

Taste the Difference

Food & Beverage Recipes

Cold-Brewed

A diagram consisting of three circles connected by white lines. A large teal circle on the left is connected by a white line to a smaller brown circle on the right. Another white line connects the teal circle to a smaller gold circle below it.

Coffee

Tea

TODDY[®]

cold brewed. simply better.SM

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“Cold is not a word usually associated with making java, but a growing number of caffeine connoisseurs are snapping up cold-brewing systems like the Toddy.”
- **TIME magazine (New Trends, March 8, 2004)**

We're delighted to introduce a unique collection of **cold-brewed coffee & tea** food and beverage recipes - our 40th anniversary edition.

This essential kitchen companion offers myriad delectable creations for the millions who have discovered the pleasure of cold-brewed coffee & tea as an ingredient in both hot and cold foods and beverages.

These exclusive recipes have been fashioned through the discerning eyes and palettes of connoisseurs, regular folk and our in-house experts.

We hope you enjoy this new collection of recipes.

Buen provecho!

Your friends at Toddy

www.ToddyCafe.com

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For more information about Toddy, cold-brewed coffee & tea or cold-brew process instructions using The Toddy Cold Brew System, visit www.ToddyCafe.com, call 713-225-2066 or write to:

Toddy Products, Inc.
1206 Brooks Street
Houston, Texas 77009





Hot Drinks

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Toddy® Pumpkin Pie Coffee

Ingredients

1 tablespoon canned pumpkin
2 tablespoons vanilla extract
1/4 teaspoon cinnamon, ground
1 cup milk
1/4 cup Toddy cold-brewed coffee concentrate

Preparation

In a saucepan, heat ingredients until steaming hot. Put mixture in a blender, and blend for 15-20 seconds until thick and foamy. Pour into tall glass and serve.

Makes 1 serving.

Toddy® Café Au Lait – New Orleans Style

Ingredients

2 ounces Toddy cold-brewed coffee concentrate
(use French Market chicory blend dark roast coffee beans)
6 ounces milk
Pinch of cinnamon

Preparation

Heat Toddy coffee concentrate and milk in small saucepan. (Do not boil.) Pour into mug and serve. Dust with a touch of cinnamon.

Makes 1 serving.

Toddy® Café Français

Ingredients

1 cup heavy cream, chilled
1/4 cup confectioners' sugar
1 teaspoon vanilla
3 cups Toddy cold-brewed coffee concentrate
(use French roast coffee beans)
1 cup steaming hot water

Preparation

Beat cream until rich and fluffy, with soft peaks. Mix in sugar, and continue to beat until stiff peaks. Split whipped cream between 4 mugs. Add vanilla to Toddy coffee concentrate, add steaming hot water, and heat for 5 minutes. Remove from heat and pour over cream. Serve right away, and do not stir.

Makes 4 serving.

Toddy® Espresso Shot - Romano

Ingredients

1 ounce Toddy cold-brewed coffee concentrate (use dark roast coffee beans)
Lemon peel

Preparation

In a saucepan, heat Toddy coffee concentrate until steaming. Pour into espresso cup, add twist of lemon and serve.

Makes 1 serving.

Toddy® Espresso Shot - Cappuccino

Ingredients

2 ounces Toddy cold-brewed coffee concentrate
(use dark roast coffee beans)
2 ounces cold milk
1/4 cup cold milk (for foam)

Preparation

In a saucepan, heat Toddy coffee concentrate and 2 ounces of milk until steaming. (Do not boil.) Simultaneously, fill another saucepan with 1/4 cup cold milk. While heating, whisk milk, do not let boil. Once you have enough foam, remove from heat. Pour coffee and milk mixture into mug, top with foam, and serve.

Makes 1 serving.

Toddy® Espresso Shot -Latte

Ingredients

2 ounces Toddy cold-brewed coffee concentrate
(use dark roast coffee beans)
4 ounces cold milk

Preparation

In a saucepan, heat Toddy coffee concentrate and milk until steaming. Do not let boil. Pour coffee and milk mixture into mug and serve.

Makes 1 serving.

Toddy® Espresso Shot - Macchiato

Ingredients

1 ounce Toddy cold-brewed coffee concentrate
(use dark roast coffee beans)
1/4 cup cold milk (for foam)

Preparation

In a saucepan, heat Toddy coffee concentrate until steaming. Do not let boil.

Simultaneously, fill another saucepan with 1/4 cup cold milk. While heating, whisk milk, do not let boil. Once you have enough foam, remove from heat. Pour Toddy coffee concentrate into mug, top with foam, and serve.

Makes 1 serving.

Toddy® Espresso Shot - Americano

Ingredients

2 ounces Toddy cold-brewed coffee concentrate
(use dark roast coffee beans)
2 ounces water

Preparation

In a saucepan, heat Toddy coffee concentrate and water until steaming. Do not let boil. Pour coffee into mug, and serve.

Makes 1 serving.

Toddy® Espresso Shot - Mocha Café

Ingredients

2 ounces Toddy cold-brewed coffee concentrate
(use dark roast coffee beans)

2 ounces water

1 ounce chocolate syrup

Preparation

In a saucepan, heat Toddy coffee concentrate and water until steaming. Do not let boil. Pour coffee into mug, add chocolate syrup, and serve.

Makes 1 serving.

Toddy® Espresso Shot - Dulce Latte

Ingredients

2 ounces Toddy cold-brewed coffee concentrate
(use dark roast coffee beans)
4 ounces cold milk
1 ounce chocolate syrup
1 ounce caramel syrup

Preparation

In a saucepan, heat Toddy coffee concentrate, milk, chocolate and caramel mixture until steaming. Do not let boil. Pour into mug and serve.

Makes 1 serving.

Toddy® Espresso Shot - Spiced Latte

Ingredients

2 ounces Toddy cold-brewed coffee concentrate
(use dark roast coffee beans)
2 ounces cold milk
honey
vanilla extract
cinnamon
nutmeg
Preparation

Preparation

In a saucepan, heat Toddy coffee concentrate, milk, and spices (proportion to taste) until steaming. Do not let boil. Pour into mug and serve.

Makes 1 serving.

Toddy® Winter Cappuccino

Ingredients

4 ounces Toddy cold-brewed coffee concentrate
(use dark roast coffee beans)
1 ounce white chocolate, chopped
4 ounces Half & Half
1 teaspoon brandy
1/8 teaspoon vanilla extract
whipped cream

Preparation

In a saucepan, heat cream. Remove from heat and add chocolate. Whisk until melted and smooth. Stir in brandy, vanilla and Toddy coffee concentrate. Return to low heat and whisk until frothy. Do not let boil. Pour into mug, top with whipped cream and serve.

Makes 1 serving.

Toddy® White Latte

Ingredients

2 ounces Toddy cold-brewed coffee concentrate
(use dark roast coffee beans)

4 ounces milk

1 ounce white chocolate, chopped

Preparation

In a saucepan, heat Toddy coffee concentrate and milk until steaming. Do not let boil. Remove from heat and add chocolate. Whisk until melted and smooth. Pour into mug and serve.

Makes 1 serving.

Toddy® Holiday Cheer

Ingredients

8 ounces Toddy cold-brewed coffee concentrate
(use dark roast coffee beans)
3 cups milk
2 ounces white chocolate, chopped
2 ounces hazelnut liqueur

Preparation

In a saucepan, heat Toddy coffee concentrate, milk until steaming. Do not let boil. Remove from heat, add chocolate and liqueur. Whisk until melted and smooth. Pour into a tall glass and serve.

Makes 4 serving.

Ingredients

3 ounces Toddy cold-brewed coffee concentrate
(use dark roast coffee beans)
5 ounces water
1 ounce white chocolate, chopped
1 teaspoon vanilla
2 teaspoons brown sugar

Preparation

In a saucepan, heat Toddy coffee concentrate, water until steaming. Do not let boil. Remove from heat, add chocolate, vanilla and brown sugar. Whisk until melted and smooth. Pour into a tall glass and serve.

Makes 1 serving.



Cold Drinks

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Original Toddy® Iced Tea

Ingredients

10 cups of cold water
2 cups Toddy cold-brewed tea concentrate (use your favorite tea leaves)
cream and sugar (optional)
mint leaves (optional)

Preparation

Mix water and Toddy tea concentrate, and stir. Serve in tall glass over ice. Add cream and sugar to taste. Garnish with mint leaves.

Makes 12 serving.

NOTES

Use good water. Tea is 98-99% water. Fresh cold water contains more oxygen and this will lead to a fresher-tasting cup of tea. If your tap water tastes OK, then use it, but generally speaking, it's better to use either filtered or bottled water. Don't use distilled water, though - the absence of minerals in it will leave your tea tasting flat.

Toddy® Chai Tea

Ingredients

8 cups cold water
2 cups Toddy cold-brewed tea concentrate (use China Black tea leaves)
6 (1 1/2 inch) slices fresh ginger (use vegetable peeler)
4 (2 inch) cinnamon stick
12 whole cloves
1 heaping of powdered cardamom
2 (6 inch) vanilla beans (cut up into 1 inch pieces)
2 dashes nutmeg
honey (to taste)
milk (to taste)

Preparation

Mix Toddy tea concentrate with all ingredients (except cold water, milk and honey) in sauce pan and heat on medium for 15 minutes (do not boil). Remove from heat and cool. Mix with cold water and stir. Serve in tall glass over ice. Add milk and honey to taste.

Makes 12 serving.

Naughty Toddy®

Ingredients

2 ounces Toddy cold-brewed coffee concentrate
5 ounces half & half
2 ounces chocolate syrup (sweetened)
6-8 ice cubes

Preparation

Mix ingredients in a blender, and froth. Pour into a tall glass and serve.

Makes 1 serving.

Sparkling Toddy® Green Tea

Ingredients

3 cups water
3 cups ginger ale
3/4 cup Toddy cold-brewed tea concentrate (use Green tea leaves)
3 teaspoons honey
2 cups ice cubes
6 fresh mint leaves

Preparation

Mix water, ginger ale, Toddy tea concentrate and honey in large pitcher. Stir and serve over ice. Garnish with mint.

Makes 6 serving.

Toddy® Amaretto Ice Blended

Ingredients

1/2 ounce Amaretto
1/2 ounce Kahlua
6 ounces Toddy cold-brewed coffee concentrate (use dark roast coffee beans)
1 scoop chocolate ice cream
2 ounces cold water
whipped cream

Preparation

Blend all ingredients (except whipped cream) in a blender until frothy. Pour into tall glass, top with whipped cream, and serve.

Makes 1 serving.

Toddy® Sparkling Espresso

Ingredients

1 cup Toddy cold-brewed coffee concentrate – chilled
(use dark roast coffee beans)
3 ounces sparkling mineral water
crushed ice

Preparation

Pour Toddy coffee concentrate over ice in a tall glass. Fill the remainder of the glass with mineral water. Stir and serve.

Makes 1 serving.

Toddy® Mint Tea

Ingredients

3 cups Toddy cold-brewed tea concentrate
12 sprigs fresh mint
1 cup white sugar
1 cup orange juice
1/4 cup lemon juice
9 cups cold water
3 orange slices for garnish (optional)
3 lemon slices for garnish (optional)

Preparation

Mix Toddy tea concentrate with fresh mint. Stir in sugar until dissolved, then stir in the orange juice and lemon juice. Pour in the cold water. Serve over ice, garnished with orange or lemon slices.

Makes 12 serving.

Toddy® Mocha Blended

Ingredients

2 ounces Toddy cold-brewed coffee (use espresso roast coffee beans)
1 ounce chocolate syrup
5 ounces steamed milk
ice

Preparation

Fill a tall glass with ice, and add steamed milk. In a blender, mix Toddy coffee concentrate with syrup, then blend. Pour over milk mixture, and serve.

Makes 1 serving.

Toddy® Orange Truffle

Ingredients

3 ounces Toddy cold-brewed coffee concentrate (use dark roast coffee beans)
2 ounces cold milk
1 ounce chocolate syrup
1 ounce caramel syrup
1 ounce orange juice
6 ice cubes

Preparation

Whisk together ingredients (except milk). Pour into tall glass over ice, add milk and serve.

Makes 1 serving.

Toddy® Sparkling Asian Tea

Ingredients

4 cups Toddy cold-brewed tea concentrate (use China Black tea leaves)
2 lemons, thinly sliced
1 cup sugar
1 tablespoon almond extract
2 teaspoons vanilla extract
1 (2 liter) bottle lemon-lime flavored carbonated beverage, chilled
ice cubes

Preparation

Add Toddy tea concentrate, lemons and sugar to pitcher. Stir in almond extract, vanilla extract and lemon lime soda. Serve in tall glasses over ice.

Makes 12 serving.

Toddy® Hard Coffee Blended

Ingredients

1/2 gallon vanilla ice cream (rich and creamy style)
1/4 cup rum
1 cup Toddy cold-brewed coffee concentrate

Preparation

Mix together and blend until frothy. Serve in tall glass.

Makes 4 serving.

Toddy® Iced Jamaican

Ingredients

1 ounce dark rum
1 ounce Tia Maria
3/4 ounce heavy cream
3 ounces Toddy cold-brewed coffee concentrate
1 ounce cold water
crushed ice

Preparation

Combine liqueurs, Toddy coffee concentrate, water, and cream. Partially fill a wine glass with crushed ice, pour mixture over ice, and serve.

