

Menus etc.

Jamaican Coffee Nutty Rum Cake

Ingredients:

1½ cups White Sugar
1 tsp. Almond Essence
3½ tsps. Baking Powder
1 cup Mixed Nuts
2½ cups Cake & Pastry Flour
1 cup Margarine
½ cup Instant Coffee
1 tsp. Mixed Spice
½ cup Milk
3 medium size Eggs
½ cup White Rum
1 tsp. Vanilla
1 tsp. Mixed Spice
1 tsp. Cinnamon
2 tbsps. Red Label Wine

Method:

Preheat oven to 180°C. Chop nuts and set aside. Grease a 25cm baking pan and sprinkle with chopped nuts. Put sugar, butter, eggs, vanilla and almond essence in a bowl and beat for about 10 minutes. Sift flour, coffee, baking powder, cinnamon and mixed spice. Add flour and milk alternatively, beginning and ending with flour. Add the Red Label wine to the mixture and pour mixture into the greased baking tin. Place in oven to bake for 35 minutes and prepare the rum glaze.



Jamaican Coffee Rum Glaze

Ingredients:

1 cup White Sugar
½ cup White Rum
¼ cup Margarine
½ cup strongly brewed Jamaican Coffee

Method:

Bring sugar, strongly brewed coffee and margarine to a boil. Add rum and simmer for 5 minutes. Pour glaze over cake while cake is still in pan.



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Jamaican Coffee Punch

Ingredients:

2 tbs. Vanilla
½ tsp. Nutmeg
1 qt. Ice Cream (Coffee, Vanilla or Rum & Raisins)
2 qts. Strongly brewed Jamaican Coffee
2-3 tins Supligen (Peanut or Vanilla)
½ cup White Rum
1 cup Instant Coffee
¼ cup Red Label Wine

Method:

Cool coffee and pour over softened ice-cream. Fold in whipped cream. Add other ingredients. Mix until smooth. Mixer may be used on low speed.



Jamaican Coffee Sweet Potato Pudding

Ingredients:

3 medium Sweet Potatoes
3 cups strongly brewed Coffee
2 cups Coconut Milk
2 cups Brown Sugar
¼ tbs. Instant Coffee
2 lbs yellow yam
2 tsp. Mixed Spice
¼ cup Flour
¼ cup Raisins
¼ tsp. Salt
2 tbs. White Rum
1 tbs. soft Margarine

Method:

Preheat oven to 350°. Grate potatoes and yam and set aside. Combine coconut milk and strongly brewed coffee and vanilla. Sift flour and mixed spice. Add the combined mixture to grated potatoes and all other ingredients except, rum. Pour into well greased pan dotted with margarine. Bake for 2 hours. When baked pour rum over pudding. Allow to cool.



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Jamaican Coffee Almond Bar

Ingredients:

1 cup Margarine
2 cups Flour
 $\frac{3}{4}$ cup Almond
1 tsp. Almond Essence
4 tbsp. Instant Coffee
1 cup Sugar

Method:

Sift flour and chop almond. Beat together margarine, coffee granules and almond extract. Gradually beat in sugar; beat until light and fluffy then stir in flour. Press batter into greased 10' x 15' x 1' pan. Sprinkle chopped almond over top then pat down gently. Baked at 375°C for 25 minutes or until golden brown. Place pan on wire rack, cut into bars while warm. When cool remove from pan. Yields 40 bars.



Jamaican Coffee Oatmeal, Nut & Honey Bar

Ingredients:

1 cup Butter
4 tbsps. Instant Coffee
2½ cups Flour
1 tsp. Baking Soda
 $\frac{1}{2}$ cup Mixed Nuts
2 tsp. Vanilla
1 $\frac{3}{4}$ cups Brown Sugar
2 eggs
2 $\frac{3}{4}$ cups Oatmeal
 $\frac{1}{2}$ tsp. Salt
 $\frac{1}{4}$ cup Honey
 $\frac{1}{2}$ tsp. Mixed Spice

Method:

Beat together butter, sugar eggs and coffee. Add oatmeal, mixed nuts and honey. Sift together flour, baking soda and salt. Put half of the mixture in a 10' x 15' pan. Prepare marble swirl.



