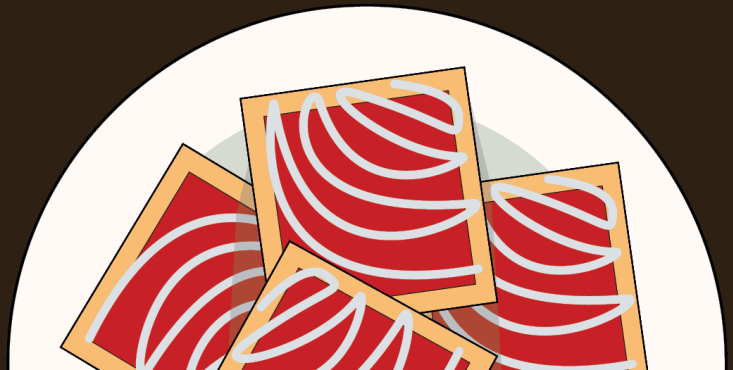


BREW & BAKE





Justin Venzor II

BREW & BAKE

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CAPPUCCINO

Prep: 10 mins | **Serves: 1**



Supply

Tools

- Espresso machine
- Knock box

Ingredients

- 2 espresso shots (2 ounces)
- 4 ounces (½ cup) fresh whole milk

Notes

- Whole milk works best; milk that is a few weeks old may not froth. You can also use oat milk for a vegan cappuccino. The milk frother works well; for the French press pump vigorously until frothy, about 25 times. Do not overwhip, as the foam will deflate!



Instructions

Step 1: Use an espresso machine or manual espresso maker to make two shots of espresso and pour it into a mug.

Step 2: Place the milk in a pitcher. Hold the steaming wand just below the surface of the milk until it doubles in size and is very foamy. Lower the steaming wand slightly until the milk reaches 150 degrees Fahrenheit (use a thermometer or judge by when your hand can't hold the pitcher for more than a few seconds).

Step 3: Heat the milk to 150 degrees Fahrenheit, which is hot to the touch but not simmering. Measure with a food thermometer, or you can approximate by testing with your finger. Use a milk frother, French press or whisk to froth the milk until it's very foamy. For a cappuccino you'll want a good amount of froth: you're going for ⅓ espresso, ⅓ steamed milk and ⅓ foam. We highly recommend reading How to Froth Milk if this is your first time frothing. For the French press method, note that it's useful to have at least 1 cup to have more milk to work with: this makes enough for 2 drinks.

Step 4: Swirl the milk container a few times. Pour milk and foam into center of the espresso.