Makes 1 serving.

Toddy® Milk Tea

Ingredients

7/8 cup milk
1/8 cup Toddy cold-brewed tea concentrate
2 tablespoons honey
1 teaspoon vanilla extract
mint leaves

Preparation

In tall glass, combine milk, Toddy tea concentrate, honey and vanilla. Stir, and serve over ice. Garnish with mint leaves.

Makes 1 serving.

Toddy® Suada Iced

Ingredients

4 ounces Toddy cold-brewed coffee concentrate
(use espresso roast coffee beans)
4 tablespoons condensed milk, sweetened
Ice cubes

Preparation

Add ingredients with enough ice to fill a cocktail shaker.
Shake vigorously and serve.

Makes 1 serving.

Toddy® Yoga Café Blended

Ingredients

3 ounces Toddy cold-brewed coffee concentrate
3/4 cup non-fat frozen yogurt
1/2 cup ice cubes
1 1/2 teaspoon honey

Preparation

Mix ingredients in blender until smooth. Serve in a tall glass.

Makes 1 serving.

Toddy® Cream Soda

Ingredients

3 cups Toddy cold-brewed coffee concentrate, chilled
1 cup half & half
4 scoops vanilla ice cream
3/4 cup club soda
1 tablespoon sugar
whipped cream

Preparation

Mix Toddy coffee concentrate, sugar and half & half. Fill 4 tall glasses about halfway. Add 1 scoop of ice cream to each, then fill up with soda. Top with whipped cream.

Makes 4 serving.

Ingredients

4 eggs
4 tablespoons sugar
1 pint milk, chilled
1 pint Toddy cold-brewed coffee concentrate
nutmeg
whipped cream

Preparation

Beat eggs and sugar together, then whisk in milk and Toddy coffee concentrate. Serve in tall glass. Dust with nutmeg and a spoonful of whipped cream (optional).

Makes 2 pints.



Desserts

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Toddy® Cappuccino Brownies With White Chocolate-Espresso Sauce

Ingredients

Sauce:

2/3 cup whipping cream
1/4 cup Toddy cold-brewed coffee concentrate (use espresso roast coffee beans)
5 ounces imported white chocolate, chopped
1/8 teaspoon ground nutmeg

Brownies:

3/4 cup (1 1/2 sticks) unsalted butter
5 ounces unsweetened chocolate, chopped
2 ounces Toddy cold-brewed coffee concentrate (use dark roast beans)
1/2 teaspoon ground cinnamon
1 1/2 cups sugar
3 large eggs
3/4 cup all purpose flour
3 ounces bittersweet or semisweet chocolate, coarsely chopped
1/2 cup chopped toasted hazelnuts
powdered sugar

Preparation

Sauce: Bring cream and Toddy coffee concentrate to simmer in heavy medium saucepan. Cover, remove from heat. Add chocolate, stir over low heat until smooth. Add nutmeg.

Brownies: Position rack in lowest third of oven and preheat to 350 F. Line 9 inch square baking pan with 2 inch-high sides with foil, overlapping sides. Butter and flour foil. Stir first 4 ingredients in heavy medium saucepan over low heat until smooth. Cool slightly. Whisk in 1 1/2 cups sugar and eggs. Stir in flour, then chopped bittersweet chocolate and nuts. Transfer to prepared pan. Bake about 30 minutes. Cool on rack.

Using foil sides as aid, lift brownie from pan. Fold down foil sides. Using 3 1/4 inch round cookie cutter, cut out 4 rounds. Place 1 brownie on each plate. Drizzle warm sauce atop and around brownies. Sprinkle with sugar, and serve.

Makes 9 serving.

Toddy® Espresso Brownies

Ingredients

1 stick (1/2 cup) unsalted butter, cut into pieces
3 ounces unsweetened chocolate, finely chopped
2 large eggs
1 1/4 cups sugar
1 teaspoon vanilla
2 ounces Toddy cold-brewed coffee concentrate
3/4 cup all-purpose flour
1/2 teaspoon baking powder
1/4 teaspoon salt
25 espresso roast coffee beans

Preparation

Preheat oven to 350 F, and butter and flour a 9 inch square baking pan, removing excess flour. In a small heavy saucepan melt butter and chocolate over low heat, stirring, until smooth. Cool chocolate mixture to lukewarm.

In a large bowl mix together eggs, sugar, vanilla and Toddy coffee concentrate until mixture is thickened and pale. Beat in chocolate mixture. Into a bowl sift flour, baking powder, and salt and beat into batter just until blended well.

Spread batter evenly in pan and arrange coffee beans in 5 rows of 5 coffee beans each. Bake brownies in middle of oven 30 to 35 minutes, or until a tester comes out with crumbs adhering to it. Cool brownies completely in pan on a rack before cutting into 25 squares.

Using foil sides as aid, lift brownie from pan. Fold down foil sides. Using 3 1/4 inch round cookie cutter, cut out 4 rounds. Place 1 brownie on each plate. Drizzle warm sauce atop and around brownies. Sprinkle with sugar, and serve.

Makes 25 serving.

Toddy® Tiramisu Eggnog Trifle

Ingredients

1 1/3 cups plus 2 tablespoons sugar
1 1/4 cups water
1/4 cup plus 1 teaspoon dark rum
4 tablespoons brandy
12 large egg yolks
1/2 teaspoon ground nutmeg
4 (8 ounces) containers mascarpone cheese
2 cups chilled whipping cream
2 teaspoons vanilla extract
3 ounces Toddy cold-brewed concentrate (use dark roast coffee beans)
7 tablespoons Kahlúa
4 (3.5 ounces) boxes Champagne biscuits or Boudoirs (about 60 crisp ladyfinger cookies)
1 cup semisweet chocolate chips, finely ground in processor

Preparation

Whisk 1 1/3 cups sugar, 1/4 cup water, 1/4 cup rum, 3 tablespoons brandy, yolks, and nutmeg in metal bowl. Set bowl over saucepan of simmering water (do not allow bottom of bowl to touch water). Whisk constantly until mixture thickens and candy thermometer inserted into mixture registers 140 F for 3 minutes, about 5 minutes total. Remove bowl from over water. Whisk mascarpone, 1 container at a time, into warm custard until blended.

Using electric mixer, beat whipping cream, vanilla, 1 tablespoon brandy, and 1 teaspoon rum in large bowl until cream holds peaks. Fold in mascarpone mixture. Bring 1 cup water to simmer in small saucepan. Remove from heat. Add 2 tablespoons sugar and Toddy coffee concentrate, stir to dissolve. Mix in liqueur. Submerge 1 biscuit in coffee mixture, turning to coat twice; shake excess liquid back into pan. Place dipped biscuit, sugared side facing out, around bottom side of 14 cup trifle dish, pressing against side of dish (biscuit may break). Repeat with enough biscuits to go around bottom sides of dish once. Dip more biscuits and arrange over bottom of dish to cover.

Spoon 2 cups mascarpone mixture over biscuits; spread to cover. Sprinkle 1/4 cup ground chocolate over, making chocolate visible at sides of dish. Repeat with more biscuits dipped into espresso mixture, mascarpone mixture, and ground chocolate in 2 more layers each. Cover with 1 more layer of dipped biscuits and enough mascarpone mixture to reach top of trifle dish. Sprinkle remaining ground chocolate over, covering completely. Cover and chill overnight.

Makes 16-18 serving.

Toddy® Cappuccino Fudge Cheesecake

Ingredients

Crust:

1 (9 ounce) box chocolate wafer cookies
6 ounces bittersweet or semisweet chocolate, coarsely chopped
1/2 cup (packed) dark brown sugar
1/8 teaspoon ground nutmeg
7 tablespoons hot melted unsalted butter

Ganache:

1 1/2 cups whipping cream
20 ounces bittersweet or semisweet chocolate, chopped
1/4 cup Kahlúa liqueur

Filling:

4 8 ounce packages cream cheese, room temperature
1 1/3 cups sugar
2 tablespoons all purpose flour
2 tablespoons dark rum
2 ounces Toddy cold-brewed coffee concentrate
2 tablespoons ground espresso roast coffee beans (medium grind)
1 tablespoon vanilla extract
2 teaspoons mild-flavored molasses
4 large eggs

Topping:

1 1/2 cups sour cream
1/3 cup sugar
2 teaspoons vanilla extract

Preparation

Crust: Finely grind cookies, chopped chocolate, brown sugar, and nutmeg in processor. Add butter and process until crumbs begin to stick together, scraping down bowl occasionally, about 1 minute. Transfer crumbs to 10-inch-diameter springform pan with 3-inch-high sides. Wrap plastic wrap around fingers and press crumb mixture firmly up sides to within 1/2 inch of top edge, then over bottom of pan.

Ganache: Bring whipping cream to simmer in large saucepan. Remove from heat, add chocolate and kahlúa. Whisk until chocolate is melted and ganache is smooth. Pour 2 cups ganache over bottom of crust. Freeze until ganache layer is firm, about 30 minutes. Cover remaining ganache and let stand at room temperature to use later for creating lattice pattern.

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Toddy® Cappuccino Fudge Cheesecake

Page 2

Preparation

Filling: Position rack in middle of oven and preheat to 350 F. Using electric mixer, beat cream cheese and sugar in large bowl until blended. Beat in flour. Stir rum, Toddy coffee concentrate, ground coffee, vanilla, and molasses in small bowl, then beat into cream cheese mixture. Beat in eggs 1 at a time, occasionally scraping down sides of bowl.

Pour filling over cold ganache in crust. Place cheesecake on rimmed baking sheet. Bake until top is brown, puffed and cracked at edges, and center 2 inches moves only slightly when pan is gently shaken, about 1 hour 5 minutes. Transfer cheesecake to rack. Cool 15 minutes while preparing topping (top of cheesecake will fall slightly).

Topping: Whisk sour cream, sugar, and vanilla in medium bowl to blend. Pour topping over hot cheesecake, spreading to cover filling completely. Bake until topping is set, about 10 minutes.

Transfer cheesecake to rack. Refrigerate hot cheesecake on rack until cool, about 3 hours.

Run small sharp knife between crust and pan sides to loosen cake; release pan sides. Transfer cheesecake to platter. Spoon reserved ganache into pastry bag fitted with small star tip. Pipe 6 diagonal lines atop cheesecake, spacing 1 inch apart. Repeat in opposite direction, making lattice.

Pipe rosettes of ganache around top edge of cake. Chill until lattice is firm, at least 6 hours.

Makes 12 serving.

Bananas Foster Toddy® Coffee Parfaits

Ingredients

4 large egg yolks
1 1/2 cups chilled whipping cream
2/3 cup (packed) golden brown sugar
2 tablespoons molasses
2 tablespoons dark rum
3 ounces Toddy cold-brewed coffee concentrate
1/2 teaspoon vanilla extract
3 large bananas, cut into 3/4 inch chunks
3/4 cup crushed gingersnaps
6 whole gingersnaps
6 banana slices
6 fresh mint sprigs

Preparation

Combine yolks, 1/2 cup cream, 1/3 cup sugar, molasses, rum, Toddy coffee concentrate in medium stainless steel bowl. Set bowl over saucepan of simmering water (do not let bottom of bowl touch water.) Using handheld electric mixer, beat yolk mixture until thick and thermometer registers 160F, about 18 minutes. Remove from over water; continue beating until zabaglione (egg yolks, sugar, molasses, rum and coffee mixture) is smooth, about 4 minutes.

Using same beaters, beat 1 cup cream and vanilla in medium bowl until medium-firm peaks form. Fold cream into zabaglione in 2 additions. Cover and chill until thickened, about 4 hours.

Preheat broiler. Place banana chunks on baking sheet. Push 1/3 cup brown sugar through sieve onto bananas, coating evenly. Place close to heat; broil until sugar melts and crisps on bananas.

Spoon 1/4 cup zabaglione into each of six (1 1/2-cup) goblets.

Spoon bananas over, dividing equally. Sprinkle each with 1 rounded tablespoon crushed gingersnaps. Top each with 1/4 cup zabaglione. Garnish each with gingersnap, banana slice and mint, if desired

Makes 6 serving.

Toddy® Irish Coffee Meringues

Ingredients

Meringues:

7 tablespoons sugar
3 tablespoons (packed) dark brown sugar
1 ounce Toddy cold-brewed coffee concentrate
2 large egg whites

Filling:

1 1/4 cups chilled whipping cream
2 tablespoons sugar
2 tablespoons Irish whiskey
3 tablespoons Toddy cold-brewed coffee concentrate

Preparation

Meringues: Preheat oven to 250 F. Line 2 heavy baking sheets with parchment paper. Stir 3 tablespoons sugar, 1 tablespoon brown sugar and 1 ounce Toddy coffee concentrate in small bowl to blend well. Using handheld electric mixer, beat egg whites in medium bowl until medium-stiff peaks form. Add remaining 4 tablespoons sugar and 2 tablespoons dark brown sugar to egg whites by tablespoonfuls and beat until stiff peaks form. Fold coffee-sugar mixture into meringue.

Drop meringue by rounded tablespoonfuls onto prepared baking sheets, spacing evenly. Using knife, gently spread meringues 3 inch rounds. Bake until meringues are dry and can be easily lifted from parchment, about 45 minutes. Transfer meringues to racks and cool completely.