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Jamaican Coffee & Spice Cupcake

Ingredients:

*½ cup Shortening
2 tsp. Baking Powder
½ cups strongly brewed Jamaican Coffee
1 cup Sugar
2 cups Flour
2 tsp. Vanilla
4 tbsps. Instant Coffee
2 eggs
½ tsp. Salt
1 tsp. Cinnamon
1 tsp. Almond Essence*

Method:

Separate eggs. Cream shortening, adding sugar gradually. Add yolks and beat well. Sift flour and baking powder, then add to mixture. Fold well and pour into greased muffin tins until 2/3 full. Bake at 350°C for 25-30 mins.



Jamaican Coffee Sauce

Ingredients:

*2½ cups Ketchup
1 cube Chicken Boullion
½ cup strongly brewed Coffee
3 tbsps. Brown Sugar
2 tbsps. Vinegar
1 tsp. Black Pepper*

Method:

Combine all ingredients in a bowl and mix until smooth. After 25 mins. of baking remove chicken from oven and base with coffee sauce. Cover chicken with foil and replace in oven for the remaining 15 mins. and allow to steam.



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Jamaican Coffee Banana Bread

Ingredients:

1/3 cup soft Margarine
1/2 cup White Sugar
3 ripe Bananas
2 cups Flour
3 tsp. Baking Powder
4 tbsps. Instant Coffee
1/4 cup Red Label Wine
1 tsp Vanilla
1 Medium Egg
1/2 cup Raisins
1/4 tsp. Nutmeg
1/2 tsp. Salt
1 tsp. Almond Extract
2 tbsps. White Rum

Method:

Cream butter and sugar. Add well beaten eggs, vanilla and extract. Mash ripe bananas. Sift flour, instant coffee, baking powder, salt, nutmeg, adding alternatively with mashed bananas. Fold in raisins. Mixture should drop easily off spoon. Add a little milk if the mixture is too stiff. Scrape into greased loaf pan and bake for 40 mins. or until golden brown.



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Jamaican Coffee Coconut Cake

Ingredients:

2¼ cups Flour
1 cup Brown Sugar
4 ozs. Butter
¼ cup strongly brewed Coffee
¼ tsp. Salt
4 tbsp. White Rum
1½ tsp. Cinnamon
2 Eggs
1 tsp. Vanilla
¼ cup Instant Coffee
¼ cup Coconut Milk
2 cups Shredded Coconut
4 tbsp Red Label Wine

Method:

Heat oven to 350°C. Grease and flour baking tin. Cream butter and sugar add eggs, coffee granules, vanilla and wine in a large mixer bowl on low speed for about 1 minute scraping bowl constantly. Beat on high speed, for about 5 minutes. Combine all dry ingredients. Add to egg and butter mixture alternatively with shredded coconut. Pour into baking tin. Bake for 45-50 minutes. Allow to cool then serve.



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Jamaican Coffee Chicken

Ingredients:

2 lbs Chicken
3 tbs. Soy Sauce
1 small Scotch Bonnet Pepper
1 tsp. Pimento
1 tsp. Black Pepper
¼ tsp. Salt
1 peg Garlic
1 small Onion
2 stalks Scallion
1 sprig Thyme
1 small Sweet Pepper
¼ cup Instant Coffee
1 cup brewed Jamaican Coffee

Method:

Clean chicken and cut in desired portions then seasoned with soy sauce, chopped pepper, garlic, onion, sweet pepper and thyme, crushed pimento, stripped Escallon, black pepper, salt and instant coffee allow to marinate in the refrigerator for 3 hours.

Put marinated chicken on baking tray and bake in a preheated oven at 200°C for 40 minutes or until cooked. Base chicken with strongly brewed coffee as baking progresses. Make coffee sauce.



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Jamaican Coffee Sweet Bread

Ingredients:

4 ozs. Butter or Margarine
2½ cups all-purpose flour
½ cup Sugar
2 tbsps. Yeast
2 tbsps. Instant Coffee
½ cup strongly brewed Jamaican Coffee
1 cup Milk
1 tsp. Salt
2 large Eggs
1 cup Raisin

Method:

Grease and flour large bread pan. Dissolve yeast in ½ cup warm water. Scald milk and melt butter, add butter to milk along with sugar and salt. Cool and add eggs. Make sure coffee is cooled, and then add to above mixture. Add raisins. Combine with yeast mixture. Add flour a little at a time. Put flour on board and knead dough for at least 5 minutes. Place in greased bowl and let rise for about an hour or until double its size. Punch down and place into bread pan.

Breads made with less than 1/2 cup sugar are generally baked at 375° and bread with more are baked at 350°.

A loaf of bread can bake from 25 to 45 minutes. The baking time depends on the size and shape of the loaf and the temperature of the oven.



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