ESPRESSO SHOT

Prep: 5 mins | **Serves: 1 or 2**





Supply

Tools

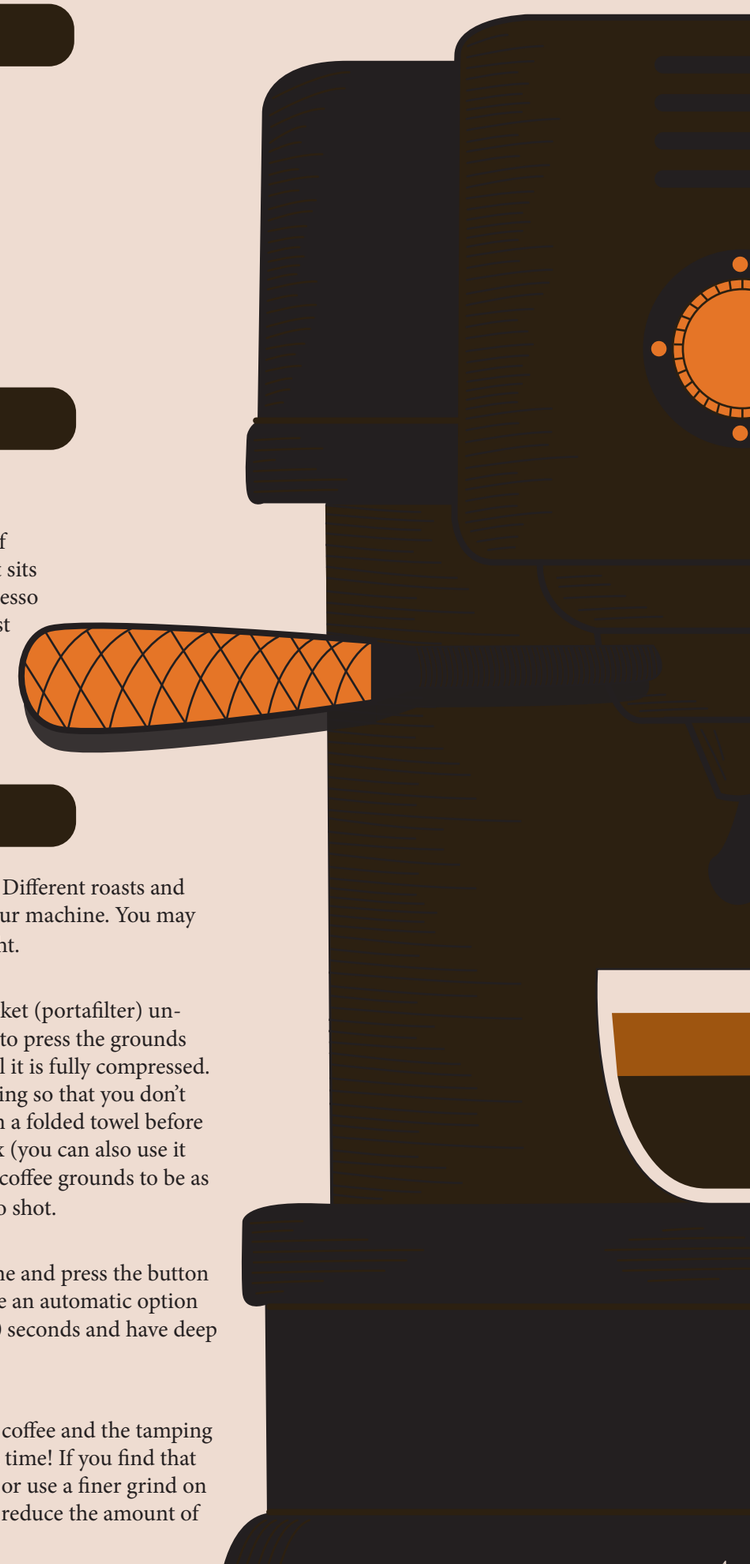
- Espresso machine
- Knock box

Ingredients

- 9 grams espresso roast coffee for single shot, 18 grams for a double shot

Notes

- A countertop espresso machine makes the best tasting espresso, bar none. It tastes even as good as a coffeeshop, with a rich layer of crema. This type of machine is similar to what you'd see a barista use: it sits on the countertop and grinds the coffee. Many espresso makers also have a steaming wand: it makes the best steamed milk for lattes and cappuccinos.



Instructions

Step 1: Grind the coffee until it's very fine ground. Different roasts and brands of beans will require a different grind for your machine. You may need to do a few test runs to get it dialed in just right.

Step 2: Add the coffee grounds to the espresso basket (portafilter) until it's slightly heaping over the top. Use the tamper to press the grounds evenly into the portafilter, pressing very firmly until it is fully compressed. It's useful to have something to press onto for tamping so that you don't damage the counter or filter. Place the portafilter on a folded towel before tamping, or the best tool is the ledge of a knock box (you can also use it to discard the used grounds). It's important for the coffee grounds to be as even and straight as possible to get the best espresso shot.

Step 3: Place the portafilter in the espresso machine and press the button to pull the shot. Most home espresso machines have an automatic option for this. A well-pulled shot will last around 25 to 30 seconds and have deep espresso flavor with a nice crema (foamy topping).

Step 4: It takes a while to hone in the grind of the coffee and the tamping process. Don't worry if it's not exactly right the first time! If you find that the shot is watery, use slightly more coffee grounds or use a finer grind on the coffee. If the shot takes longer than 30 seconds, reduce the amount of coffee grounds or use a coarser grind on the coffee.

