

# Stir Coffee For More Than Beverages

## DREW CAREY'S APPLE COFFEE CAKE

2 cups flour  
1½ cups granulated sugar  
2 teaspoons cinnamon  
1 teaspoon salt  
½ cup vegetable oil  
2 large eggs  
¼ cup coffee (liquid)  
1½ teaspoon vanilla extract  
1½ cups apples, peeled and sliced  
1 cup chopped nuts  
Grease a Bundt pan. Mix all other ingredients together in a bowl. Pour mixture into pan. Bake at 350F for one hour. Serves 10-12.

## COFFEE CHILI

1 cup dried red beans  
1 cup extra-strength coffee  
2 tablespoons vegetable oil  
½ cup chopped onion  
3 cloves garlic, finely chopped  
2 pounds top sirloin steak, cut into ½-inch cubes  
1½ tablespoons chili powder  
1 teaspoon dried oregano  
1 teaspoon dried thyme  
1 teaspoon ground cumin  
1 teaspoon freshly ground pepper  
1 can (14½ ounces) tomato puree or crushed peeled tomatoes  
1 cup beef broth  
Salt to taste  
Sour cream for garnish  
Grated Monterey Jack cheese, for garnish

Cilantro sprigs for garnish  
In a mixing bowl, cover the red beans with ¾ cup coffee. Soak overnight.

In a deep casserole, heat 1 tablespoon of the oil and saute the onion and garlic over medium heat until soft, about 10 minutes. Set them to one side, add the remaining tablespoon of oil, and brown the steak cubes.

Add the remaining ¼ cup coffee, spices, and tomatoes to the casserole. Bring to a boil, stir well, and allow to simmer for 10 minutes. Add the beef broth and the drained beans to the casserole and bring to a boil over medium heat. Reduce the heat and simmer for 1 hour. Season with salt.

To serve, ladle the chili into individual bowls and top with the sour cream, grated cheese, and sprigs of cilantro. Serves 4 to 6.

## COFFEE CHEESECAKE

**Crumb Crust:**  
Butter flavor no-stick cooking spray  
3 tablespoons chocolate wafer crumbs  
1 tablespoon granulated sugar

**Batter:**  
1 ounce unsweetened chocolate  
2 ounces semisweet chocolate  
¼ cup unsifted cake flour  
1 tablespoon cornstarch  
Generous pinch of baking soda  
½ teaspoon salt  
½ plus 1 tablespoon unsweetened baking cocoa

3 cups nonfat cottage cheese (24 oz)

1½ cups light cream cheese

1 tablespoon vanilla extract

1 tablespoon plus 1 teaspoon instant espresso or regular coffee powder

1½ cups granulated sugar

1 large egg plus 2 large egg whites

Chocolate curls or shavings

1 bar or block semisweet chocolate

1 teaspoon confectioner's sugar  
Position rack in center of oven and preheat the oven to 325 degrees F. Cut a sheet of heavy-duty aluminum foil and mold it completely around the outside of the spring foam pan; this will prevent leaking during the water bath. Remove pan from foil and set it aside.

Coat the inside of the spring foam pan with cooking spray. In a cup, blend together chocolate wafer crumbs and sugar, then dust the inside of the baking pan with this mixture. Spread excess crumbs evenly over the bottom of the pan and set aside.

Coarsely chop the chocolates and set them to melt in the top of a double broiler over low heat; remove from heat and set aside to cool.

Place a sifter over a medium sized bowl and measure into it the flour, cornstarch, baking soda, salt and cocoa. Stir/sift the ingredients into the bowl and set aside.

Place the nonfat cottage cheese in a strainer set over a bowl, cover the strainer with a piece of plastic wrap or wax paper, and press on it with your hand to force out any excess liquid. In a blender or food processor, process the cottage cheese 2 or 3 full minutes, until absolutely smooth, without any graininess. Scrape down the bowl and blade once or twice. Add the cream cheese and process until smooth.

Stir vanilla and coffee powder together in a cup, and then add it to the cheese mixture with the sugar, egg, and egg whites, and melted and cooled chocolate. Pulse to blend. Add the dry ingredients all at once and pulse only to combine; do not overwork the mixture. Pour the batter into the prepared pan. Set the pan inside the molded foil and press the foil tightly around the pan sides so no water can penetrate. Place the foil wrapped pan into the roasting pan and add hot water to reach about one third of the way up the sides of the pan. Bake for one hour until the top is dry and glossy and you can touch the surface without leaving a mark. Turn off the heat, and leave the cake inside with the door closed for another hour.

Remove the cake from the water bath and foil wrapper and cool completely on a rack in a draft free location. Refrigerate, covered with foil or plastic wrap at least 4 hours or overnight, until completely chilled.

Follow the directions to

## Featured Recipe

Coffee isn't just for drinking as you can see from the recipes that appear on B6.

Many people will be surprised by this recipe that incorporates coffee beans into a rub for roast beef. Sometimes the most unusual combinations turn out to be winners. And, according to those who tried it, this recipe from the New York Beef Industry Council is a winner. Try it, and let us know how you like it.

### ESPRESSO-CRUSTED BEEF ROAST

1 beef rib-eye roast, small end, 4 to 6 pounds

**Espresso Rub:**  
1 tablespoon ground espresso coffee beans  
1 tablespoon packed brown sugar  
1 teaspoon salt  
1 teaspoon coarse grind black pepper

**Balsamic Sauce:**  
1 cup balsamic vinegar  
¼ cup butter, at room temperature  
4 teaspoons all-purpose flour  
1 cup ready-to-serve beef broth  
¼ teaspoon coarse grind black pepper

Heat oven to 350F. Combine rub ingredients; press evenly onto beef roast. Place roast, fat side up, on rack in shallow roasting pan.

Insert ovenproof meat thermometer so tip is centered in thickest part of beef, not resting on fat. Do not add water or cover. Roast in 350F oven 1¼ to 2 hours for medium rare; 2 to 2½ hours for medium doneness.

Remove roast when meat thermometer registers 135F for medium rare; 150F for medium. Transfer roast to carving board; tent loosely with aluminum foil. Let stand 15 to 20 minutes. (Temperature will continue to rise about 10F to reach 145F for medium rare; 160F for medium.) Skim fat from drippings; reserve drippings.

Meanwhile bring vinegar to a boil in small nonreactive saucepan; cook over medium heat 20 minutes or until reduced to ¼ cup. Mix butter and flour in small bowl until smooth. Add broth, reserved drippings and pepper to pan. Gradually whisk in butter mixture until smooth; bring to a boil. Reduce heat; simmer 1 minute, stirring constantly. Keep warm. Carve roast into thin slices. Serve with sauce.

Makes 6 to 8 servings.  
Prep and cook time: 2¼ to 3 hours.

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Send your recipes to Lou Ann Good, Lancaster Farming, P.O. Box 609, Ephrata, PA 17522.

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1 — Heart-Healthy Recipes  
8 — Valentine Specials

make chocolate curls or shavings and pile them on top of cake. Sift a tiny bit of confectioner's sugar over the curls just before serving.

To make curls, use a chocolate bar or block the size that comforts your hand. Bring the chocolate to room temperature. Draw a swivel type vegetable peeler across the top of the bar letting the curls fall on the paper below. Use a toothpick to lift the fragile curls and pile on top of cake.

To make shavings, take a block or piece of chocolate and draw it across the medium size holes of a grater letting shavings fall directly on top of cake.

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