



# XCentric Ideas

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*... using coffee ...*

# Amish Coffee soup

Serves 1

- 1 cup hot coffee
- 1 slice bread — toasted
- 1 tablespoon sugar
- 1/2 cup milk or cream

Brew the coffee according to your taste. *Filter, instant, flavoured – your choice.*  
Break bread into pieces and place in serving bowl.

Fill bowl with steaming coffee.  
Add sugar and milk/cream to your taste and stir. Serve hot.



Photo: Alma Pretorius

**Recipe:** <https://www.amish365.com/amish-coffee-soup/>

## Raw coffee, oats and nut balls

1 cup raw oats  
1/4 cup honey  
1/4 cup peanut butter (other nut butter)  
2 tablespoons cacao powder  
pinch of salt  
2 tablespoons instant coffee powder

In processor, blend oats to a powder. Add all the other ingredients.\*

Wet your hands. Use a tablespoon to scoop out dough and roll between your palms to form balls. Refrigerate.

Store in the fridge for up to 1 week or in the freezer for up to 3 months.

*\*If your dough is a little too dry, add more honey.*



# Coffee and nut brittle

Microwave

50 g butter  
225 g white sugar  
90 ml (6 tbsp) milk  
1 heaped teaspoon instant coffee powder  
3 tablespoons hot water  
50 g walnuts/other nuts, chopped

Put butter into microwave bowl and micro on high for 45 seconds or till melted.

In microwave bowl, dissolve the coffee powder into the hot water. Add melted butter, sugar and milk. Microwave on high for 2 minutes, remove and stir till sugar has dissolved.

Micro on high for another 8 minutes without stirring, or till teaspoonful of mixture forms soft ball when dropped into cold water. Beat in the walnuts using wooden spoon and continue beating vigorously till mixture is thick and creamy. (Don't continue beating or it will be granular).

Pour into greased pan. Mark the squares, let it set and cut.





# Coffee and banana cookies



*Makes 24 cookies, depending on size*

- 7 tablespoons vegetable oil
- 1 large egg
- 3 teaspoons banana essence
- 3 level teaspoons instant coffee powder
- 1/2 cup white sugar
- 1 cup self-rising flour

Preheat oven to 170 °C. Spray baking sheet. Mix the oil, egg, essence, sugar and coffee powder together. Add flour and mix well. Roll small balls, put on baking sheet (no need to press down but keep a distance they do spread) and bake for 12 minutes.

Let cool on baking sheet for 5 minutes.

# Coffee, aniseed & cinnamon cookies

*Makes 24 cookies, depending on size*

- 1 cup self-rising flour
- 1 large egg
- 5 tablespoons vegetable oil
- 2 tablespoons warm water
- 3 teaspoons instant coffee powder
- 3 teaspoons aniseeds
- 1 teaspoon cinnamon powder
- 1/2 cup white sugar

Preheat oven to 170 °C. In mixing bowl, dissolve the coffee powder in the warm water. Add the egg, oil, aniseeds, sugar and cinnamon. Mix. Add flour and mix. Form walnut-size balls, place on greased baking sheet (not too close to each other) and bake for 12 minutes.

Let cool for 5 minutes.



# Coffee spice sugar cookies



*Makes 24 cookies, depending on size*

- 7 tablespoons veg oil
- 1 cup self-rising flour
- 1 large egg
- 1/2 cup white sugar
- 1 teaspoon vanilla essence
- 1 heaped teaspoon All Spice (Mixed Spices)
- 1 tablespoon instant coffee powder

Preheat oven to 170 °C. Spray baking sheet. Mix the oil, egg, sugar, vanilla, coffee and spices. Add the flour. Mix. (It will be a wet mixture.)

Drop spoonful's (not too close to each other - it spreads) onto baking sheet. Bake for 13 minutes. Let cool on sheet for about 5 minutes.

# Coffee cookies with coffee cream

*Makes 36 squares, depending on size*

- 1 tablespoon vegetable oil
- 1 large egg
- 1 cup self-rising flour
- 1/2 cup boiling water
- 3 teaspoons instant coffee powder
- 1 teaspoon vanilla essence
- 1/2 cup brown sugar
- 2 tablespoons milk

Preheat oven to 170 °C. Spray baking sheet. In mixing bowl, dissolve coffee powder into boiling water. Let cool a bit. Add the oil, egg, vanilla, sugar & milk - mix. Add flour – mixture is runny ... pour onto baking sheet and level it out with a spoon. Bake for 10 minutes. Remove from oven, cut into squares and let it cool for 5 to 10 minutes. Remove and spread frosting on top.

## *FROSTING:*

- 1 tablespoon instant coffee powder*
- 7 tablespoons sugar*
- 1 and 1/2 tablespoons hot tap water*

*In small bowl, whip together with electric beater till fluffy. Spread on cooled coffee cookies.*



Cookie Recipe and photo: Alma Pretorius

Whipped coffee cream recipe: <https://www.yummytummyaarthi.com/magic-coffee-whipped-cream/>



# Coffee and coconut muffins

*Makes 6 big muffins*

- 1 cup self-rising flour
- 1/2 cup coconut yoghurt
- 1/2 cup milk
- 3 tablespoons instant coffee powder
- 1/2 teaspoon cinnamon powder
- 1 large egg, beaten
- 1/4 cup vegetable oil
- 1/2 cup white sugar

Preheat oven to 200 °C. Prepare muffin pan. In mixing bowl, dissolve coffee in milk. Stir in the egg, oil and yoghurt. Add the sugar, cinnamon and flour. Spoon into muffin pan.

Bake for 20 min (or till test skewer comes out clean.) Let cool in pan for 10 minutes.



# Coffee cornflake muffins

*Makes 6 big muffins*

4 teaspoons instant coffee powder  
1/4 cup boiling water  
1/4 cup cold milk  
1/4 cup vegetable oil  
1 teaspoon vanilla essence  
1/2 cup self-rising flour  
1 cup cornflakes  
1/2 cup white sugar

Preheat oven to 200 °C. Spray 6 muffin pan.

In mixing bowl, dissolve coffee powder in boiling water – add milk and cornflakes – let steep for 2 minutes. Add rest of ingredients, spoon into muffin pan – bake for 20 minutes, or till test skewer comes out clean.

Let cool in pan for 10 minutes.



Gluten-free

# Coffee, date & black bean brownies

- 1 can (425 g) kidney beans, drained and rinsed very very very well!!!
- 1 heaped tablespoon instant coffee powder
- 3 large eggs
- 100 g chocolate slab, chopped roughly
- 3/4 cup date puree\* (see below for recipe)
- 1/2 teaspoon baking powder
- 1/2 cup cocoa powder
- 2 tsp vanilla essence (or 1 tsp vanilla extract)
- 3 tablespoons yoghurt (any yoghurt)
- 1/2 cup salted peanuts/other nuts, chopped coarsely

## **Date puree:**

- 1 cup pitted dates
- 1/2 cup hot water

*Blend the dates and hot water till they form a smooth paste. It makes 1 cup – use 3/4 cup for this recipe.*



Preheat oven to 180 °C. Line square baking pan with baking paper.

In food processor, mix the black beans with metal blade till very smooth. Stop and scrape the sides a few times.

Add eggs, yoghurt, baking powder, cocoa powder, coffee powder, vanilla & date puree. Process till nicely blended. Add the peanuts / nuts and pulse a few times. Pour the mixture evenly into the prepared baking pan. Sprinkle with chopped chocolate bits.

Bake for 25 minutes – test if test skewer comes out clean. Keep in tray for 10 minutes, cut and carefully remove. Place on wire rack and let cool completely before serving.