FRAPPUCCINO

Prep: 5 mins | **Serves: 1**



Supply

Tools

- Blender

Ingredients

- ¾ cup milk (or oat milk for dairy free)
- 1 ½ tablespoons sugar
- 1 tablespoon instant espresso powder
- 1 tablespoon cocoa powder
- 1 cup ice

Optional

- Whipped cream
- Chocolate sauce, to drizzle

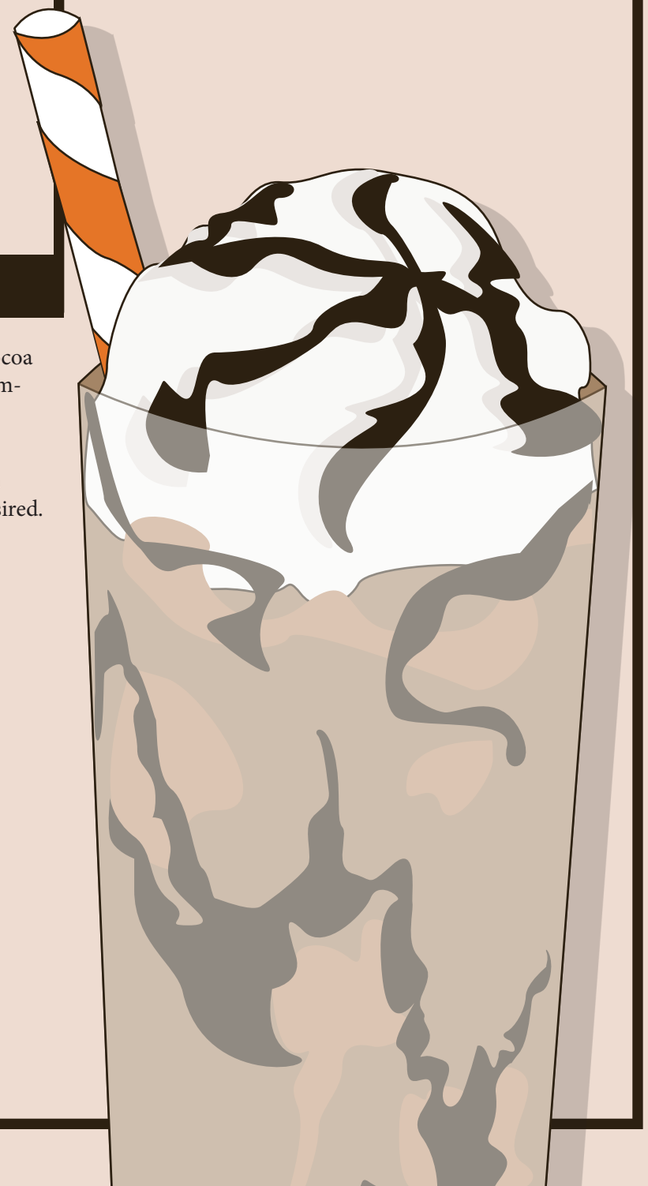
Instructions

Step 1: Place the milk, sugar, espresso powder and cocoa powder in a blender and blend a few seconds until combined.

Step 2: Add the ice and blend until creamy. Top with whipped cream and a drizzle of chocolate sauce, if desired.

Notes

- The flavor comes out pleasantly sweet. If you prefer very sweet coffee drinks, feel free to adjust the sugar to your taste.
- Want to make a vegan or dairy free mocha frappe? It's easy: just use oat milk instead of dairy milk! Oat milk is our ideal for coffee drinks because of its creamy texture and neutral flavor. We much prefer it to something like almond milk or soy milk. But feel free to use whatever non-dairy milk you prefer.



