

The background of the entire page is a light cream color, scattered with dark brown coffee beans and several square, golden-brown cracker squares. The beans are most densely packed along the left and right edges, with some scattered in the center. The cracker squares are primarily clustered on the left side, with a few scattered near the bottom left.

Coffee Bliss Presents

Delicious

Really Easy Coffee Morning Recipes

- ☑ Baileys Chocolate Cheesecake
- ☑ Salted Caramel Chocolate Torte
- ☑ Lemon Curd Fridge Cake
- Only 3 ingredients!

And Many More...

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Amaretto Cake Is An Indulgent Treat

This Amaretto Cake is a basic sponge cake with added ground almonds and Amaretto liqueur for an indulgent treat. Our **Amaretto Ground Coffee** or **Amaretto Coffee Beans** are perfect to partner with this dense, delicious cake.

Ingredients:

- 200g softened butter
- 200g brown sugar
- 2 medium eggs
- 2tblsp amaretto liqueur
- 180g flour
- 50g ground almonds
- 3tsp baking powder



Directions:

1. Pre-heat oven to 180°C/160 degrees Celsius Fan/Gas Mark 5. Grease and line a deep (preferably spring-form) 10cm sandwich cake tin.
2. Cream together the butter and sugar until smooth and creamy. Beat the eggs well and add the liqueur.
3. Mix in 1/3 of the eggs and 1/3 of the flour and gently fold in. Repeat until all of the eggs and flour are combined.
4. Add the baking powder and ground almonds and fold through the cake mix.
5. Pour into the prepared tin and bake for 20-30 mins until the cake is slightly risen and golden brown. A skewer inserted into the middle of the cake should come out with a few crumbs but no raw cake mixture attached. If it browns too much before it's cooked in the middle, cover with tin foil.
6. Cool in the tin for 10 mins, then turn out onto a wire rack.
7. Serve warm with chocolate sauce or ice-cream, or allow to cool completely and cut into slices.

This Amaretto Cake doesn't need any icing, but if you prefer, you can make a glacé icing using almond essence or liqueur instead of water. Drizzle icing over the cake while still warm and leave to cool completely in the tin to become firm before serving.



Amaretto Ground Coffee

Baileys Chocolate Cheesecake - Best Of Both Worlds

*This dense rich **Baileys Chocolate Cheesecake** blanketed with chocolate ganache is sure to delight your coffee morning guests*



Crust:

- 1 cup gluten free flour blend
- ¼ cup cocoa
- ½ cup walnuts (very finely chopped)
- ¼ tsp cinnamon
- ½ cup butter, 1 stick
- ½ cup sugar

Baileys Chocolate Cheesecake Filling:

- 5 packages of Philadelphia Cream Cheese, 40oz
- 1 cup of sugar
- 1/3 cup cocoa
- 1/2 cup Bailey's Irish Cream or heavy cream
- 1 teaspoon of vanilla
- 1 cup sour cream
- 4 eggs

Topping:

- 4 oz Bailey's Irish Cream or heavy cream
- 6 oz dark chocolate

Method:

Crust:

1. Stir together the flour, cocoa, walnuts and cinnamon and set aside.
2. Cream together the softened butter and sugar then add the flour mixture and mix until a soft dough forms.

3. Spread the dough along the bottom of the pan and one inch up the sides if you want.
4. Bake the crust in your preheated oven at 325°F or 160 °C for 15 minutes then allow it to cool as you make the filling.

Cheesecake Batter:

1. In a small bowl mix together the Bailey's Irish Cream, cocoa and vanilla until you have a smooth lump-free paste and set aside.
2. Use a mixer to mix the cream cheese and sugar together until well blended. Use a rubber spatula to scrape down the sides of the bowl.
3. Add the cocoa mixture and sour cream and continue beating, then add the eggs and beat until the whole mixture is well combined.
4. Pour the batter over the prepared crust and bake it on a cookie sheet in the middle of your preheated oven at 325°F or 160 °C for 1 hour 15 minutes with a pan of water on the bottom rack. See notes for bain-marie instructions.
5. Let the cake cool completely before you refrigerate it for several more hours then you can remove it from its pan and top it with the ganache.

Bailey's Chocolate Cheesecake Ganache:

1. Add 6oz of dark chocolate to a bowl with ½ cup of the Irish cream.
2. Place the bowl on top of a pot filled with about an inch of water and allow the water to gently simmer.
3. Stir the mixture until smooth then spread over the top of the Baileys Chocolate Cheesecake.