Filling: Beat 1 cup whipping cream in medium bowl to medium-firm peaks. Add sugar, Irish whiskey and Toddy coffee concentrate and beat until firm peaks form.

Place 1 meringue on plate, flat side down. Spoon 1 generous tablespoon of espresso cream filling over. Top with another meringue, flat side down, and press gently until filling spreads to edge. Repeat with remaining meringues and filling.

Beat remaining 1/4 cup whipping cream in small bowl until firm peaks form. Add dollops of cream atop each meringue.

Makes 6 serving.

Toddy® Hard Brownies

Ingredients

1 cup semisweet chocolate chips
1/4 cup butter
1 egg
1 egg yolk
2/3 cup flour
1/2 cup sugar
4 tablespoons Toddy cold-brewed coffee concentrate
1/8 teaspoon baking soda
4 tablespoons Kahlua
2 tablespoons rum
1 teaspoon vanilla

Preparation

Preheat oven to 350 F. In a saucepan, melt butter and chocolate together. Remove from heat and stir in Toddy coffee concentrate, egg and extra egg yolk.

In another bowl, sift together flour, sugar and baking soda. Mix dry ingredients into the chocolate mixture. Stir in vanilla and Kahlua liqueur and rum. Pour batter into 8x8 baking pan, and bake for 20-25 minutes. Let cool and cut into squares.

Makes 12 serving.

Nutty Toddy® Bars

Ingredients

Shortbread Crust:

1 1/4 cups all-purpose flour
1/4 cup sugar
1/2 cup (1 stick) unsalted butter
Pinch of salt

Nutty Topping:

1 large egg
1 ounce Toddy cold-brewed coffee concentrate
1/2 cup firmly packed brown sugar
1/3 cup corn syrup
2 tablespoons unsalted butter, melted
1 teaspoon pure vanilla extract
1 1/2 cups chopped walnuts, pecans or almonds

Preparation

Shortbread crust: Heat the oven to 375 F. Line a 9-inch square baking pan with foil, and lightly butter. Mix flour and sugar in medium bowl. Using a pastry blender or 2 knives, cut in the butter until the mixture resembles coarse crumbs. Press mixture firmly into the bottom of the prepared pan. Bake for 15 minutes or until very lightly browned. Remove the pan from the oven to a wire rack. Cool slightly.

Nutty topping: Stir egg and Toddy coffee concentrate in a medium bowl until blended. Stir in the brown sugar, corn syrup, butter and vanilla until well blended, then stir in nuts. Spread mixture evenly over warm crust. Bake for 20-25 minutes. Cool the bars completely on a wire rack. Cut into bars to serve. Store in a tightly covered container.

Makes 18 serving.

Toddy® Spiced Espresso Carrot Cake

Ingredients

Cake:

2 cups sugar
2 cups flour (all purpose)
2 teaspoons baking powder
1 teaspoon salt
2 teaspoons powdered cinnamon
1/2 teaspoon powdered allspice
4 eggs
1 cup oil
1 cup pecans, finely chopped
4 cups carrots, finely chopped
1/2 cup raisins
2 ounces Toddy cold-brewed coffee concentrate
(use espresso roast coffee beans)

Frosting:

1 package of cream cheese
4 cups powdered sugar
1 teaspoon vanilla

Preparation

Cake: Chop carrots and pecans in a food processor, set them aside. Mix dry ingredients in a large bowl, set aside. Oil and lightly flour a 13x9 inch pan, the set aside. Preheat oven to 350 F.

In a small bowl, beat eggs and add Toddy coffee concentrate. Add oil and egg mixture to the dry ingredients, then mix in carrots. Blend well. Use a spoon to fold in the pecans and raisins. Pour batter into cake pan. Bake cake for one hour.

Frosting: Put two cups of powdered sugar into a mixing bowl. Cut cream cheese into cubes. Heat in microwave 1 minute, high heat. Blend mixture with powdered sugar. Add vanilla, and blend until smooth. While blending, add two more cups of powdered sugar

Makes 16 serving.

Toddy® Espresso Peanut Brownies

Ingredients

1 cup (2 sticks) unsalted butter
1 1/4 cups semisweet chocolate chips
3 ounces unsweetened chocolate, chopped
1 cup plus 2 tablespoons sugar
3 large eggs
3 tablespoons Toddy cold-brewed coffee concentrate
(use espresso roast coffee beans)
1 tablespoon vanilla extract
2/3 cup all purpose flour
1 1/2 teaspoons baking powder
1/2 teaspoon salt
1 (10 ounce) package peanut butter cups
1/2 cup chopped salted peanuts

Preparation

Preheat oven to 350 F. Butter and flour 9 inch square metal baking pan. Combine butter, semisweet chocolate chips and unsweetened chocolate in heavy medium saucepan. Stir over low heat until chocolate mixture is melted and smooth. Remove from heat. Whisk 1 cup plus 2 tablespoons sugar, 3 eggs, Toddy coffee concentrate and vanilla extract in large bowl just until combined. Add warm chocolate mixture, whisk to combine. Cool just to room temperature. Whisk 2/3 cup all purpose flour, 1 1/2 teaspoons baking powder and 1/2 teaspoon salt in medium bowl. Whisk into chocolate mixture. Mix in peanut butter cups and peanuts. Pour batter into prepared pan. Bake until tester inserted into center comes out with some moist crumbs still attached, about 35 minutes. Cool completely. Cut into 9 squares.

Makes 9 brownies.

Toddy® Coffee Chocolate-Mocha Chip Cookies

Ingredients

Filling:

1/2 cup semisweet chocolate chips
1/2 cup whipping cream
2 tablespoons Toddy cold-brewed coffee concentrate
3/4 cup powdered sugar
6 tablespoons (3/4 stick) unsalted butter, room temperature
1 teaspoon vanilla extract

Cookies:

1 cup all purpose flour
3 tablespoons unsweetened cocoa powder
1 teaspoon baking soda
1/2 teaspoon salt
1/2 cup (1 stick) unsalted butter, room temperature
2/3 cup (packed) golden brown sugar
1/4 cup sugar
1 large egg
2 teaspoons water
1 teaspoon vanilla extract
1 tablespoon Toddy cold-brewed concentrate
2 cups semisweet chocolate chips
1 cup pecans, coarsely chopped

Preparation

Filling: Stir chocolate chips, cream, and Toddy coffee concentrate in heavy saucepan over medium heat until chocolate melts. Cool to room temperature, about 20 minutes. Using electric mixer, beat sugar, butter, and vanilla in bowl until blended. Beat in chocolate mixture. Refrigerate until beginning to firm, about 8 minutes. (Can be made 2 days ahead. Cover and keep refrigerated. To use, let stand at room temperature until just soft enough to spread, about 2 hours.)

Cookies: Preheat oven to 325 F. Line 2 baking sheets with parchment paper. Sift flour, cocoa, baking soda, and salt into bowl. Using electric mixer, beat butter and both sugars in bowl until well blended. Add egg, 2 teaspoons water, vanilla, and Toddy coffee concentrate, blend well. Beat in flour mixture. Stir in chocolate chips and pecans. Drop dough by tablespoonfuls onto prepared sheets, spacing 2 inches apart. Bake until tops are just firm to touch, about 13 minutes. Cool cookies 10 minutes. Transfer to racks and cool. Place half of cookies, flat side up, on work surface. Spread each with 1 tablespoon filling, leaving 1/4 inch border. Top each with second cookie, pressing to adhere. Arrange on platter, cover and chill at least 2 hours.

Makes 20 sandwich cookies

Toddy® White Russian Sorbet

Ingredients

1 3/4 cups water
1/2 cup sugar
6 tablespoons Toddy cold-brewed coffee concentrate
1 tablespoon dark corn syrup
1/2 cup whipping cream
1/4 cup vodka
1/4 cup Kahlúa liqueur
Coffee beans

Preparation

Stir water and sugar in heavy medium sauce pan over medium heat until sugar dissolves. Increase heat and bring to boil. Remove from heat. Add Toddy coffee concentrate, stir and pour into medium bowl. Mix in corn syrup, then whipping cream, vodka and Kahlúa. Refrigerate mixture until cold, about 2 hours.

Transfer sorbet mixture to ice cream maker; process according to manufacturer's instructions. Transfer sorbet to container; cover and freeze until firm, about 2 hours.

Freeze 4 coffee cups for 30 minutes. Scoop sorbet into frozen cups. Garnish with coffee beans and serve immediately.

Makes 4 serving.

NOTES

If you do not have an ice cream maker, you can turn this mixture into a granita—an Italian frozen dessert. Mix an additional 1/2 cup water into sorbet mixture. Freeze until semi-firm, whisking occasionally, about 3 hours. Cover and freeze until solid, at least 6 hours. Using fork, scrape surface of granita to form crystals. Scoop into frozen cups and serve immediately

Chocolate Toddy® Snowball Cake

Ingredients

4 tablespoons butter, melted
2 tablespoons dark rum
2 tablespoons Toddy cold-brewed coffee concentrate
2 2/3 cups semisweet chocolate chips (about 1 pound)
1 cup (2 sticks) unsalted butter, diced
1 1/2 cups sugar
6 large eggs
1 1/2 cups chilled whipping cream

Preparation

Preheat oven to 350 F. Line 10 cup ovenproof glass bowl or 10 cup metal bowl smoothly with foil. Grease foil with butter. Combine dark rum and Toddy coffee concentrate in small bowl.

Combine chocolate chips and butter in large bowl. Set bowl over saucepan of simmering water. Stir until chocolate and butter are melted and smooth. Remove bowl from over water.

Using electric mixer, beat in sugar, then rum/coffee mixture. Beat until mixture cools to lukewarm, about 3 minutes. Beat in eggs 1 at a time. Transfer batter to foil-lined bowl.

Bake cake until top is cracked and dry and tester inserted into center comes out with some moist batter attached, about 1 hour 5 minutes. Cool cake in bowl on rack 15 minutes (center of cake will fall). Press edge of cake firmly to level with center of cake. Refrigerate cake uncovered until cold, at least 6 hours.

Invert bowl with cake onto platter, allowing cake to fall onto platter. Lift off bowl; peel off foil. Beat cream in large bowl until peaks form. Spread whipped cream all over cake, mounding cream in center. Cut into wedges and serve.

Makes 12 serving.

Toddy® Chocolate Espresso Lava Cakes

Ingredients

1 cup all purpose flour
3/4 cup unsweetened cocoa powder
6 tablespoons Toddy cold-brewed coffee concentrate (use espresso roast coffee beans)
1 1/2 teaspoons baking powder
1 cup (2 sticks) salted butter, melted
1 cup sugar
1 cup (packed) golden brown sugar
4 large eggs
1 1/2 teaspoons vanilla extract
1/4 teaspoon almond extract
12 tablespoons semisweet chocolate chips (about 4 1/2 ounces)
1 cup chilled whipping cream
3 tablespoons powdered sugar

Preparation

Sift flour, cocoa powder, 4 tablespoons Toddy coffee concentrate, and baking powder into medium bowl. Place butter in large bowl; add both sugars and whisk until well blended. Whisk in eggs 1 at a time, then vanilla and almond extracts. Whisk in dry ingredients. Divide batter among six 1-cup ovenproof coffee mugs (about 2/3 cup in each). Top each with 2 tablespoons chocolate chips. Gently press chips into batter. Cover and refrigerate mugs at least 1 hour and up to 1 day.

Combine whipping cream, powdered sugar and remaining 2 tablespoons Toddy coffee concentrate in medium bowl; whisk until peaks form. Chill up to 1 hour.

Position rack in center of oven and preheat to 350 F. Let mugs with batter stand at room temperature 5 minutes. Bake uncovered until cakes are puffed and crusty and tester inserted into center comes out with thick batter attached, about 30 minutes. Cool cakes 5 minutes. Top hot cakes with espresso whipped cream and serve

Makes 6 serving.

Pot Au Toddy® Chantilly

Ingredients

2 tablespoons Toddy cold-brewed coffee concentrate
2 cups milk
1 cup whipping cream, extra thick
7 eggs
8 ounces sugar
2 tablespoons caster sugar
vanilla extract, to taste

Preparation

Blend eggs, sugar, Toddy coffee concentrate and vanilla together. In a saucepan, bring milk almost to a boil. Add hot milk to the egg mixture, slowly and stirring constantly. Pour into a casserole dish, and place in a bain marie. Bake at 350 F for 1 1/4 hours, until set. Let cool.

Beat whipping cream and caster sugar together until stiff. Pipe a border of cream around the edge.

Makes 12 serving.

Toddy® Plain Jane Frosting

Ingredients

5 cups powdered
1 teaspoon vanilla
3/4 cup butter
4 tablespoons milk
2 tablespoons Toddy cold-brewed coffee concentrate

Preparation

Mix all ingredients in a food processor or large bowl, and mix until creamy.

Makes 3 cups.