COLD BREW

Prep: 10 mins | **Serves: 9**





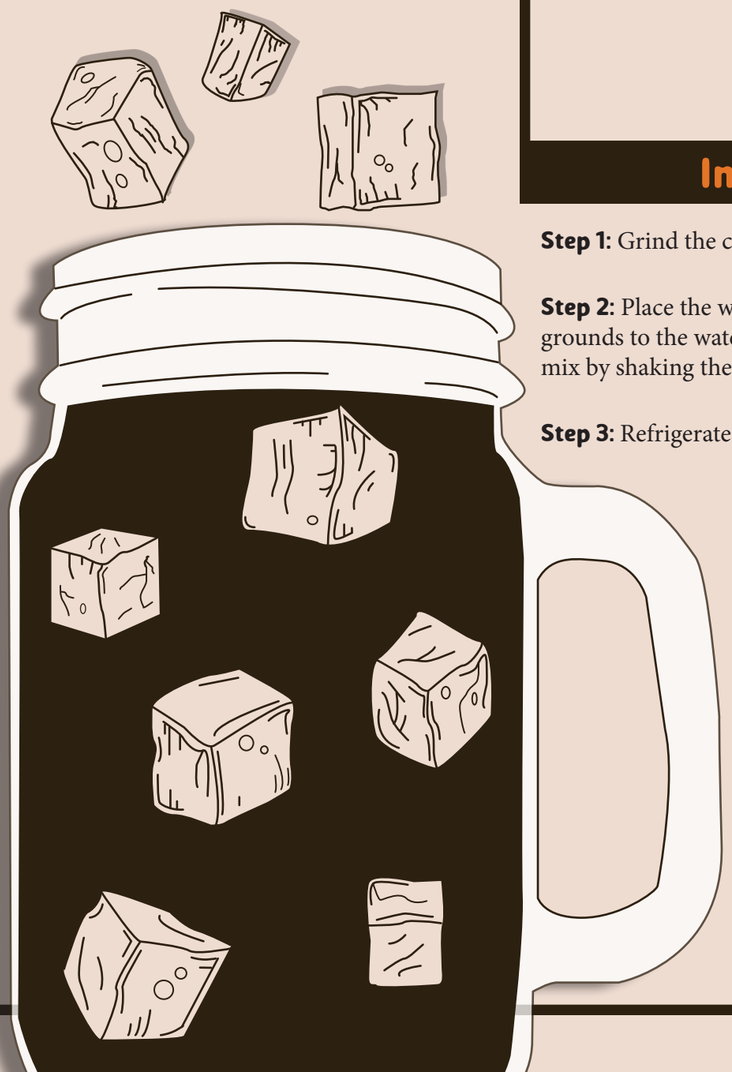
Supply

Tools

- Large covered jar
- Strainer
- clean towel or cheesecloth
- Coffee grinder or mill
- Filtered water

Ingredients

- 1 ½ cups dark roast coffee, medium coarse ground
- 6 cups room temperature filtered water



Notes

- For making coffee, use a 1:4 ratio of grounds to water. That means 1 ½ cups coffee grounds and 6 cups of water.
- After you make cold brew, you'll end up with cold brew concentrate. To drink the finished brew, use a ratio of 1:1. In other words, fill your glass with 1 part concentrate and 1 part water (or milk). Drinking concentrate on its own is much too strong.

Instructions

Step 1: Grind the coffee to a medium coarse grind.

Step 2: Place the water in a large jar. Add the coffee grounds to the water. Twist on the top of the jar, and mix by shaking the jar a few times.

Step 3: Refrigerate the cold brew coffee for 24 hours.

Step 4: Place a strainer over a clean jar, and line it with a clean towel or cheesecloth. Strain the coffee into the clean jar. Discard all coffee grounds. Place the cold brew concentrate back into the pitcher and refrigerate. Store refrigerated up to 1 week.

Step 5: To serve, dilute ½ cup cold brew concentrate with ½ cup water. If serving with ice, use the ice with ½ cup cold brew concentrate with ¼ cup water.

CROISSANTS

Cook: 20 mins	Prep: 40 mins	Yield: 15	Resting: 4 hours







Supply

Tools

- Sharp knife or pizza cutter

Ingredients

- 4 cups all-purpose flour
- 1/3 cup granulated sugar
- 4 teaspoons active dry yeast
- 2 1/4 teaspoons kosher salt
- 1 1/4 cups unsalted butter, cold (2 1/2 sticks)
- 1 cup milk
- egg wash (1 large egg beaten with a teaspoon)

Notes

- This simplified croissant recipe will have you baking croissants like a pro. Flaky, buttery, and deliciously authentic, yet so easy to make!
- Instant yeast may be substituted. Rise time may need to be reduced by 10 to 15 minutes. You'll know your dough is done rising when it has doubled in volume.





Instructions

Step 1: Place the flour, sugar, yeast, and salt in a large bowl and whisk together until combined.

Step 2: Slice the butter into 1/8-inch thick slices and toss in the flour mixture to coat.

Step 3: Add the milk and stir together until a stiff dough forms.

Step 4: Wrap the dough tightly in plastic wrap and chill for 1 hour.

Step 5: On a lightly floured surface, roll the dough into a long rectangle shape.

Step 6: Fold it into thirds, turn 90 degrees, and repeat 4 to 6 more times, or until the dough has large streaks of butter in it but it is smooth and flat. (If at any point the butter starts to feel soft, chill it in the refrigerator or freezer until stiff.)

Step 7: Wrap tightly and chill for 1 more hour, then divide the dough in half and roll each portion out to a thickness of about 1/8-inch, in a long rectangle shape (approx. 10-inches wide by 22-inches long).