Serve with **Baileys Irish Cream Coffee**.



Baileys Irish Cream Coffee

Best Carrot Cake Ever – Simple, Quick, Easy To Make

*We may be biased, but this is really the **Best Carrot Cake Ever**. Moist, crunchy, sweet, everything a carrot cake should be!*

We think this cake can be teamed with any one of our range of flavoured coffees. In fact, you could be spoiled for choice. Try the **Double Chocolate** or maybe the **Hazelnut coffee**. Or perhaps the **Caramel coffee**. See what we mean? The possibilities are endless. Enjoy!



For The Carrot Cake:

- 225 ml (8fl oz) sunflower oil, plus extra to grease
- 225 g (8oz) light muscovado sugar
- 4 medium eggs
- 225 g (8oz) self-raising flour
- 1 tsp bicarbonate of soda
- 1½ tsp each mixed spice, ground cinnamon and ground ginger
- 150 g (5oz) sultanas
- 200 g (7oz) carrots, coarsely grated
- 50-75 g (2-3oz) walnuts or pecans, roughly chopped

For the icing:

- 250 g (9oz) unsalted butter, very soft
- 1 tsp vanilla extract
- 400 g (14oz) full-fat Cream cheese (we used Philadelphia) at room temperature
- 300 g (11oz) icing sugar

Optional:

Carrot decorations, optional, available from larger Sainsbury's stores (£1.50 for 12)

Method:

To make the carrot cake:

1. Preheat oven to 170°C (150°C fan) mark 3. Grease and line the base and sides of a round 20.5cm (8in) cake tin with parchment paper.
2. Put the oil, sugar and eggs into a large bowl and whisk together until smooth.
3. Add the flour, soda and spices to the bowl and mix to combine.
4. Stir in the sultanas, carrots and nuts.
5. Scrape mixture into the prepared tin, level and bake for 65 min-75 min or until a skewer inserted into the centre comes out clean.
6. Leave to cool for 5 min in tin, then remove from tin and leave to cool completely on a wire rack.

To make the icing:

1. In a large bowl, beat the butter and vanilla until completely smooth.
2. Add the room-temperature cream cheese and mix to combine.
3. Sift over the icing sugar and mix (carefully at first, as otherwise there will be clouds of icing sugar) until smooth and fluffy.
4. Cut the cooled cake in half horizontally through the middle.
5. Use half the icing to sandwich the halves back together and place cake on a cake stand/plate.
6. Spread remaining icing over top of the cake and lay on the carrot decorations, if using. Serve in slices.



Double Chocolate Coffee

Coffee Bliss Date Pecan Nut Balls - Smooth And Yummy

Guess what? We've just discovered **Coffee Bliss Date Pecan Nut Balls** and we think they are just the best!



Coffee Bliss Date Pecan Nut Balls are smooth and tasty - a healthy snack in place of chocolate. Although, why anyone would want to avoid chocolate is beyond my understanding.

The Bliss Balls are made with dates soaked in coffee which gives them a strong, sweet flavour. Any of our range of coffee flavours will suit but perhaps the best choice is **Double Chocolate Coffee**.

Ingredients:

- 100g dates
- 150g pecans
- 75g ground almonds (+ extra for rolling)
- 1tsp vanilla essence
- 1tbsp cocoa powder (flat)
- 1tbsp raw honey (heaped)
- 50ml good quality very strong espresso coffee



Method:

1. Destone the dates and soak them in the coffee for about an hour. Drain the dates but do not squeeze them dry as you want them to be as moist as possible without being wet.
2. Put the pecans into a food processor and grind them until you have fairly small pieces.

3. Add ground almonds, honey, cocoa powder, vanilla essence and dates and blitz until the mixture is smooth.
4. If the mixture is too dry, add honey or a spoonful of coffee. If it is too wet, add ground almonds.
5. Scoop a tablespoon of mixture into your hand and form into a ball. Place on a parchment-lined tray. Repeat until all the mixture is used.
6. Finally roll the balls in some ground almonds. The almond makes them easier to handle and of course, they look beautiful.

Place in the fridge for half an hour, if you can wait that long. Serve these little date balls after a light lunch of **Soothing Alkaline Soup**. Your body will love you, that's a guarantee.



Double Chocolate Coffee

Irish Cream Brownies Enhance Baileys Coffee

Irish Cream Brownies are ultra dense and fudgy with a Baileys spiked ganache. Can be made gluten-free if preferred.