Toddy® Nutty Espresso Cheese Cake

Ingredients

1 1/2 cups graham-cracker crumbs
2 teaspoons almond extract
6 tablespoons butter (3/4 stick), softened
1 (8 ounces) package semisweet-chocolate squares
4 (8 ounces) packages cream cheese, softened
3 eggs
2/3 cup sugar
1/3 cup milk
2 ounces Toddy cold-brewed coffee concentrate (use espresso roast coffee beans)
Almonds, slivered
Lemon peel

Preparation

In a 9x3 inch springform pan, use your fingers to mix graham-cracker crumbs, almond extract, and butter, press onto bottom and around the side of the pan to within 1 inch from top of pan and set aside. Preheat oven to 350 F. In heavy small saucepan over low heat, melt 6 squares semisweet chocolate, stirring frequently. In large bowl, with mixer at low speed, beat cream cheese just until smooth. Add melted chocolate, eggs, sugar, milk, and Toddy coffee concentrate coffee, then blend. Increase speed to medium, beat 3 minutes, occasionally scraping bowl with rubber spatula.

Pour cream-cheese mixture into crust in pan. Bake cheesecake 45 minutes, cool in pan on wire rack. Cover and refrigerate cheesecake 5 hours. To serve, carefully remove cheesecake from pan. Coarsely grate remaining 2 squares semisweet chocolate. Garnish top of cake with grated chocolate, almonds and lemon-peel twists.

Makes 20 serving.

Toddy® Iced Coffee Mousse

Ingredients

1/2 teaspoon unflavored gelatin
2 tablespoons water
1/2 cup sweetened condensed milk (not evaporated)
1 ounce Toddy cold-brewed coffee concentrate
1/2 teaspoon vanilla
1/2 cup well-chilled heavy cream

Preparation

In a small saucepan sprinkle the gelatin over the water and let it soften for 2 minutes. Add milk and Toddy coffee concentrate, and heat mixture over moderate heat, whisking constantly for 1 minute. Remove the pan from the heat, stir in the vanilla, and set the pan in a bowl of ice and cold water, stirring the mixture every few minutes until it is thick and cold. In a small bowl beat the cream until it just holds stiff peaks and fold the coffee mixture into it gently but thoroughly.

Spoon mousse into 2 chilled long-stemmed glasses and chill it until ready to serve.

Makes 2 serving.

Toddy® Razzy Café Tiramisu

Ingredients

Ladyfingers:

1/2 cup all purpose flour
2 tablespoons Toddy cold-brewed coffee concentrate (use espresso roast coffee beans)
3 extra-large eggs, separated, room temperature
5 tablespoons sugar
1/2 teaspoon vanilla extract
Powdered sugar

Filling:

3 tablespoons framboise eau-de-vie (clear raspberry brandy)
2 tablespoons Toddy cold-brewed coffee concentrate (use espresso roast coffee beans)
2 (8 ounces) packages cream cheese, room temperature
2/3 cup powdered sugar
1 (6-ounces) basket raspberries
3/4 cup Toddy cold-brewed coffee concentrate (use espresso roast coffee beans)
3 tablespoons sugar
Additional powdered sugar
Fresh mint

Raspberry Sauce:

1 (10 ounces) package frozen raspberries in syrup, thawed
2 tablespoons framboise eau-de-vie (clear raspberry brandy)

Preparation

Ladyfingers: Preheat oven to 350 F. Line 2 cookie sheets with parchment. Mix flour and Toddy coffee concentrate in small bowl. Using electric mixer, beat egg yolks and 4 tablespoons sugar in medium bowl until thick and slowly dissolving ribbon forms when beaters are lifted, about 4 minutes. Beat in vanilla. Mix in dry ingredients (batter will be thick). Using electric mixer fitted with clean dry beaters, beat egg whites until thick and foamy. Add remaining 1 tablespoon sugar and beat until whites are stiff but not dry. Fold into yolk mixture in 2 additions. Drop batter by rounded tablespoons (8 per sheet) onto prepared sheets, spacing evenly. Sift powdered sugar thickly over rounds. Bake until rounds are golden brown on edges, about 16 minutes. Cool in pan on rack. Remove ladyfingers from parchment.

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Preparation

Filling: Combine framboise and Toddy coffee concentrate in small bowl, stir. Using electric mixer, beat cream cheese and 2/3 cup powdered sugar until light and fluffy. Add coffee mixture, beat. Fold in 1 cup raspberries. Let stand at room temperature.

Combine coffee mixture and 3 tablespoons sugar. Stir until sugar dissolves. Spoon 1 scant tablespoon coffee mixture over flat side of 1 ladyfinger round. Place coffee side up on plate. Spread 1/3 cup filling atop round. Place flat side down atop filling. Sprinkle with powdered sugar. Spoon raspberry sauce around desserts. Garnish with remaining raspberries and fresh mint and serve.

Raspberry Sauce: Puree raspberries and syrup in processor. Strain into small bowl to remove seeds. Stir in eau-de-vie.

Makes 6 serving.

Yummy Toddy® Coffee Bread Pudding

Ingredients

3/4 pound brioche
1 cup walnuts
1 cup butterscotch chips
2 cups milk
4 tablespoons Toddy cold-brewed coffee concentrate (use espresso roast coffee beans)
3 large eggs
3/4 cup sugar
1/4 teaspoon salt
2 tablespoons unsalted butter

Preparation

Discard crust from bread and cut enough bread into 1/2-inch cubes to measure 6 cups. In a large baking pan dry bread, uncovered, at room temperature 12 hours. (Alternatively, dry bread in a 250 F oven 1 hour.) Butter a 10-inch pie plate (1 1/2 quarts).

Chop walnuts and toast golden. Cool walnuts. In a bowl toss together bread, half of walnuts, and butterscotch chips and transfer to pie plate. In saucepan, heat 1 cup milk until it just begins to boil and remove pan from heat. Add Toddy coffee concentrate, stir, then stir in remaining cup milk.

In bowl whisk together eggs, sugar, and salt and whisk in coffee mixture until combined well. Pour custard slowly and evenly over bread mixture. Chill pudding, covered, at least 1 hour and up to 1 day. Preheat oven to 350 F.

Sprinkle remaining walnuts evenly over pudding. Cut butter into bits and dot pudding with it. Bake pudding in middle of oven until bubbling and golden, about 40 minutes. Serve pudding warm or at room temperature.

Makes 8 serving.

Toddy® Four Egg Chocolate Coffee Clusters

Ingredients

4 egg whites
2 1/2 cups brown sugar
1 cup chopped nuts
1/4 cup corn syrup
1/2 cup Toddy cold-brewed coffee concentrate (use medium roast coffee beans)
4 lbs chocolate, chopped
1/4 teaspoon salt

Preparation

Butter a 2 quart saucepan. Combine sugar, corn syrup, salt and Toddy coffee concentrate. Cook on high heat until sugar dissolves and mixture comes to a boil. Stir constantly. Cook to hard ball stage without stirring. Remove from heat. In a large chilled bowl, beat egg whites to stiff peaks stage. Slowly pour the hot syrup into the egg whites while beating at high speed. Once the syrup is added, continue beating until you get soft peaks. Add nuts and beat for another 5 minutes.

Let cool down, then cover and put in the freezer. In a double boiler, melt the chocolate. Line several cookie sheets with waxed paper. Remove the other bowl from the freezer. Spoon out a teaspoon of the cold mixture and drop in the melted chocolate. Scoop out and place on the waxed paper. Repeat. When the mixture is used up, you can store the remaining chocolate for another use. Let the candies cool and harden, then store in the refrigerator.

Makes a couple dozen servings.

Toddy® Mocha Icing

Ingredients

3 tablespoons Toddy cold-brewed coffee concentrate
1/4 cup cream
1/4 cup cocoa powder
5 cups confectioners sugar
6 tablespoons butter
1 1/2 teaspoon vanilla

Preparation

In a large bowl, blend all ingredients together and mix until smooth.

Makes 4 cups (enough for a 13x9 inch cake).

Toddy® Coffee Vanilla Ice Cream

Ingredients

3 cups light cream
1 3/4 cups sugar
3 large eggs, beaten
1/2 teaspoon salt
2 teaspoons vanilla
3/4 cup Toddy cold-brewed coffee concentrate (use medium roast coffee beans)
1 cup whipping cream

Preparation

Scald light cream and add sugar, stir. In the top of a double boiler, add cream to beaten eggs and mix thoroughly. Cook until thickened. Remove from heat and chill. Add Toddy coffee concentrate, whipping cream and salt. Use this mixture in your ice cream maker, and add vanilla when almost frozen.

Makes 8-10 servings.

Toddy® Spiced White Chocolate Truffles

Ingredients

24 ounces white chocolate, finely chopped
5 tablespoons Toddy cold-brewed coffee concentrate
1 tablespoon ground espresso roast coffee beans
3/4 teaspoon ground nutmeg
3/4 teaspoon ground cinnamon
1/4 cup sour cream
1 tablespoon whipping cream
1 tablespoon coffee liqueur
1/2 teaspoon vanilla extract
24 whole espresso roast coffee beans

Preparation

Stir 12 ounces white chocolate in medium metal bowl set over saucepan of barely simmering water (do not allow bottom of bowl to touch water) until melted and smooth and candy thermometer registers 110 F. Remove from water. Mix in Toddy coffee concentrate, ground espresso beans and spices. Add sour cream, whipping cream, liqueur and vanilla, whisk until blended (mixture may appear curdled). Freeze until firm enough to hold shape, whisking occasionally, about 25 minutes.

Line 2 baking sheets with foil. Using about 1 tablespoon coffee mixture for each truffle, spoon mixture in mounds on 1 sheet. Freeze truffles until just firm but still malleable, about 15 minutes. Quickly press each mound into irregular ball. Return to freezer on sheet.

Stir remaining 12 ounces white chocolate in medium metal bowl set over saucepan of barely simmering water (do not allow bottom of bowl to touch water) until melted and smooth and candy thermometer registers 110 F. Remove from water. Drop 1 truffle into chocolate. Using fork, turn to coat. Lift truffle from chocolate on fork tines, allowing excess to drip back into bowl. Using knife as aid, slide truffle off fork onto second foil-lined sheet, being careful to keep truffle upright. Top with 1 espresso bean. Repeat with remaining truffles and chocolate, reheating chocolate as necessary to maintain temperature of 110 F. Chill truffles until coating is firm, about 30 minutes.

Makes 24 serving.

Toddy® Lemon Tea Biscotti

Ingredients

3 3/4 cups all-purpose flour
1 teaspoon baking powder
1/2 teaspoon salt
1 cup granulated sugar
1 cup butter or margarine, softened
4 eggs
1 1/2 teaspoons grated lemon peel
1/4 cup Toddy cold-brewed tea concentrate
2 lemons
3/4 cup chopped pecans

Preparation

Preheat oven to 350 F. Lightly grease two baking sheets. Combine flour, baking powder and salt in medium bowl. Beat sugar and butter in large mixer bowl until light and creamy. Beat in eggs one at a time, beating well after each addition. Stir in vanilla extract and lemon peel.

Squeeze two lemons in Toddy tea concentrate, stir, then add to sugar mixture. Gradually stir in flour mixture and nuts. Shape dough into two 11x2 inch logs on each baking sheet, smooth sides with rubber spatula.

Bake about 20 minutes. Slide logs onto cutting board and cut diagonally into 1/2 inch-thick slices. Return to baking sheets cut side down. Bake, turning biscotti over halfway through, for 20-25 minutes or until golden brown. Remove and cool.

Makes 12 serving.

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
4 tablespoons Toddy cold-brewed coffee concentrate

Preparation

Preheat oven to 400 F. Line baking sheets with parchment paper. Beat shortening, brown sugar, white sugar, egg, vanilla and milk until fluffy.

Blend together flour, salt, baking soda, baking powder and Toddy coffee concentrate. Add to sugar mixture and blend for several minutes. Chill mixture for 10 minutes.

Shape dough in 1 inch balls. 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 F for 8-10 minutes until lightly browned.

Makes one dozen serving.

Toddy® Café Au Lait Pudding

Ingredients

1 (2.5 ounces) package vanilla instant pudding
1 (2.5 ounces) package chocolate instant pudding
3 1/2 cups of milk
3/5 cup Toddy cold-brewed coffee concentrate (use mild roast coffee beans)
whipped cream

Preparation

Add 2 cups cold milk and vanilla pudding mix in a bowl, whisk for 2 minutes. In separate bowl, add 1 1/2 cups milk and 1/2 cup Toddy coffee concentrate and chocolate pudding mix, whisk for 2 minutes.

Transfer 4 tablespoons of vanilla and 4 tablespoons of chocolate pudding to a third bowl. Add 2 tablespoons of Toddy coffee concentrate to this batch, whisk.

Layer in cups or parfait glasses. Refrigerate 5 minutes, then top with whipped cream.

Makes 2 serving.

Toddy® Coffee Creme Brulée

Ingredients

6 large egg yolks
1 large whole egg
2/3 cup granulated sugar
1 3/4 cups heavy cream
1 3/4 cups milk
3 tablespoons Toddy cold-brewed coffee
2 tablespoons Kahlúa
1/4 cup firmly packed light brown sugar or raw sugar

Preparation

Preheat oven to 325 F. In a bowl whisk together yolks, whole egg, and granulated sugar. In a heavy saucepan heat cream and milk over moderately high heat until mixture just comes to a boil and stir in Toddy coffee concentrate and Kahlúa, stir. Add coffee/milk mixture to egg mixture in a stream, whisking, and skim off any froth.