Step 8: Cut the dough into long, skinny triangles (about 5-inches at the wide end).

Step 9: Notch the wide end of each triangle with about a 1/2-inch cut, then roll from the wide end to the pointed end, tucking the point under the croissant.

Step 10: Place on a parchment-lined baking sheet, cover loosely with plastic wrap, and allow to proof until doubled in size (1 to 2 hours).

Step 11: Preheat the oven to 375 degrees F, and gently brush the croissants with egg wash.

Step 12: Bake for 15 to 20 minutes, or until puffed, golden brown, and flaky.

CINNAMON BUNS

Cook: 25 mins | **Prep: 100 mins** | **Yield: 12**



Supply

Dough

- 2 and 3/4 cups (344g) flour
- 1/4 cup (50g) granulated sugar
- 1/2 teaspoon salt
- 3/4 cup (180ml) whole milk
- 3 Tablespoons (45g) unsalted butter
- 2 and 1/4 teaspoons yeast
- 1 large egg

Icing

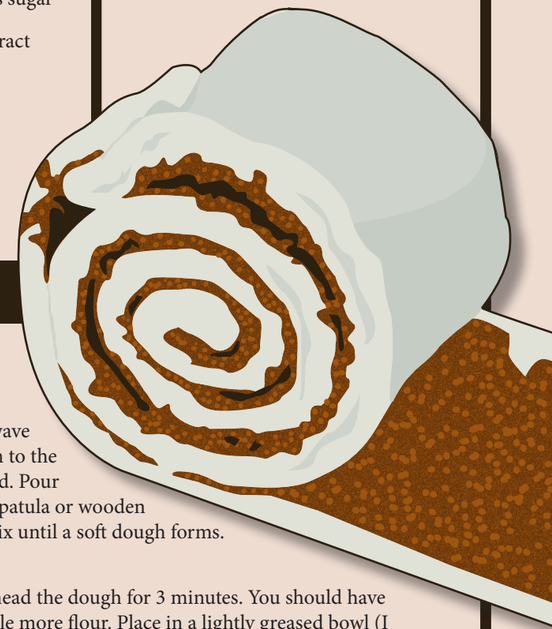
- 4 ounces (113g) full-fat block cream cheese
- 2 Tablespoons (30g) butter
- 2/3 cup (80g) confectioners sugar
- 1 teaspoon pure vanilla extract

Filling

- 3 Tablespoons (45g) unsalted butter, extra softened
- 1/3 cup (67g) packed light or dark brown sugar
- 1 Tablespoon ground cinnamon

Notes

- Whisk 1 cup (120g) confectioners' sugar, 1/2 teaspoon pure vanilla extract, and 2–3 Tablespoons (30–45ml) strong brewed coffee together until smooth. Or swap milk for coffee for regular vanilla icing. Drizzle over warm rolls.



Instructions

Step 1: Whisk the flour, sugar, and salt together in a large bowl. Set aside.

Step 2: Combine the milk and butter together in a heatproof bowl. Microwave or use the stove and heat until the butter has melted and the mixture is warm to the touch (about 110°F/43°C, no higher). Whisk in the yeast until it has dissolved. Pour mixture into the dry ingredients, add the egg, and stir with a sturdy rubber spatula or wooden spoon OR use a stand mixer with a paddle attachment on medium speed. Mix until a soft dough forms.

Step 3: Transfer dough to a lightly floured surface. Using floured hands, knead the dough for 3 minutes. You should have a smooth ball of dough. If the dough is super soft or sticky, you can add a little more flour. Place in a lightly greased bowl (I use non-stick spray), cover loosely, and let the dough rest for about 10 minutes as you get the filling ingredients ready.

Step 4: After 10 minutes, roll the dough out in a 14×8-inch (36×20-cm) rectangle. Spread the softened butter on top. Mix together the cinnamon and brown sugar. Sprinkle it all over the dough. Roll up the dough to make a 14-inch log. Cut into 10–12 even rolls and arrange in a lightly greased 9- or 10-inch round cake pan, pie dish, or square baking pan.

Step 5: Cover the pan with aluminum foil, plastic wrap, or a clean kitchen towel. Allow the rolls to rise in a relatively warm environment for 60–90 minutes or until double in size. (For a tiny reduction in rise time, see my answer to Where Should Dough Rise? in my Baking with Yeast Guide.)