FOR THE BAILEYS IRISH CREAM BROWNIES

- 3/4 cup all-purpose flour or 3/4 cup + 1 tablespoon buckwheat flour for a gluten-free version*
- 2/3 cup cocoa powder
- 1/2 teaspoon salt
- 1/2 teaspoon baking powder
- 1/4 cup unsalted butter
- 1 cup semi-sweet chocolate chips
- 1 cup granulated sugar
- 1/2 cup Baileys Irish Cream liqueur
- 1 teaspoon vanilla extract
- 1 large egg



FOR THE GANACHE

- 1 cup semi-sweet chocolate chips
- 1/4 cup Irish Cream
- 1/4 cup whipping cream

Method:

Preheat oven to 350 °F and line an 8"×8" pan with parchment paper.

1. Stir together the flour, cocoa powder, salt and baking powder. Set aside.
2. Melt butter and chocolate chips over medium-low heat, stirring frequently.
3. Remove from the heat, add sugar, Irish cream and vanilla and mix until well combined. Stir in the egg just until incorporated. Do not over mix.
4. Fold in flour mixture until blended. It will be very thick.
5. Scoop the batter into the prepared pan.
6. Bake for 15-17 minutes or until the top no longer appears wet. A toothpick inserted into the sides will come out with some moist crumbs on it. The Irish Cream brownies continue to bake as they sit in the pan.

Once the brownies have cooled, prepare the ganache.

1. Place chocolate chips and Irish Cream in a bowl. Warm the cream gently until steamy and on the verge of simmering.
2. Remove from the heat. Pour the cream over the chocolate chips and Irish Cream and stir until all the chocolate chips are completely melted. Let cool for about 15 minutes before pouring over the brownies.
3. Cover and store at room temperature for 2 days or refrigerate for up to 4 days.

The Irish Cream brownies become fudgier the longer they are stored in the fridge. These brownies are an ideal treat to serve with our Coffee Bliss **Baileys Irish Cream coffee**.



Baileys Irish Cream Coffee

[Lemon Curd Fridge Cake Is So Simple](#)

Whip lemon curd with heavy cream and stack it with gingersnaps to make the easiest **Lemon Curd Fridge Cake** ever. This magical recipe is no-bake, no hassle, just pure enjoyment.



Ingredients For Lemon Curd Fridge Cake

- 4 cups heavy cream
- 1.5 cups lemon curd
- 1 pack gingersnaps

Method

1. Whip heavy cream and lemon curd with an electric mixer in a large bowl until the cream is whipped and holds stiff peaks.
2. In a 9-inch springform cake tin, layer the whipped cream mixture with the gingersnaps, arranging the cookies and cream into layers.
3. Refrigerate overnight or at least eight hours. This is where the magic happens! The gingersnaps absorb cream and swell to become soft, crumbly and taste just like cake.
4. Remove from the cake tin and decorate the outside with a layer of the cream or lemon curd stripes. Feather with a knife to add interest.
5. Before serving, decorate the cake with more **lemon curd** and sprinkle with crushed **gingersnaps**.

This cake teams up really well with almost all Coffee Bliss flavoured coffee. In fact, you're spoiled for choice of **Amaretto**, **Baileys**, **Caramel**, **Double Chocolate** or **Hazelnut coffee**. We'll leave the decision to you.

[Nutella Cake With 3 Ingredients - So Easy And Delectable](#)

Whip up this oh-so-easy Nutella Cake which is totally delectable!

Brew a cup of [Hazelnut coffee](#) and match it with a slice of **Nutella Cake** which will wow your taste buds. You'll be so glad you did. Or you could try a cup of [Double Chocolate Coffee](#) for a real chocolate hit.



Ingredients For Nutella Cake

- 1-1/2 cups Nutella
- 4 large eggs
- 1/2 cup all-purpose flour

METHOD

1. Beat 1-½ cups Nutella with 4 large eggs in a bowl until well combined and slightly increased in volume, about 2 minutes.
2. Fold in the ½ cup all-purpose flour until combined.
3. Scrape into a greased and parchment-lined 8-inch pan and bake at 350° F until the centre is just set, 35 to 40 minutes.
4. Let cool in the pan for 10 minutes, then remove and let it cool on a wire rack until room temperature.
5. Frost with ½ cup Nutella and serve.



[Hazelnut Coffee](#)

Orange Chocolate Cake - Full Of Tangy Flavours

Try this classic **Orange Chocolate Cake** bursting with tangy flavours. The easy recipe whips up in minutes in a food processor. It looks good and tastes even better!