Divide custard among eight 1/2 cup flame-proof ramekins set in a roasting pan and add enough hot water to pan to reach halfway up sides of ramekins. Bake custards in middle of oven until they are just set but still wiggle slightly, about 40 minutes. Remove ramekins from pan and cool custards. Chill custards, covered loosely with plastic wrap, at least 5 hours.

Set broiler rack so that custards will be 2-3 inches from heat and preheat broiler. Sift brown sugar evenly over custards and broil custards until sugar is melted and caramelized, about 2 minutes. (Alternatively, raw sugar may be sprinkled over custards and caramelized with a blowtorch.) Chill custards 20 minutes.

Makes 8 serving.

Toddy® Cappuccino Sundaes

Ingredients

1/8 cup Toddy cold-brewed coffee concentrate
1/2 cup whipping cream
1/4 cup plus 2 tablespoons firmly packed golden brown sugar
1/4 teaspoon ground cinnamon
8 1/2 ounces semisweet chocolate, chopped
3 pints vanilla ice cream
3/4 cup chopped chocolate toffee candy bar (about 4 1/4 ounces)

Preparation

Combine Toddy coffee concentrate, cream, sugar and cinnamon in heavy small saucepan. Bring to simmer, stirring until sugar dissolves. Remove from heat, add chocolate and stir until melted and smooth. Scoop frozen ice cream into bowls. Top with sauce. Sprinkle with candy.

Makes 10 serving.

Toddy® 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
3 tablespoons Toddy cold-brewed coffee concentrate
1 teaspoon vanilla extract
1 egg
1/8 cup brown sugar
2 tablespoons chopped pecans

Preparation

Preheat oven to 375 F. 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, Toddy coffee concentrate, vanilla and egg, then mix. Fill prepared muffin cups 2/3 full. Combine the remaining brown sugar and pecans, sprinkle over the tops of the muffins.

Bake at 375 F for 18-20 minutes.

Makes 10 muffins.

Toddy® Coffee Crème & Pralines Cake

Ingredients

Cake:

1 (18.25 ounces) package white cake mix
3 eggs
1/2 cup coffee flavored liqueur
1/2 cup Toddy cold-brewed coffee concentrate
1/2 cup vegetable oil

Pralines:

1 cup butter
1 cup packed brown sugar
1 1/2 cups chopped pecans

Frosting:

1 (3.5 ounce) package instant vanilla pudding mix
1 1/2 cups milk
8 ounces cream cheese
12 ounces whipped cream

Preparation

Cake: Preheat oven to 350 F. Lightly grease and flour one 9x13 inch pan. Combine cake mix, eggs, coffee liqueur, Toddy coffee concentrate and oil in large bowl and mix on medium speed for approximately 2 minutes. Pour into prepared pan. Bake at 350 F for about 25 minutes. Set aside and cool.

Pralines: Combine butter and brown sugar in small saucepan. Heat medium, 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.

Frosting: Combine pudding mix, milk, cream cheese, and whipping cream, and beat with electric mixer until well mixed. Spread on cake.

Makes 9x13 inch cake.

Toddy® Blackberry Wine Coffee Cake

Ingredients

1 (18.25 ounce) package white cake mix
1 (3 ounces) package blackberry gelatin
4 eggs
1/2 cup vegetable oil
1 cup of blackberry wine
1/2 cup Toddy cold-brewed coffee concentrate
1/2 cup chopped pecans
1 cup confectioners' sugar
1/2 cup butter, softened

Preparation

Cake: Preheat oven to 325 F. Grease and flour on 10 inch tube pan. Put chopped pecans in bottom of pan. Combine cake mix, blackberry gelatin, eggs, oil, and 1/2 cup blackberry wine and Toddy coffee concentrate. Beat for 2 minutes, then pour batter over top of pecans. Bake at 325 F for 40-45 minutes.

Blackberry Wine Glaze: Mix together confectioners' sugar, 1/2 cup blackberry wine, and softened butter. Beat until smooth.

Pour half of blackberry wine glaze over top of cake while still warm. Let set for 10 minutes then remove cake from pan. Allow cake to cool fully before pouring the remaining glaze on top.

Makes 10-12 serving.

Toddy® Mud Cake With Bourbon-Espresso Glaze

Ingredients

Cake:

2 cups all purpose flour
2 teaspoons baking soda
1 teaspoon salt
1 cup (2 sticks) unsalted butter, cut into pieces
6 ounces unsweetened chocolate, finely chopped
1/2 cup Toddy cold-brewed coffee concentrate
1 1/2 cups sugar
1/2 cup bourbon
4 large eggs
2 teaspoons vanilla extract

Glaze:

6 tablespoons (3/4 stick) unsalted butter, cut into pieces
6 tablespoons (packed) golden brown sugar
2 tablespoons Toddy cold-brewed coffee concentrate
(use espresso roast coffee beans)
6 tablespoons whipping cream
1 1/2 cups powdered sugar, sifted
2 tablespoons bourbon

vanilla ice cream

Preparation

Cake: Preheat oven to 350 F. Butter 12 cup Bundt pan. Mix flour, baking soda and salt in medium bowl. Combine butter, chocolate and Toddy coffee concentrate in heavy medium saucepan. Stir over low heat until chocolate and butter melt (mixture may look curdled). Remove from heat. Add sugar and bourbon. Whisk until sugar dissolves and mixture is smooth. Using electric mixer, beat eggs and vanilla in large bowl until blended. Gradually beat in chocolate mixture. Add flour mixture and stir just until blended. Transfer batter to pan, smooth top. Bake cake until tester inserted near center comes out clean and cake begins to pull away from sides of pan, about 45 minutes. Cool in pan on rack 15 minutes. Invert cake onto rack; cool completely.

Glaze: Stir butter, golden brown sugar and Toddy coffee concentrate in small saucepan over medium heat until butter melts. Stir in cream. Simmer 1 minute. Remove from heat. Gradually add powdered sugar, whisking until smooth. Mix in bourbon. Cool slightly. Place cake atop rack on baking sheet. Slowly drizzle glaze over cake, allowing glaze to run down sides of cake and cover as much of cake as possible. Spoon any glaze drippings from baking sheet over cake. Let stand 30 minutes. Serve cake with vanilla ice cream.

Makes 10 serving.

Toddy® Spicy Gingerbread

Ingredients

2 3/4 cups all-purpose flour
1 1/2 teaspoons freshly ground black pepper
1 teaspoon ground ginger
1/2 teaspoon baking soda
1/2 teaspoon salt
1/2 teaspoon ground cinnamon
1/4 teaspoon ground cloves
1/4 teaspoon freshly grated nutmeg
1/2 cup unsulfured molasses
3 tablespoons Toddy cold-brewed coffee concentrate
1 stick (1/2 cup) unsalted butter, softened
1/2 cup packed dark brown sugar
1 tablespoon finely grated peeled fresh gingerroot

Preparation

Sift flour, pepper, ground ginger, baking soda, salt, cinnamon, cloves and nutmeg in bowl. In a second small bowl, stir together molasses and Toddy coffee concentrate. In a third large bowl, beat together butter and brown sugar until light and creamy. Mix in gingerroot. Beat in flour mixture alternately with molasses mixture, beginning and ending with flour mixture. Divide dough into thirds. Form each third into a ball and flatten to form pancakes. Chill disks, wrapped separately in plastic wrap, at least 4 hours.

Preheat oven to 350 F and line 2 large baking sheets with parchment paper. Break off egg-size pieces from 1 pancake (keep remaining 2 pancake chilled) and with heel of hand smear each piece once in a forward motion. Gather pieces together and give dough a few smears to bring together. Repeat procedure with remaining 2 pancakes.

On a lightly floured work surface roll out one third of dough into a 22x8 inch rectangle (about 1/8 inch thick), making sure dough is not sticking to surface (use a pastry scraper to lift dough; sprinkle surface with additional flour if sticking). With a 2 inch gingerbread man cutter or 3 1/2 inch candy cane cutter cut out shapes, transferring with a spatula to baking sheets and arranging about 1/2 inch apart.

Bake cookies in batches in lower third of oven 6-8 minutes, or until crisp (do not let cookies get too dark). With spatula transfer cookies to racks to cool. Make more cookies with scraps and remaining two thirds of dough in same manner.

Makes 12 serving.

Toddy® Iced Cappuccino Cream Cake

Ingredients

Crust:

1 cup chocolate wafer crumbs
1/4 cup blanched almonds, toasted lightly, ground fine
1/2 stick (1/4 cup) unsalted butter, melted and cooled
1/4 cup sugar
1 1/4 cups Toddy cold-brewed coffee concentrate
1 envelope unflavored gelatin
4 large eggs, separated whites at room temperature
3/4 cup plus 1 teaspoon sugar
1/4 cup heavy cream
1 teaspoon vanilla
1/2 teaspoon ground cinnamon

Topping:

1 cup heavy cream
1 tablespoon kahlúa
3 tablespoons sugar

Preparation

Crust: In a bowl blend crumbs, almonds, butter, and sugar, the press mixture onto the bottom and about 1 inch up the side of an 8 1/2 inch springform pan, and bake the crust in the middle of a preheated 350 F. oven for 10-12 minutes, or until it is just set. Let the crust cool in the pan on a rack.

In a saucepan sprinkle gelatin over Toddy coffee concentrate, soften for 1 minute, and heat mixture over low heat, stirring, until the gelatin is dissolved. In a bowl beat yolks with 1/2 cup of sugar until the mixture is thick and pale, add half the coffee mixture in a stream, whisking, and whisk the mixture into the remaining coffee mixture. Cook mixture over moderate heat, whisking, until it is thickened and registers 175 F on a candy thermometer. Transfer the mixture to a metal bowl set in a larger bowl of ice and cold water, whisk in cream and vanilla, and let mixture cool, stirring frequently, until it is cool to touch and is the consistency of raw egg whites. Remove metal bowl from the larger bowl. In another bowl beat egg whites until they hold soft peaks, add 1/4 cup of the remaining sugar, 1 tablespoon at a time, beating, and beat meringue until it holds stiff peaks. Stir one fourth of meringue into coffee mixture and fold in the remaining meringue gently but thoroughly. Pour filling into crust. In a small bowl combine the remaining 1 teaspoon sugar and cinnamon, sprinkle mixture over filling, and chill filling for at least 6 hours.

Topping: (Make just before serving.) In chilled bowl with chilled beaters beat cream until it holds soft peaks, add kahlúa and sugar, beating the topping until it holds stiff peaks. Transfer topping to a pastry bag fitted with a decorative tip, pipe it decoratively over the coffee mixture, and sprinkle it with cinnamon. Chill cake for 2 hours. Run a thin knife around the edge of the pan, remove the side carefully, and transfer the cake to a serving plate.

Makes 16 serving.

Toddy® Chocolate Espresso Cookies

Ingredients

3 ounces unsweetened chocolate, chopped
2 cups (12 ounces) semisweet chocolate chips
1 stick (1/2 cup) unsalted butter, cut into pieces
3 large eggs
1 cup plus 2 tablespoons sugar
3 tablespoons Toddy cold-brewed coffee concentrate (use espresso roast coffee beans)
3/4 cup all-purpose flour
1/3 teaspoon baking powder
1/4 teaspoon salt
1 cup walnuts, chopped

Preparation

Preheat oven to 350 F and grease 2 large heavy baking sheets.

In a double boiler or a metal bowl set over a saucepan of barely simmering water melt unsweetened chocolate, 1 cup chocolate chips, and butter, stirring until smooth, and remove top of double boiler or bowl from heat. In a bowl with an electric mixer beat eggs, sugar, and Toddy coffee concentrate on high speed until very thick and pale and mixture forms a ribbon when beaters are lifted, about 3 minutes, and beat in chocolate mixture. Into mixture sift in flour, baking powder, and salt and stir until just combined. Stir in remaining chocolate chips and walnuts.

Drop batter by heaping tablespoons about 2 inches apart onto baking sheets and bake in batches in middle of oven 8-10 minutes, or until puffed and cracked on top. Cool cookies in baking sheets 1 minute and transfer to racks to cool completely.

Makes about 30 cookies.

Coffee Baked Alaska With Toddy® Mocha Sauce

Ingredients

Cake:

1 quart coffee ice cream, softened
1 (10.75 ounce) frozen pound cake
4 large egg whites
1/4 teaspoon cream of tartar
1 teaspoon coffee liqueur
1/3 cup sugar

Sauce:

1 cup Toddy cold-brewed coffee concentrate
10 ounces semisweet chocolate, chopped
2 tablespoons coffee liqueur

Preparation

Cake: Line 9x5x2 1/2 inch metal loaf pan with plastic wrap, leaving overhang. Spoon ice cream into prepared pan, spreading evenly and smoothing top. Cut cake horizontally in half. Arrange 1 cake piece, cut side down, atop ice cream and against 1 corner of pan. Cut remaining cake piece into strips and arrange in pan to cover ice cream completely. Cover with overhanging plastic and freeze until firm, at least 4 hours.

Uncover cake. Invert onto metal or other ovenproof platter. Freeze while preparing meringue. Beat egg whites in large bowl until foamy. Add cream of tartar. Beat until soft peaks form. Beat in liqueur. Gradually add sugar, beating until stiff glossy peaks form. Spread meringue over cake, covering cake completely and sealing meringue to platter. Freeze overnight.

