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Sophisticate Your Old Favorite

Diane Rasmussen
Iowa State College

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THE PUNGENT ODOR of seasonal foods, the glamour of familiar surroundings in holiday dress, and the excitement of planning extra-special surprises—these are part of Christmas.

The everyday cup of coffee, however, may remain quite neglected. Simply the addition of various spices, subtle flavor and odor differences can spruce up this favorite drink to match the holiday mood. For sophisticated new flavors, Creme de Menthe or may be combined with coffee.

These recipes have been formulated for use with instant coffee. Each recipe yields two servings.

**LA SHAKE FRANCAISE**
Combine
1 tbs. instant coffee
1 tbs. boiling water
Combine in blender
1/2 c. vanilla ice cream
1/2 c. Creme de Cacao
1 tsp. white Creme de Menthe instant coffee syrup
6-7 ice cubes
Cover and blend until finely crushed. (Approx. 2 min.) Serve in 5 oz. glasses; yields 4 servings.

**CAFÉ CACAO**
Combine
4 tbs. instant coffee
1 1/2 c. boiling water
1/4 c. Creme de Cacao
Combine and pour in 9 oz. coffee mugs; top with whipped cream.

**GOLD COAST GAIETY**
1 tbs. instant coffee
5 tbs. sweet milk cocoa
1 cup boiling water
Combine in each of two 9 oz. coffee mugs and top with whipped cream.

**CAFÉ CUBA**
Combine in sauce pan
2 tbs. instant coffee
2 tbs. boiling water
2 tbs. dark brown sugar, firmly packed
Add and bring to a boil
1/2 c. milk
Serve in 9 oz. coffee mugs

**HONEY POT COFFEE**
Combine and bring to a boil
1/2 c. water
1 tbs. sesame seeds
1 tbs. honey
Cover and simmer 5 minutes
Remove from heat
Add
3 tbs. instant coffee
Strain into 2 demi-tasse cups

**CINNAMON STICK COFFEE**
Combine and simmer 5 min., covered
2 c. boiling water
2 two inch sticks cinnamon
(or 1/4 tsp. ground cinnamon)
Add
4 tsp. instant coffee
Strain into two 9 oz. coffee mugs
Add to each mug
1 cinnamon stick (approx. 7 inches)

**MOCHA PARFAIT**
Combine and melt over hot water
1c. semi-sweet chocolate bits
1 tbs. light corn syrup
dash of salt
Let cool—approximately 10 min.
Beat until stiff but not dry
3 egg whites
Add gradually and beat until stiff and glossy
1/4 c. sugar
Fold egg white mixture into semi-sweet mixture, combine and beat until stiff
1 c. heavy cream
1 tbs. instant coffee
1/4 c. light brown sugar, firmly packed
1/2 tsp. almond extract
Spoon into parfait or sherbet glasses alternate layers of semi-sweet mixture and coffee mixture. Chill well. Serves 6 to 8.