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Coffee in a Multitude of Ways

By ADELE HERBST

Do you know how to make coffee that tastes “just the way it should”? Here is a new method that perhaps you have never tried. Here, also, are suggestions of appetizing ways of using left-over coffee. Try some of them. They’re different, but you will like them.

coarsely as a finely ground coffee yields a richer flavor than one coarsely ground because of the more rapid and complete solution of the flavor-giving substances.

Coffee is used in many delicious dishes in which this beverage may be used.

Coffee Cake by using coffee as the liquid.

Here is a recipe from the Boston Cooking School Cook Book:

**COFFEE FRUIT CAKE**

1 cup butter.
2 cups sugar
4 eggs
2 tablespoons molasses
1 cup cold coffee
3 1/4 cups flour
5 teaspoons baking powder
1 teaspoon cinnamon
1 1/2 teaspoons clove
1 1/2 teaspoons mace
1 1/2 teaspoons allspice
3 1/4 cup raisins (seeded)
3 1/4 cups currants
1 1/4 cups citron, thinly sliced and cut in strips
2 tablespoons brandy

Follow directions for making butter cake mixtures. Bake in deep cake pans.

Cookies and gingerbreads are delicious when coffee is used. The following recipes are taken from “Everybody’s Cook Book” by Isabel Ely-Lord.

**COFFEE GINGERBREAD**

1 cup molasses
1 teaspoon soda
1 teaspoon ginger
1 1/2 cup melted shortening
1 1/2 cup
1 cup strong coffee
2 3/4 cups flour

Put all liquid ingredients in mixing bowl, including eggs but not melted shortening and beat 2 minutes. Sift in all dry ingredients and beat 2 minutes. Add melted shortening or cream, beat 1 minute. Bake in moderate oven 26 to 30 minutes. Maple frosting is excellent over it. CUSTARD, which may be used as filling in cake or as custard dessert, is good flavored with coffee.

4 or 5 eggs-coarsely beaten
1 1/2 cup sugar
1 1/4 cup salt
1 cup strong coffee
1 teaspoon flavoring

Mix well slightly beaten eggs, sugar and salt. Pour over this solution of the grounds.

Will be lost.

Coffee ice cream may be served with Maraschino cherries or in halves of cantaloupe.

Fruit punch will be remembered if made with coffee.

**FRUIT PUNCH (make two quarts)**

1 cup very strong black coffee
1 cup sugar
1 1/2 cup strained fruit preserves (strawberry or raspberry)
6 tablespoons lemon juice
1 1/2 cups orange juice
2 teaspoons grated orange rind
1 1/2 cup pineapple juice
1 quart charged water

Mix coffee and sugar. Mix fruit juices, let stand at least 30 minutes. Strain mixture, add to coffee, add charged water. (Charged water may be omitted if not convenient.)

Thin this mixture for iced coffee and the flavor will be improved.

The above recipes are a few suggestions which will doubtless bring others to mind, and which will mean using the left over coffee.