Sauce: Combine Toddy coffee concentrate and semisweet chocolate in heavy small saucepan. Stir over medium-low heat until mixture is smooth. Increase heat to medium. Simmer until sauce thickens, about 2 minutes. Cool slightly. Stir in coffee liqueur. Position rack in center of oven and preheat to 500°F for 20 minutes. Bake dessert until meringue is lightly browned and just set, about 3 minutes.

Cut baked Alaska into slices, arrange on plates. Spoon warm sauce around dessert and serve.

Makes 8 serving.

Toddy® Espresso Sauce

Ingredients

1 cup sugar
1 cup Toddy cold-brewed coffee concentrate (use espresso roast coffee beans)
1/4 teaspoon fresh lemon juice

Preparation

Cook sugar in a 2 quart heavy saucepan over moderately low heat, stirring slowly with a fork, until melted and pale golden. Cook caramel without stirring, swirling pan, until deep golden. Remove from heat.

Stir together Toddy coffee concentrate, and lemon juice. Carefully add to caramel (mixture will bubble up and vigorously steam), then cook over moderately low heat, stirring, until caramel is dissolved and sauce is smooth.

Makes 6 serving.

Toddy® Spanish Coffee Ice Cream Torte With Orange

Ingredients

1/4 cup sugar
2 tablespoons honey
1 tablespoon water
3/4 cup slivered almonds, toasted
6 cups vanilla ice cream, slightly softened
4 tablespoons brandy
1 tablespoon grated orange peel
1 cup chopped butter cookies
2 ounces Toddy cold-brewed coffee concentrate

Preparation

Butter large piece of foil. Stir sugar, honey, and 1 tablespoon water in heavy small saucepan over low heat until sugar dissolves. Increase heat to high, boil without stirring until syrup turns deep amber color, occasionally brushing down sides of pan with wet pastry brush and swirling pan, about 4 minutes. Remove from heat. Immediately stir in almonds. Pour mixture onto prepared foil. Cool completely. Chop praline into 1/2 inch pieces.

Line 9x5x23 inch metal loaf pan with plastic. Stir 3 cups vanilla ice cream, 2 tablespoons brandy, and orange peel in bowl. Fold in cookies. Spoon half of ice cream mixture into prepared pan. Cover and freeze pan and remaining vanilla ice cream mixture separately until almost firm.

Stir remaining 3 cups vanilla ice cream, 2 tablespoons brandy, and Toddy coffee concentrate in another bowl. Fold in chopped praline. Spoon half of coffee ice cream mixture atop vanilla ice cream in loaf pan. Top with remaining vanilla ice cream mixture, then coffee ice cream mixture. Cover with plastic and freeze until firm, about 4 hours. Remove torte from loaf pan. Cut into 1-inch-thick slices and serve with oranges.

Makes 8-10 serving.

Toddy® Coffee Nutty Dulce

Ingredients

1 (9 ounce) package chocolate wafer cookies, crushed
1/2 pound ground almonds
1/3 cup unsweetened cocoa powder
1/2 cup white sugar
1/4 cup Toddy cold-brewed coffee concentrate
1/8 cup coffee liqueur
1/2 cup light corn syrup
2 teaspoons ground cinnamon

Preparation

In a large bowl, mix chocolate wafer crumbs, ground blanched almonds, unsweetened cocoa powder, and 1/4 cup sugar. Blend Toddy coffee concentrate and coffee liqueur 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.

Makes a couple dozen servings.

Ingredients

Candy:

1 1/2 cups all-purpose flour
1 teaspoon baking powder
1/2 teaspoon ground cardamom
1/4 teaspoon salt
1/2 cup milk
6 tablespoons Toddy cold-brewed coffee concentrate
1/4 cup butter
1 cup white sugar
1 cup confectioners' sugar
1 egg
1 cup chopped almonds

Frosting:

3 cups confectioners' sugar
1/3 cup evaporated milk
1 1/2 teaspoons vanilla extract

Preparation

Candy: Combine flour, baking powder, cardamom, and salt, set aside. Combine milk and Toddy coffee concentrate in saucepan, and heat at medium setting, stir 1 minute, remove from heat.

In a large bowl, cream butter with 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 9x13 inch baking pan. Bake for 18-20 minutes at 350 F. Cool in pan on wire rack.

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, or a shot of Toddy coffee concentrate. If it is too thin, add more powdered sugar.

Frost the bars with the icing.

Makes about 20 bars.

Toddy® White Mocha Biscotti With Ginger

Ingredients

2 1/4 cups flour
2 eggs
1 cup white sugar
1/3 cup brown sugar
1/3 cup butter, melted
1 teaspoon molasses
1/2 tsp vanilla
1/4 cup white chocolate, chopped
4 tablespoons Toddy cold-brewed coffee concentrate
1/2 teaspoon salt
2 teaspoon baking powder
1 1/2 teaspoon cinnamon
1 1/4 teaspoon ginger
1/2 teaspoon ground cloves
1/4 teaspoon allspice
6 oz white chocolate, melted

Preparation

Blend white and brown sugars, chopped chocolate, butter, eggs, molasses, vanilla and Toddy coffee concentrate. Stir in flour, salt, baking powder, cinnamon, ginger, cloves and allspice.

Stir into a stiff dough. Roll out to a thickness of 1/2 inch and cut into preferred shapes. Preheat oven to 350 F and bake on a cookie sheet for about 25 minutes (this biscotti is only baked once). Let biscotti cool, then dip into melted white chocolate, cool and serve.

Makes 12 serving.

Toddy® Coffee Coconut Tart

Ingredients

Crust:

3/4 cup all purpose flour
1/2 cup sweetened shredded coconut, toasted, cooled
7 tablespoons chilled unsalted butter, cut into 1/2-inch pieces
1/3 cup powdered sugar
2 tablespoons Toddy cold-brewed coffee concentrate
1/4 teaspoon salt

Filling:

1/4 cup sugar
4 tablespoons Toddy cold-brewed coffee concentrate
2 tablespoons cornstarch
1/2 cup plus 2 tablespoons whipping cream
6 tablespoons cream of coconut
4 large egg yolks
1/2 teaspoon vanilla extract

Topping:

3/4 cup chilled whipping cream
1/4 cup cream of coconut (such as Coco Lopez)
2 tablespoons powdered sugar
sweetened shredded coconut, toasted

Preparation

Crust: Preheat oven to 350 F. Combine all ingredients in processor. Process until moist clumps form, about 1 minute. Press dough onto bottom and up sides of 9 inch tart pan with removable bottom. Freeze crust until firm, about 10 minutes. Place crust on baking sheet. Bake crust until golden brown, about 25 minutes. Cool.

Filling: Whisk sugar, Toddy coffee concentrate and cornstarch in heavy medium saucepan until no cornstarch lumps remain. Gradually whisk in cream, then cream of coconut. Mix in yolks. Whisk over medium heat until mixture thickens and boils, about 8 minutes. Cool in pan, whisking occasionally. Whisk in vanilla. Spread filling in crust. Chill until cold, about 2 hours.

Topping: Beat whipping cream, cream of coconut and powdered sugar in medium bowl until firm peaks form. Spoon into pastry bag fitted with medium star tip. Pipe decoratively over filling.

Sprinkle with shredded coconut. Refrigerate until cold.

Makes 8 serving.

Toddy® Chocolate Tea Cake

Ingredients

4 eggs, separated
1 cup butter
1 2/3 cups white sugar
1 cup Toddy cold-brewed tea concentrate
(use China Black tea leaves)
2 cups all-purpose flour
1 1/2 tablespoons baking powder
1/3 cup dry bread crumbs
1/3 cup unsweetened cocoa powder
1 cup chopped hazelnuts

Preparation

Preheat oven to 360 F. Grease and flour a 9 inch Bundt pan. In a large bowl, cream together egg yolks, butter and white sugar until light and fluffy. Gradually beat in the Toddy tea concentrate. Toss together the flour, baking powder, bread crumbs, cocoa powder, and hazelnuts, fold into tea mixture and blend.

In a large glass or metal bowl, whip the egg whites until stiff peaks form. Fold the egg whites into the tea batter. Pour the batter into the prepared pan. Bake for 65 minutes in the preheated oven, then cool.

Makes 16 serving.

Toddy® Basic Icing

Ingredients

3 tablespoons butter, soft

pinch salt

dash vanilla

1 1/2 cups sifted confectioners' sugar

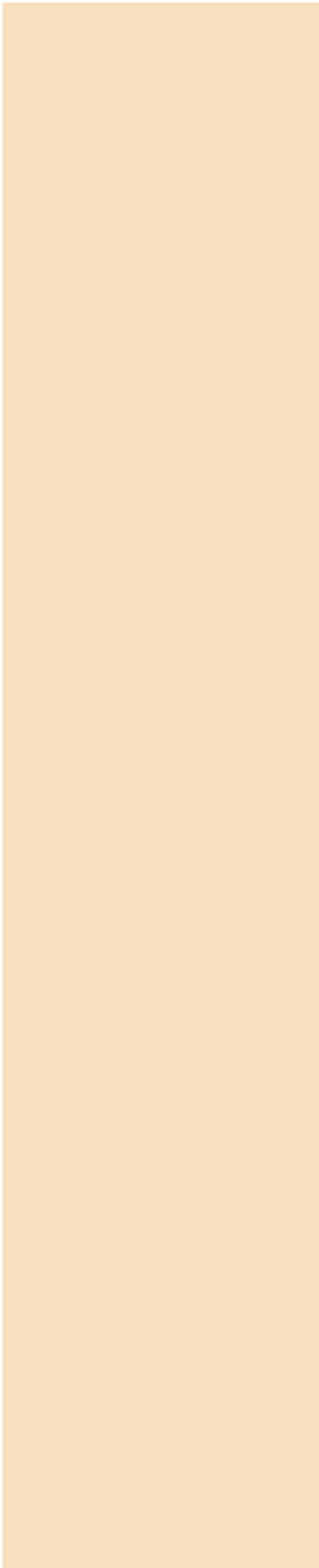
Toddy cold-brewed coffee concentrate to taste (and consistency)

Preparation

Blend butter until fluffy using an electric mixer or food processor. Slowly blend pinch of salt, dash of vanilla and confectioners' sugar.

Add Toddy coffee concentrate (to taste), continue to mix until icing achieves a glaze consistency.

Makes enough for one medium cake.



Breads

TODDY

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Toddy® Lavender Tea Bread

Ingredients

1/2 cup milk
1/4 cup Toddy tea concentrate (use China Black tea leaves)
3 tablespoons finely chopped fresh lavender
6 tablespoons butter, softened
1 cup white sugar
2 eggs
2 cups all-purpose flour
1 1/2 teaspoons baking powder
1/4 teaspoon salt

Preparation

Preheat the oven to 325 F. Grease and flour a 9x5 inch loaf pan. Combine milk, Toddy tea concentrate and lavender in small saucepan. Heat to a simmer, then cool.

In a medium bowl, whisk butter and sugar until smooth. Beat in egg until the mixture is fluffy. Combine flour, baking powder, and salt. Stir in lavender mixture, and pour into prepared pan.

Bake for about 50 minutes in preheated oven. Cool (place pan on a wire rack).

Makes 12 serving.

Toddy® Cappuccino Muffins

Ingredients

2 cups all purpose flour
1/2 cup sugar
2 1/2 teaspoons baking powder
1 ounce Toddy cold-brewed coffee concentrate
1/2 teaspoon salt
1/2 teaspoon cinnamon
1 cup milk, scalded and cooled
1/2 cup butter, melted and cooled
1 egg, slightly beaten
1 teaspoon vanilla extract
3/4 cup semi-sweet chocolate chips

Preparation

Grease and lightly flour 12 cup muffin pan. Combine dry ingredients (except chocolate chips). Stir moist ingredients until blended, then mix together all ingredients. Stir in chocolate chips. Spoon into muffin cups, then bake 15-20 minutes at 375 F.

Makes 12 serving.

Toddy® Chocolate Espresso Bread

Ingredients

1 1/3 cups Toddy cold-brewed coffee concentrate (use espresso roast coffee beans)
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

Preparation

Place all ingredients (except chocolate chips) in the pan of a bread machine. Select Basic Bread cycle; press Start. Add the chocolate chips about 5 minutes before the kneading cycle has finished.



Meat Dishes

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Toddy® Coffee Meat Rub

Ingredients

6 tablespoons finely ground coffee beans (use espresso roast coffee beans)
2 tablespoons Toddy cold-brewed coffee concentrate
4 tablespoons coarsely ground black pepper
1 1/2 tablespoons kosher salt
1/2 teaspoon cayenne pepper
3 tablespoons ground cumin

Preparation

Preheat oven broiler. Place the ground coffee on a sheet of aluminum foil. Broil for about 1 minute. In a small bowl, stir together the coffee grounds, Toddy coffee concentrate, black pepper, salt, cayenne pepper, and cumin. Use as rub for steaks, chicken or pork.

Makes 1/3 cup.

Toddy® Coffee Barbecue Sauce - New Orleans Style

Ingredients

1 cup Toddy cold-brewed coffee concentrate (use medium roast coffee beans)
1/2 cup bourbon
1/2 cup packed light brown sugar
1/2 cup soy sauce
2 tablespoons cider vinegar
1 teaspoon Worcestershire sauce

Preparation

Simmer all ingredients in a 2 1/2-quart heavy saucepan, uncovered, stirring occasionally, until reduced to about 1 cup, 15-20 minutes (sauce will be thin). Cool to room temperature. Serve with your favorite meat.

