh berries.

INGREDIENTS

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- 2/3 cup granulated sugar
- 1/4 cup unsweetened cocoa powder
- 3 tablespoons corn starch
- 2 cups 2% or whole milk
- 1 tablespoon coffee concentrate
- 1/2 teaspoon vanilla extract

OPTIONAL

Whipped cream
Fresh berries

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CHOCOLATE COFFEE ALMOND TORTE

MAKES 8 SERVINGS

PREHEAT OVEN TO 350° F

Lightly spray insides of a 9 inch spring form pan. A pie plate can also be used.

Spread the bread crumbs along the bottom of the pan. Set aside.

Heat a small skillet over low heat and add almonds. Stir and toast for 5 minutes, until golden brown. Remove from heat to a food processor. Let cool for 5 minutes. Lightly process until finely ground. Set aside.

In a microwave safe bowl, add chocolate chips and melt. Set aside to cool slightly.

In 2 medium bowls, separate 6 egg yolks from whites of eggs; set aside egg whites. Add $\frac{3}{4}$ cup sugar to egg yolks. Mix on high speed for 3 minutes with a hand mixer.

Add coffee and chocolate, slightly blend until smooth. Mix in the almonds by hand, until combined.

Discard $\frac{1}{2}$ the egg whites; add remaining $\frac{1}{4}$ cup sugar to whites and beat until foamy. Stir half the egg whites into chocolate batter, then the remaining. Don't over stir, torte will become dry and dense.

Spread batter into prepared pan and bake 40 minutes or until top is firm and starts to crack.

Cool on a rack for 10 minutes, remove outer ring.

Top with sprinkles of confectioner's sugar; serve warm or at room temperature.

INGREDIENTS

2 tablespoons plain bread crumbs
1½ cups plain almonds, sliced
1 cup bittersweet chocolate chips
1 cup granulated sugar, divided
6 large eggs
2 tablespoons coffee concentrate
2 tablespoons confectioner's sugar



CINNAMON COFFEE SCONES

MAKES 8 SERVINGS

PREHEAT OVEN TO 375° F

Line a baking sheet with parchment paper.

In the bowl of a food processor, fitted with a steel blade, add the brown sugar, flour, coffee granules and cinnamon. Pulse a few times to combine. Add 2 tablespoons of butter and pulse again making coarse crumbs. Pour into a small bowl, set aside.

Return processor bowl to the base and refit the steel blade. To the bowl add, the flour, sugar, baking powder, baking soda, and salt. Pulse a few times to combine. Slice the remaining butter and add to the food processor, pulse again about 7 times.

In a medium bowl, add yogurt, egg and vanilla, stir well. Pour ½ the flour mixture into the wet mixture and stir with a spoon. Pour in the remainder of flour mixture and complete blending.

Turn dough onto a lightly floured surface and knead 5 times. Divide dough in half and roll out 2 circles, about 10 inch each.

Sprinkle cinnamon filling over one circle, place the other circle on top. Cut into 8 triangles. Pinch down the edges of each triangle and transfer to the baking sheet.

In a small bowl, add confectioner's sugar and coffee concentrate, stir well to create glaze. Pour evenly over each triangle and spread with the back of a spoon or pastry brush. Reserve extra glaze.

Bake for 20 minutes. Let cool slightly and drizzle with remaining glaze. Serve warm.

INGREDIENTS

¼ cup light brown sugar
2 tablespoons all-purpose flour
2 teaspoons brewed coffee granules
½ teaspoon ground cinnamon
10 tablespoons unsalted butter, cold, divided
2½ cups all-purpose flour
½ cup sugar
2 teaspoons baking powder
½ teaspoon baking soda
½ teaspoon kosher salt
½ cup unsalted butter, cold
1 cup Greek yogurt
1 large egg
2 pure vanilla extract
1 cup confectioner's sugar
3 tablespoons coffee concentrate



CITRUS CAFÉ AU LAIT

MAKES 1 SERVING

With a knife, cut a 3 inch peel down the side of the orange. Set aside.

In a small saucepan, add the water, cinnamon stick, orange peel, brown sugar and nutmeg. Bring to a slight boil for 3-5 minutes.

Remove from heat and add coffee concentrate and cream.

Pour into a mug and serve.

INGREDIENTS

$\frac{3}{4}$ cup water
1 cinnamon stick
1 orange
1 tablespoon brown sugar
 $\frac{1}{8}$ teaspoon ground nutmeg
4 tablespoons coffee concentrate
1 tablespoon regular cream



COCOA BANANA BOMBE

MAKES 1 SERVING

Fill a 12-14 ounce (350 ml) glass, halfway with ice. Add the banana milk, chocolate syrup and coffee.

Stir well and serve.

INGREDIENTS

1 cup banana milk
2 tablespoons chocolate syrup
1/3 cup coffee concentrate



COFFEE MOCHA CUPCAKES WITH CAFÉ FROSTING

MAKES 24-27 SERVINGS

PREHEAT OVEN TO 350° F

Line muffin tins with paper liners.

In a large mixing bowl, whisk together sugar, flour, cocoa, baking powder, baking soda and salt. Set aside.

To the bowl, add the eggs, milk, oil and vanilla. Using a hand mixer, beat on medium for 1 minute. With a large spoon or spatula, stir in boiling water and coffee. Batter will be thin.

Fill liners $\frac{2}{3}$ full with batter. Bake for 15-17 minutes. Remove cupcakes from tin to a wire rack to cool.