Ingredients For Orange Chocolate Cake

- 100g unsalted butter, softened, plus extra for greasing
- 50g good quality cocoa powder
- 90ml boiling water
- 3 large free-range eggs
- 4 tbsp milk
- 175g self-raising flour, sifted
- 1 rounded tsp baking powder, sifted into the flour
- 300g golden caster sugar
- Finely grated zest of 1 orange

For the chocolate icing and filling

- 150g Bournville chocolate, broken into small pieces
- 150ml double cream
- 3 tbsp apricot jam

For decoration

- 100g good quality dark chocolate (55-60 per cent cocoa solids) made into curls or chocolate bark

METHOD FOR ORANGE CHOCOLATE CAKE

1. Preheat the oven to 180°C/fan/160°C/gas 4. Grease 2 x 20cm round sandwich tins and line with baking paper.
2. For the cake, measure cocoa and boiling water into a large bowl and mix to a paste. Add the remaining ingredients and beat until combined.
3. Divide the mixture evenly between the prepared tins. Bake in the preheated oven for about 20-25 minutes until well risen and shrinking away from the sides of the tin. Remove from the oven, turn out onto a cooling rack and leave to cool completely.

4. For the icing and filling, put the chocolate and cream in a bowl, stand it over a pan of simmering water for 10 minutes until melted, stirring from time to time. Set aside to cool until it thickens to a spreadable consistency.
5. To finish, spread the tops of both sponges with apricot jam. Spread the top of one sponge with half the icing and put the other sponge on top. Cover the top of the cake with the remainder of the icing. Scatter the top liberally with chocolate curls and enjoy!
6. Make chocolate curls by slowly running a vegetable peeler down the side of a chocolate bar. Or melt chocolate, spread it thinly on a marble work surface or smooth plastic chopping board. When cooled and hardened, carefully scrape it up into curls in short steady movements, holding a knife blade parallel to the work surface at 45 degrees.
7. Or make the easy chocolate bark decorations by following the video below.

Enjoy with our **Double Chocolate Coffee**.



Double Chocolate Coffee

Salted Caramel Chocolate Torte



FOR THE SALTED CARAMEL CHOCOLATE TORTE

- 175g digestive biscuits
- 85g butter, melted
- 397g can caramel condensed milk
- 1 tsp sea salt, plus extra to serve
- 300g plain chocolate (70% solids), broken into chunks
- 600ml tub double cream
- 25g icing sugar
- 2 tsp vanilla extract
- Salted caramel chocolates to decorate (find them in Waitrose, Sainsbury's or Marks & Spencer)

Method:

Base:

1. Line the base of a deep, round 20cm loose-bottomed cake tin with a circle of baking parchment. Line the sides with one long strip that comes just above the sides of the tin – staple or paper clip where the strip overlaps to hold it in place.
2. Crush the biscuits in a plastic bag or bowl with the end of a rolling pin. Stir into the melted butter, then evenly press into the bottom of the tin. Chill for 10 mins.
3. Reserve 2 tbsp of the caramel. Stir the sea salt into the remainder and spoon into the centre of the biscuit base. Gently spread so the base is evenly covered but a visible 1-2cm border of biscuit remains around the edge. Chill for 20 mins while you make the chocolate layer.

Stir 1 tbsp of the cream into the reserved caramel, then cover and chill until ready to decorate.

Chocolate Layer:

1. Gently melt the chocolate in a large heatproof bowl over a pan of barely simmering water.
2. Once the chocolate has melted, turn off the heat but leave the bowl where it is and gradually stir in the remaining cream until you have a smooth, shiny, thick chocolate sauce. Sift in the icing sugar and add the vanilla extract. Lift off the heat and let the mixture cool for 10 mins.
3. Ladle or pour the chocolate mixture around the edge of the torte first, so it fills the biscuit border, sealing the caramel in the centre. Then ladle or pour in the rest and gently shake to smooth the surface.

Chill for at least 5 hrs or up to 24 hours until firm.

Decorating:

1. Remove the torte from the tin then carefully peel off the strip of paper and transfer to a serving plate. Dot the chocolates on top.
2. Spoon the reserved caramel-cream mixture into a small food or freezer bag. Snip off the tiniest tip of the corner to make a very small opening, then squiggle lines of caramel over the top.
- 3.

Chill until ready to serve. Scatter with a pinch or two of sea salt before serving, then slice thinly.