Makes about 1 cup.

Toddy® Barbecued Cowboy Steaks

Ingredients

1 tablespoon coarsely ground kosher salt
1 teaspoon sweet paprika
1 teaspoon garlic powder
1 teaspoon coarsely ground black pepper
1 teaspoon dried ground thyme
1 teaspoon finely ground coffee beans
4 (1 1/4-1/2-inch thick) rib-eye steaks (12-16 ounces)
1 bag (medium) mesquite chunks
1 cup mesquite or hickory wood smoke chips (soaked in cold water at least 30 minutes)
Toddy coffee barbecue sauce – New Orleans style (see additional recipe)

Preparation

Mix first 6 ingredients in small bowl. Rub spice over both sides of steaks, pressing to adhere. Let steaks stand at room temperature 1 hour.

Spread entire bag of mesquite chunks over 2/3 of bottom rack and prepare barbecue (medium-high heat). Grill steaks over mesquite until brown on both sides, about 2 minutes per side. Remove steaks from grill. Let mesquite chunks burn until for additional 10 minutes. Drain wood chips; scatter over mesquite. Return steaks to cool part of grill. Braise with Toddy coffee barbecue sauce – New Orleans style. Cover barbecue with lid; grill steaks to desired doneness, about 10 minutes for medium-rare. Let steaks rest 5 minutes before serving. Serve with Toddy coffee barbecue sauce on the side.

Makes 4-8 servings.

Cornish Hens With Toddy® Coffee Citrus Sauce

Ingredients

1/2 cup Toddy cold-brewed coffee concentrate
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

Preparation

Preheat oven to 375 F. In a small saucepan, stir together Toddy coffee concentrate, 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. Add 1 tablespoon of 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 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, and then spoon over roasted hens. Garnish with remaining lemon and orange slices.

Makes 4 servings.

Toddy® Coffee Roasted Beef

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 Toddy cold-brewed coffee concentrate (use medium roast coffee beans)
2 cups sliced fresh mushrooms
3 tablespoons cornstarch
Salt to taste
1/2 cup sour cream

Preparation

Roast: In a large pot, heat butter and oil over medium/high heat. Place the roast in the pot and sear on all sides until well browned. Remove roast and set aside. In the same pot, sauté onions for 5 minutes, scraping loose the brown roast bits on the bottom of the pot. Add garlic and pepper and sauté for 1 minute. Return meat to the pot and pour in Toddy coffee concentrate and add 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.

Gravy: When roast is done, remove from pot. Take 1/2 cup of Toddy coffee sauce mixture from pot and stir in cornstarch, whisk for 3 minutes. Stir in the sour cream, then salt to taste.

Makes 6 servings.

Chocolate Toddy® Coffee Chicken With Salsa Mole

Ingredients

Chicken:

3 ounces Toddy cold-brewed coffee concentrate
6 tablespoons cocoa powder
1 tablespoon salt
2 teaspoons chili powder
2 tablespoons brown sugar
2 tablespoons olive oil
4 boneless, skinless chicken breasts
cilantro

Mole:

1 cup chopped fresh tomato
1 avocado, peeled and diced
1 green onion, minced
1 clove garlic, minced
1 tablespoon snipped fresh cilantro
1/4 cup semisweet chocolate chips
1 teaspoon lime juice

Preparation

Chicken: Heat oven to 425 F. Grease baking sheet. Stir together Toddy coffee concentrate, cocoa, salt, chili powder, and brown sugar. Rub chicken pieces with olive oil, rub on coffee mixture. Place coated chicken pieces on prepared baking sheet, and bake 20-25 minutes.

Mole: Stir together tomatoes, avocado, onion, garlic, cilantro, small chocolate chips and lime juice in medium bowl. Arrange chicken and salsa on large platter. Garnish with cilantro sprigs, if desired.

NOTES

Serve with black beans and white steamed rice.

Makes 4 servings.

Slow-Roasted Toddy® Baby Back Ribs

Ingredients

Sauce:

4 teaspoons olive oil
1 cup minced onion
1 cup water
1 cup ketchup
2/3 cup packed golden brown sugar
2/3 cup cider vinegar
1/4 cup molasses, light
2 tablespoons Worcestershire sauce
1/2 cup Toddy cold-brewed coffee concentrate
(use espresso roast coffee beans)
2 teaspoons prepared mustard
2 teaspoons chili powder
1 teaspoon ground cumin
1/4 teaspoon ground cinnamon
1/4 teaspoon cayenne pepper

Ribs:

6 baby back pork rib racks (about 9 pounds total weight)
1/2 cup cider vinegar
4 teaspoons liquid smoke flavoring
6 tablespoons chili powder
3 tablespoons ground cumin
1 1/2 tablespoons onion powder
1/4 teaspoon cayenne pepper

Preparation

Sauce: Heat oil in heavy large saucepan over medium heat. Add onion and sauté until translucent, about 5 minutes. Whisk in remaining ingredients. Bring to boil. Reduce heat; simmer until reduced to 3 cups, stirring occasionally, about 30 minutes.

Ribs: Score white membrane on underside of ribs. Place ribs in large roasting pan. Mix vinegar and liquid smoke in small bowl, then brush over both sides of ribs. Refrigerate 2 hours.

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Slow-Roasted Toddy® Baby Back Ribs

Page 2

Preparation

Preheat oven to 350 F. Mix chili powder, cumin, sugar, onion powder and cayenne. Rub over both sides of ribs. Season with salt and pepper. Arrange ribs, meat side up, in single layer on 2 large baking sheets. Roast 1 3/4 hours, covering loosely with foil if browning too quickly. Remove ribs from oven, and brush both sides of ribs with 3/4 cup sauce. Roast 10 minutes. Brush both sides of ribs with additional 3/4 cup sauce. Roast 15 minutes longer. Remove ribs from oven. Cover with foil, and let stand 15 minutes. Cut ribs between bones into 3-4 rib sections. Serve with remaining sauce.

NOTES

Serve with an avocado, citrus and red onion salad, some cold beer - and plenty of napkins.

Makes 8 servings.

Spicy Toddy® Coffee Pork And Bean Chili

Ingredients

1/2 lb sliced bacon
4 lbs boneless pork shoulder, cut into 1-inch cubes
2 tablespoons vegetable oil
1 large white onion, chopped
1-2 fresh jalapeño chilies, seeded and chopped
4 large garlic cloves, minced
2 teaspoons dried oregano, crumbled
1/3 cup chili powder
1 tablespoon ground cumin
1/4 teaspoon cayenne
1 (14 ounces) can beef broth
1/2 cup Toddy cold-brewed coffee concentrate
1 cup water
1 (28 ounces) can crushed tomatoes with purée
2 (19 ounces) cans small red beans, rinsed and drained

Preparation

Cook bacon in an 8 quart heavy pot over moderate heat, turning, until crisp. Transfer with tongs to paper towels to drain and pour off all but 2 tablespoons fat from pot. Crumble bacon. Pat pork dry and season with salt and pepper. Add oil to pot and heat over moderately high heat until hot but not smoking. Brown pork in about 6 batches without crowding and transfer with a slotted spoon to a plate. Add onion and jalapeños and cook over moderate heat, stirring, until softened. Add garlic, oregano, chili powder, cumin, and cayenne, then cook, stirring, 1 minute. Return pork to pot with any juices accumulated on plate, and add broth, Toddy coffee concentrate, water, and tomatoes with purée.

Simmer chili, uncovered, stirring occasionally, until pork is very tender, about 2 hours. Stir in beans and bring to a simmer, stirring.

NOTES

Serve chili with bacon and accompaniments, including chopped red onion, torn fresh cilantro sprigs, diced avocado, lime wedges, sour cream, and warmed corn chips or tortilla chips.

Makes 8 servings.

Toddy® Coffee Roasted Spiced Pork Loin

Ingredients

Sauce:

6 bacon slices, cut in half
6 cups canned low-salt chicken broth
1 cup dry white wine
1/2 cup Toddy cold-brewed coffee concentrate
1/2 cup red currant jelly
1 1/4 teaspoons minced fresh rosemary
3 tablespoons unsalted butter

Pork:

2 teaspoons cumin seeds
2 teaspoons coarse salt
1 teaspoon black peppercorns
1 teaspoon black cardamom seeds
1 (4 1/4 pound) center-cut boneless pork loin
(about 10 inches long and 3 1/2 inches in diameter)
1 tablespoon olive oil

Roasting:

2 1/2 pounds large russet potatoes (about 5) peeled, halved lengthwise, cut into 2-inch pieces
1 1/2 pounds large parsnips (about 4), peeled, cut into 2-inch pieces, thick portions halved
1 1/2 pounds large carrots (about 4), peeled, cut into 2-inch pieces, halved lengthwise
8 large shallots, peeled, halved
8 large garlic cloves, peeled
3 large fresh rosemary sprigs
6 tablespoons olive oil
8 medium beets, peeled, cut into 1-inch wedges

Preparation

Sauce: Cook bacon in heavy, large saucepan over medium heat until crisp. Using tongs, transfer bacon to paper towels. Discard drippings from pan. Add broth, wine, Toddy coffee concentrate, jelly and rosemary to pan. Boil until reduced to 2 1/2 cups, about 35 minutes. Return bacon to sauce. Boil until liquid is reduced to 1 1/3 cups, about 10 minutes longer. Strain sauce into small saucepan. Add butter. Whisk over low heat until sauce is smooth, about 2 minutes. Season with salt and pepper.

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Toddy® Coffee Roasted Spiced Pork Loin

Page 2

Preparation

Pork: Finely grind first 4 ingredients. Place pork in 13x9x2 inch glass baking dish. Rub oil, then sauce mixture all over pork. Cover and refrigerate 4 hours.

Roasting: Position racks in center and bottom third of oven and preheat to 400 F. Place potatoes, parsnips, carrots, shallots, garlic and rosemary in large roasting pan. Drizzle with 5 tablespoons oil, sprinkle with salt and pepper. Roast on center rack 45 minutes, turning vegetables occasionally.

Place beets in small roasting pan. Drizzle with 1 tablespoon oil, sprinkle with salt and pepper. Remove large roasting pan from oven. Push vegetables to sides of pan, clearing space in center for pork. Place pork in center of pan. Return large roasting pan to center rack. Place pan with beets on bottom rack.

Roast pork with vegetables until vegetables are brown and cooked through and thermometer inserted into center of pork registers 150 F, turning vegetables occasionally, about 1 hour. Roast beets until tender, turning occasionally, about 1 hour. Remove pork and all vegetables from oven and let stand 10 minutes.

Place pork roast in center of large platter, surround with vegetables. Reheat sauce over low heat, whisking constantly.

NOTES

Use a coffee grinder to grind spices.

Makes 8 servings.

Toddy® Rooibos Tea Flank Steak

Ingredients

1 teaspoon coriander seeds, coarsely ground
1 lb flank steak
4 tablespoons soy sauce
2 ounces Toddy cold-brewed tea concentrate (use Rooibos tea leaves)
3 teaspoons packed brown sugar
3 teaspoons minced peeled fresh ginger
2 garlic clove, minced
2 teaspoons vegetable oil
1/4 cup fresh cilantro leaves

Preparation

Press coriander onto both sides of steak and place steak on a large plate. Stir together soy sauce, Toddy tea concentrate, brown sugar, ginger, garlic and oil, then pour over steak, turning steak to coat. Marinate, turning occasionally, 10 minutes. Preheat broiler.

Heat an oiled broiler pan about 3 inches from broiler until hot. Put steak on hot pan and broil 4-5 minutes per side for medium-rare. Transfer steak to a cutting board and let stand 5 minutes before slicing. Sprinkle with cilantro.

Makes 4 servings.

Short Ribs With Toddy® Coffee Chile Sauce

Ingredients

4 dried ancho chilies, stemmed, seeded, and ribs discarded
2 cups boiling-hot water
1 medium onion, quartered
3 garlic cloves, coarsely chopped
2 tablespoons finely chopped canned chipotle chilies,
plus 2 teaspoons adobo sauce
2 tablespoons pure maple syrup
1 tablespoon fresh lime juice
3 teaspoons salt
6 lbs. beef short ribs or flank
1 teaspoon black pepper
1 tablespoon olive oil
1/3 cup Toddy cold-brewed coffee concentrate

Preparation

Preheat oven to 350 F. Soak ancho chilies in boiling-hot water until softened, about 20 minutes, then drain in a colander set over a bowl. Transfer ancho chilies to a blender and purée with onion, garlic, chipotles with sauce, maple syrup, lime juice, and 1 teaspoon salt.

Pat ribs dry and sprinkle with pepper and remaining 2 teaspoons salt. Heat oil in a 12 inch heavy skillet over moderately high heat until hot but not smoking, then brown ribs in 3 batches, turning occasionally, about 5 minutes per batch. Transfer as browned to a roasting pan just large enough to hold ribs in 1 layer.

Carefully add chili purée to fat remaining in skillet (use caution, since it will splatter and steam) and cook over moderately low heat, stirring frequently, 5 minutes. Add reserved chili soaking liquid (or 1 1/2 cup of water), and Toddy coffee concentrate and bring to a boil, then pour over ribs (liquid should come about halfway up sides of meat).