Cool completely before frosting.

FROSTING

In a medium bowl, add the butter and start to whip with a hand mixer on medium speed for 1 minute.

Add confectioner's sugar $\frac{1}{2}$ cup at a time, continuing to whip. Add coffee concentrate and blend well.

Ready to use immediately or refrigerate for later use.

INGREDIENTS

2 cups granulated sugar
1 $\frac{3}{4}$ cups all-purpose flour
 $\frac{3}{4}$ cup unsweetened cocoa powder
1 $\frac{1}{2}$ teaspoon baking powder
1 $\frac{1}{2}$ teaspoon baking soda
1 teaspoon kosher salt
2 large eggs
1 cup whole milk
 $\frac{1}{2}$ cup vegetable oil
2 teaspoons vanilla extract
 $\frac{3}{4}$ cup boiling water
 $\frac{1}{4}$ cup coffee concentrate

FROSTING

1 cup unsalted butter,
room temperature
2 $\frac{1}{2}$ cups confectioner's sugar
2 tablespoons coffee concentrate



COFFEE WITH WARM LAVENDER STEAMED MILK

MAKES 1 SERVING

Combine the water and coffee in a mug to microwave until hot.

Add milk to steamer, along with lavender extract.

Add the lavender milk froth to coffee and serve.

INGREDIENTS

$\frac{3}{4}$ water
 $\frac{1}{3}$ cup coffee concentrate
 $\frac{1}{2}$ cup milk
 $\frac{1}{4}$ teaspoon lavender extract



CREAMY ICED THIN MINT

MAKES 1 SERVING

Fill a 12-14 ounce (350 ml) glass halfway with ice. Add the milk, creme de menthe, chocolate and coffee to the ice.

Stir well and serve.

INGREDIENTS

1 cup milk
2 teaspoons creme de menthe syrup
1 tablespoon chocolate syrup
1/3 cup coffee concentrate



HOT SOUTHERN APPLE PIE SPICE

MAKES 1 SERVING

In a small saucepan over medium heat, add the water, apple pie spice, sugar and coffee. Stir well to dissolve sugar and apple pie spice. Bring to a boil for 2-3 minutes.

Remove from heat, add creamer, pour into a mug and serve.

INGREDIENTS

$\frac{3}{4}$ cup water
2 teaspoons apple pie spice
1 teaspoon sugar
 $\frac{1}{3}$ cup coffee concentrate
 $\frac{1}{2}$ cup creamer or milk



ICED EGGNOG

MAKES 1 SERVING

Using a 12-14 ounce glass, fill halfway with ice cubes.
Add the eggnog, milk and coffee to the glass of ice. Stir well.

Sprinkle with nutmeg and serve.

INGREDIENTS

$\frac{2}{3}$ cup original eggnog
4 tablespoons milk
3 tablespoons coffee concentrate
 $\frac{1}{4}$ teaspoon ground nutmeg



ICED MATCHA COFFEE

MAKES 1 SERVING

Fill a 12-14 ounce (350 ml) glass half way with ice.

In a separate glass, the same size, add the milk, coffee, creamer and Matcha seasoning. Whisk for 1 minute with a fork.

Pour over glass with ice and serve.

INGREDIENTS

$\frac{3}{4}$ cup milk
 $\frac{1}{3}$ cup coffee concentrate
3 tablespoons vanilla creamer
2 teaspoons Matcha green
tea seasoning



LAVENDER LACED ICED COFFEE

MAKES 1 SERVING

Using a 12-14 ounce (350 ml) glass, fill halfway with ice cubes, set aside.

In a small saucepan over low heat, add the water, milk, coffee, sugar and lavender. Slightly warm and stir to combine. Warming in the microwave can also be used.

Pour over ice and serve.

INGREDIENTS

¼ water
½ cup milk
⅓ cup coffee concentrate
2 teaspoons sugar
½ teaspoon lavender extract



S'MORES COFFEE

MAKES 1 SERVING

Fill a 12-14 ounce (350 ml) glass, halfway with ice.

Add the coffee concentrate and chocolate milk to the ice, stir well.
Spoon the puffed marshmallow onto the top.

Crush the graham cracker and sprinkle over the top
of marshmallow.

INGREDIENTS

4 tablespoons coffee concentrate
1 cup chocolate milk
3 tablespoons puffed marshmallow
½ graham cracker



SNICKERDOODLE ICY

MAKES 1 SERVING

To a blender add 2 cups (475 ml) of ice. Add the milk, cinnamon, brown sugar, creamer and coffee to the blender. Secure the lid and blend 1-2 minutes until ice is finely crushed and ingredients are well blended.

Pour into a 12-14 ounce (350 ml) glass and serve.

INGREDIENTS

$\frac{3}{4}$ cup milk
1 teaspoon ground cinnamon
1 teaspoon brown sugar
3 tablespoons vanilla creamer
 $\frac{1}{3}$ cup coffee concentrate



SWEET HAWAIIAN ICED COFFEE

MAKES 1 SERVING

Add all ingredients to a small saucepan, over medium heat. Stir well and bring to a simmer for 5 minutes. Remove from heat, cooling for 1 minute.

Fill a 12-14 ounce (350 ml) glass with ice. Pour coffee over the ice and serve.

INGREDIENTS

1 tablespoon coconut oil
¼ teaspoon coconut extract
1 cup milk
⅓ cup coffee concentrate





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