Serve with a cup of **Caramel coffee** the next time you have friends around.



Caramel Coffee

[Vegan Chocolate Cake](#)

This **Chocolate Cake** without eggs or butter is just so yummy, it's absolutely decadent and totally vegan!



For the Chocolate Cake:

- 1 cup lukewarm water
- 1/2 cup unsweetened cocoa powder (plus a little extra for dusting the cake pan)
- 1 - 1/2 cups (180 grams) all-purpose flour
- 1 cup caster sugar (160 grams)
- 3/4 tsp baking soda
- 1/2 tsp salt
- 1/2 cup vegetable oil (or any other neutral-flavored oil, plus extra for greasing pan)
- 1 tsp vanilla extract
- 2 tsp white vinegar

For the glaze:

- 50 grams dark chocolate chopped
- 1/3 cup icing sugar, sifted
- 2 tablespoons water

Optional:

- Fresh raspberries and blackberries
- Slivers of coconut

Method:

To make the chocolate cake:

1. Preheat the oven to 190 degrees C.
2. Line an 8-inch, removable bottom pan with parchment paper.
3. Lightly brush the pan and parchment paper with oil and dust with cocoa powder.
4. In a small bowl, whisk together the cocoa powder & lukewarm water, making sure that there are no lumps left and set aside.
5. In a large pan, whisk together the flour, sugar, baking soda and salt.

6. Make a well in the centre of these dry ingredients and add the cocoa-water mixture, oil and vanilla extract. Whisk until smooth. Add the vinegar and whisk.
7. Transfer the batter to prepared cake pan and bake for about 30 to 40 minutes or until a skewer inserted in the centre of the cake comes out clean.

Once baked, place the pan on a wire rack to cool for 20 minutes. Run a knife around the edge of the cake before loosening the sides of the pan. Carefully remove the cake from the tin and place the cake on a wire rack to cool completely.

To make the chocolate cake glaze:

1. Melt the chocolate either in a double boiler or in the microwave. - Allow it to cool slightly and then whisk in the water & sifted icing sugar.
2. Once this mixture takes on a spreadable consistency, pour it over the centre of the cooled cake.
3. Use an offset spatula to spread the glaze evenly over the top and sides of the cake.
4. Decorate the cake with fresh raspberries and blackberries. Sprinkle with coconut slivers

Serve with **Double Chocolate Coffee** brewed in a French Press carafe. Watch the cake disappear!



Double Chocolate Coffee

[Vietnamese Iced Coffee Will Keep You Cool In Summer](#)

When the outside temperature rises, coffee is still an essential. **Vietnamese Iced Coffee** is a creative way to enjoy your morning fixer without the need for a towel around your neck. Yes, I'm serious!

If you love coffee as much as I do, you probably like to try new ways of enjoying your morning cup of joe. Vietnamese Iced Coffee is easy to make. Here is a great way to expand your coffee menu without the need to invest in expensive brewing equipment.

Get creative with different flavours of coffee and try Vietnamese Iced Coffee for a real taste treat. Vietnamese iced coffee is stronger than many iced coffee drinks and is totally delicious.

How To Make Vietnamese Coffee

You Will Need:

- Glass
- Sweetened condensed milk
- Coarse ground coffee
- Vietnamese coffee press
- Ice
- Hot water



For an authentic **Vietnamese coffee**, you should not substitute other types of dairy for the sweetened condensed milk. Coarse ground coffee works best and Coffee Bliss ground coffee fits the bill perfectly.

Any **Coffee Bliss** coffee flavour will do wonderfully well but I prefer **Hazelnut Ground Coffee**.

[CLICK HERE TO BUY YOUR OWN VIETNAMESE COFFEE FILTER SET](#)

Ready?

Put 2 tablespoons of sweetened condensed milk into an empty glass.

Place 2 tablespoons of Hazelnut coffee into the coffee press. Wet the grounds slightly with hot water.

Screw the press on tightly, ensuring that the coffee is packed in well. Pour the boiling water into the coffee press and place the cover on.

Wait for the coffee to finish brewing and dripping. This may take 3-5 minutes. The slower it brews, the stronger the coffee. Experiment with times to suit your taste.

Add ice to the glass. When the brew has finished dripping, pour the coffee into the glass, add sweetened condensed milk, stir well and enjoy.

Timing is the key

The preparation and clean up time should be about 10 minutes in all. Work this into your morning routine to enjoy a strong, great tasting and rich cup of iced coffee for a perfect summer treat.