Cover roasting pan tightly with foil and braise ribs in middle of oven until very tender, about 3 1/2 hours. Skim fat from pan juices and serve with ribs.

Makes 6 servings.

Toddy® Apricot Tea Chicken Wings

Ingredients

2/3 cup apricot preserves
4 ounces Toddy tea concentrate (use China Black tea leaves)
12 chicken wings
salt and black pepper

Preparation

Line baking sheet with foil. Combine preserves and Toddy tea concentrate in blender, blend until smooth. Place chicken wings on prepared baking sheet, brush heavily with glaze, and salt and pepper. Broil chicken wings, brushing frequently with glaze, for 12-15 minutes on each side or until no longer pink near bone.

Makes 6 servings.

Miscellaneous Dishes

Toddy® Coffee Cream

Ingredients

2 pounds whole milk ricotta cheese
3/4 cup powdered sugar
5 tablespoons Toddy cold brew coffee concentrate
1 cup chilled whipping cream
3 tablespoons brandy

Preparation

Blend ricotta, sugar and Toddy coffee concentrate in processor. Add whipping cream and brandy and process until smooth and slightly thickened. Divide mixture into 6 (8 ounce) custard cups. Cover with plastic and refrigerate until well chilled.

Makes 1/3 cup.

Toddy® Jerk Pork Tenderloin

Ingredients

8 tablespoons Toddy cold brewed coffee concentrate
1 1/4 teaspoons whole allspice
3/4 teaspoon mustard seeds
3/4 teaspoon ground cinnamon
3/4 teaspoon ground nutmeg
1 bunch green onions, chopped
1 cup chopped fresh parsley
1/4 cup fresh lime juice
1/4 cup fresh lemon juice
3 garlic cloves
2 tablespoons olive oil
1 tablespoon chopped fresh oregano
2 teaspoons chopped fresh thyme
1 teaspoon grated lemon peel
1 teaspoon chopped seeded habanera chile
2 1/2 pounds pork tenderloins

Preparation

Stir first 5 ingredients in small skillet over medium heat until fragrant, about 30 seconds. Finely grind spice mixture in spice grinder, transfer to processor. Add all remaining ingredients except pork, blend until wet paste forms. Place pork in large glass baking dish and coat with paste. Cover, chill overnight.

Preheat oven to 400 F. Transfer pork coated with paste mixture to rimmed baking sheet. Roast pork until thermometer inserted into center registers 150 F for medium, about 35 minutes. Slice pork and serve.

Makes 6 servings.

Ingredients

1 cup Toddy cold brew coffee concentrate (use French roast coffee beans)
2 cups flour
1 cup chocolate chips
1 cup sugar
1 cup toasted almonds
5 tablespoons melted butter
1 egg
1 teaspoon baking powder

Preparation

Combine ingredients in a mixer and mix until it becomes dough. Lay out a 2 foot piece of plastic wrap flat on your table, and place dough in the center of the wrap. Shape the dough into a 4 inch wide and 2 inch tall rectangle block. Wrap up in plastic wrap and freeze until dough becomes very cold or frozen. Cut 1/3 inch strips and lay on a greased cookie sheet. Preheat oven to 350 F. Bake 20 minutes or until lightly golden brown. Remove from cookie sheet and cool completely. You may also freeze the dough, and serve in the future.

Makes 12 servings.

Ingredients

1 1/2 cups all purpose flour
4 tablespoons sugar
1 teaspoons baking powder
1 teaspoon salt
1 cup milk
1 cup Toddy cold-brewed coffee concentrate
3 tablespoons unsalted butter, melted
2 large eggs

Preparation

Whisk together flour, sugar, baking powder and salt in a large bowl. In another bowl, whisk together milk, Toddy coffee concentrate, butter and eggs.

Pour wet ingredients over the dry ingredients and gently whisk them together, mixing just until smooth. Spoon 1/3 cup batter onto the griddle for each pancake. Cook until the top of each pancake is speckled with bubbles and some bubbles have popped, then flip and cook until underside is lightly browned. Serve with maple syrup.

Makes 8 servings.

Toddy® Green Tea Leaf Eggs

Ingredients

8 eggs
1 teaspoon salt
3 cups water
1 tablespoon soy sauce
1 tablespoon black soy sauce
1/4 teaspoon salt
4 ounces Toddy cold-brewed tea concentrate (use Green tea leaves)
2 pods star anise
1 (2 inch) piece cinnamon stick
1 tablespoon tangerine zest

Preparation

In a large saucepan, combine eggs and 1 teaspoon salt; cover with cold water. Bring to a boil, reduce heat, and simmer for 20 minutes. Remove from heat, drain, and cool. When cool, tap eggs with the back of a spoon to crack shells (do not remove shells).

In a large saucepan, combine 3 cups water, soy sauce, black soy sauce, salt, Toddy tea concentrate, star anise, cinnamon stick, and tangerine zest. Bring to a boil, then reduce heat, cover, and simmer for 3 hours. Remove from heat, add eggs, and let steep for at least 8 hours.

Makes 8 servings.

Toddy® Cowboy Beans

Ingredients

2 tablespoons olive oil
1 onion, chopped
1 large green bell pepper, chopped
2 tablespoons chopped garlic
2 bay leaves
2 1/2 tablespoons chili powder
1/2 tablespoon dried oregano
1 teaspoon ground cumin
1 1/2 cups water
1 8-ounce can tomato sauce
1 1/2 tablespoons packed brown sugar
2 ounces Toddy cold-brewed coffee concentrate
3 (15- to 16-ounce) cans pinto beans, rinsed, drained

Preparation

Heat oil in heavy large saucepan over medium heat. Add onion, green pepper, garlic and bay leaves. Sauté until vegetables are almost tender, about 10 minutes. Add chili powder, oregano and cumin and sauté 5 minutes. Mix in water, tomato sauce, sugar and Toddy coffee concentrate. Add beans. Bring to boil. Reduce heat to medium-low: simmer until mixture thickens, stirring occasionally, about 45 minutes. Season with salt and pepper.

Makes 4 servings.

Toddy® Gingerbread Pancakes

Ingredients

3 cups all-purpose flour
1 cup packed dark brown sugar
1 tablespoon baking powder
1 1/2 teaspoons baking soda
1 teaspoon salt
1 teaspoon ground cinnamon
1 teaspoon ground ginger
1/4 teaspoon ground nutmeg
1/8 teaspoon ground cloves
1/2 cup water
1/2 cup Toddy cold-brewed coffee concentrate
4 large eggs
1 stick (1/2 cup) unsalted butter, melted and cooled
1/4 cup fresh lemon juice
vegetable oil for brushing griddle

Preparation

Whisk together flour, brown sugar, baking powder, baking soda, salt, and spices in a bowl. Whisk together water, Toddy coffee concentrate, eggs, butter, and lemon juice in a large bowl. Add flour mixture and whisk until just combined. Let stand 15 minutes (batter will thicken).

Brush a griddle or 12-inch nonstick skillet with oil and heat over moderate heat until hot but not smoking.

Working in batches of 3 or 4, pour 1/4 cup batter per pancake onto hot griddle and cook until bubbles appear on surface and undersides are lightly browned, 1 to 2 minutes. Flip pancakes with a spatula and cook until cooked through and edges are lightly browned, 1 to 2 minutes more. Brush griddle with oil between batches. Serve with pure maple syrup.

Makes 18 pancakes.

Toddy® Steamed Green Tea Cakes with Sesame

Ingredients

1 1/2 cups cake flour
1/2 teaspoon baking powder
2 ounces Toddy cold-brewed tea concentrate (use Green tea leaves)
6 egg yolks
1 1/4 cups white sugar
2 1/2 tablespoons water
1 1/2 teaspoons vanilla extract
6 egg whites
2 teaspoons black sesame seeds, garnish

Preparation

Set a bamboo steamer large enough to contain a 9x9 inch pan over simmering water. Sift together the cake flour, baking powder and Toddy tea concentrate. Set aside.

In a large bowl, combine the egg yolks, sugar, water and vanilla extract. Using an electric mixer, beat on medium speed until mixture has tripled in volume. Fold in the flour mixture, mixing just until combined.

Beat the egg whites until they form stiff peaks. Gently fold whites into the egg yolk mixture. Pour batter into the cake pan. Place cake pan in steamer. Stretch a kitchen towel over the cake pan without touching the surface, then cover with steamer lid. Steam cake for 20 minutes, or until a toothpick inserted in the center comes out clean. Cool on wire rack. Sprinkle with black sesame seeds and cut into pieces before serving.

Makes 12 servings.

Alcoholic Drinks

Toddy® Hard Iced Tea

Ingredients

2 ounces vodka
2 ounces gin
1 ounce triple sec liqueur
2 ounces rum
12 ounces Toddy cold-brewed tea concentrate
6 cups cold water
Lemon wedges
Ice cubes

Preparation

Pour vodka, gin, triple sec and rum together into a large pitcher, add Toddy tea concentrate and adjust tea proportions (with cold water) to your personal taste, and stir. Squeeze lemon wedges. Pour into a tall glass over ice.

Makes 6 servings.

Toddy® Almond Crème

Ingredients

1/2 cup Toddy cold-brewed coffee concentrate
1/2 cup steaming hot water
1/4 cup heavy cream - scalded
1 shot of almond liqueur

Preparation

Combine all ingredients and serve in tall glass.

Makes 1 serving.

Toddy® Café Spice

Ingredients

1 cup brandy
1 cup cold water
3 tablespoons sugar
1 teaspoon grated orange peel
1/2 teaspoon grated lemon peel
6 whole cloves whole allspice
1 cinnamon stick
1 teaspoon vanilla extract
3 cups Toddy cold-brewed coffee concentrate

Preparation

Have ready a heatproof serving bowl ready. Heat brandy, water, sugar, orange, lemon peel, cloves, allspice, cinnamon stick and vanilla in a small saucepan over medium over medium heat. Do not boil.

When brandy mixture is hot, pour into the heatproof serving bowl. Heat (do not boil) Toddy coffee concentrate. Darken the room, and carefully ignite brandy (for safety's sake, you might prefer to ignite a metal ladle of the brandy mixture and add this to the serving bowl). Let the brandy burn for 60 seconds. Slowly pour hot Toddy coffee concentrate into the flaming brandy. Stir mixture.

Makes 6 servings.

Toddy® Cajun Coffee

Ingredients

1 1/2 cups Toddy cold-brewed coffee concentrate
1 1/2 cups cold water
6 tablespoons molasses
3 shots dark rum
whipped cream

Preparation

Heat Toddy coffee concentrate, water, molasses and rum in a saucepan until molasses are dissolved. Serve in individual mugs. Top with whipped cream.

Makes 6 servings.

Toddy® Mexican Coffee

Ingredients

3 cups Toddy cold-brewed coffee concentrate
3 cups cold water
3/4 cup Kahlua
1/2 cup brandy
whipped cream
cinnamon

Preparation

Heat Toddy coffee concentrate, water and liqueurs in a saucepan. Serve in individual mugs. Top with whipped cream and a sprinkle of cinnamon.

Makes 8 servings.

Toddy® Coffee Wine Blended

Ingredients

1 cup Toddy cold-brewed coffee concentrate
1 cup cold water
2 ounces half & half
6 ounces red wine
6 teaspoons sugar
1/2 teaspoon grated orange peel
pinch of cinnamon
ice cubes

Preparation

Mix all ingredients and blend until frothy. Serve over ice in chilled wine glasses.

Makes 4 servings.

Ingredients

2 pints vanilla ice cream
2 tablespoons ground coffee (use espresso roast coffee beans)
4 ounces Toddy cold-brewed coffee concentrate
1/2 cup light rum

Preparation

Blend ice cream, coffee, Toddy coffee concentrate and rum in a blender until smooth. Pour into tall glasses and serve.

Makes 6 servings.

Toddy® White Russian

Ingredients

1 cup Toddy cold-brewed coffee concentrate
1 cup cold water
1/2 cup Kahlúa
1/2 cup heavy cream
1/4 cup vodka
whipped cream

Preparation

In a saucepan, stir all ingredients (except whipped cream) together, and heat mixture over moderate heat (do not boil). Pour into mug, top with whipped cream and serve.

Makes 4 servings.

Toddy® Hard Granita

Ingredients

3 cups Toddy cold brew coffee concentrate
1 cup water
1 cup sugar
dash of cinnamon
1 tablespoon grated orange peel
1 teaspoon vanilla extract
2 tablespoons Sambuca liqueur
1 shot Kahlua
1 shot dark rum

Preparation

Stir first 6 ingredients in bowl until sugar dissolves. Pour into 13x9x2 inch metal pan. Chill 2 hours, mix in Sambuca, Kahlua and dark rum.

Freeze coffee mixture until icy at edge of pan, about 45 minutes. Whisk to distribute frozen portions evenly. Freeze again until icy at edge of pan and overall texture is slushy, about 45 minutes. Whisk to distribute frozen portions evenly. Then freeze until solid, about 3 hours. Using fork, scrape granita down length of pan, forming icy flakes. Freeze at least 1 hour. Working quickly, scoop granita into tall glasses, filling halfway. Fill to top with cream. Garnish with orange peel or chocolate-covered coffee beans.

Makes 4 servings.