Step 6: After the rolls have doubled in size, preheat the oven to 375°F (190°C). Bake for 24–27 minutes, or until lightly browned. If you notice the tops are getting too brown too quickly, loosely tent the pan with aluminum foil and continue baking. If you want to be precise about their doneness, their internal temperature taken with an instant read thermometer should be around 195–200°F (91–93°C) when done. Remove pan from the oven and place pan on a wire rack as you make the icing. (You can also make the icing as the rolls bake.)

Step 7: In a medium bowl using a handheld or stand mixer fitted with a paddle or whisk attachment, beat the cream cheese on high speed until smooth and creamy. Add the butter and beat until smooth and combined, then beat in the confectioners' sugar and vanilla until combined. Using a knife or icing spatula, spread the icing over the warm rolls and serve immediately.

Step 8: Cover leftover frosted or unfrosted rolls tightly and store at room temperature for up to 2 days or in the refrigerator for up to 5 days.

LEMON COFFEE CAKE

Cook: 30 mins | **Prep: 25 mins** | **Yield: 12**



Supply

Cake

- 1½ cups all purpose flour
- 1½ teaspoons baking powder
- ¼ teaspoon salt
- 1 cup granulated sugar
- 3 tablespoons lemon zest
- ½ cup vegetable or canola oil
- 2 large eggs
- 2 teaspoons pure almond extract
- ¼ cup freshly squeezed lemon juice
- ½ cup sour cream

Icing

- 2 tablespoons freshly squeezed lemon juice
- ⅔ cup powdered sugar
- 2 drops almond extract

Topping

- ½ cup all purpose flour
- ¼ cup granulated sugar
- 1 teaspoon lemon zest
- 4 tablespoons cold unsalted butter, cut into pieces

Notes

- Icing: When made with lemon juice this icing has a very bright and tart lemon flavor. My family loves it! If you'd prefer a more mild icing you can swap the lemon juice for milk.

Instructions

Step 1: Preheat oven to 350°F with a rack in the center of the oven.

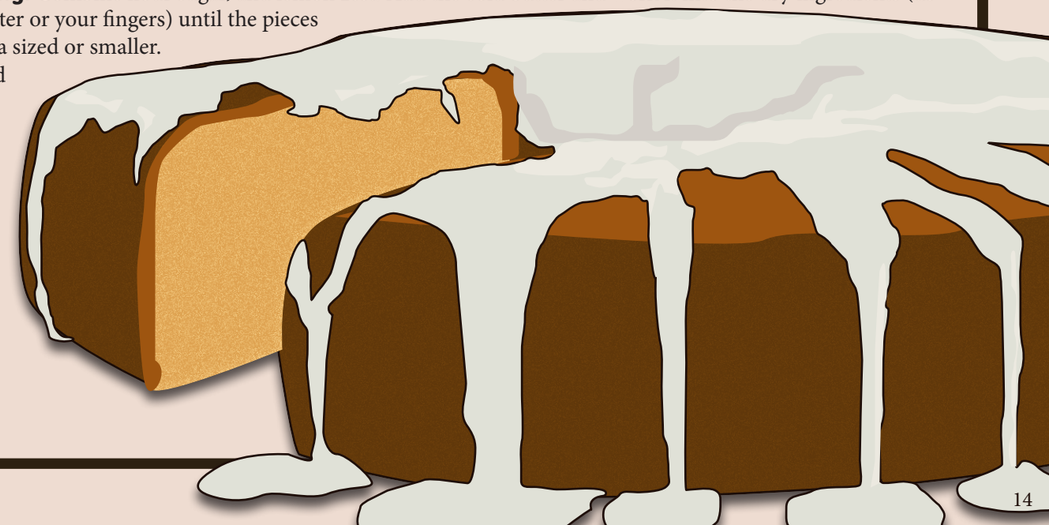
Step 2: Combine flour, baking powder, and salt. Set aside.

Step 3: Using a hand mixer or stand mixer fitted with the paddle attachment, beat sugar, lemon zest, oil, eggs, almond extract, and lemon juice until fully combined. Beat in half of the dry ingredients until combined, followed by the sour cream, then the remaining dry ingredients.

Step 4: Pour the cake batter into a greased 9×9 square baking pan and smooth into an even layer. Remove the crumb topping from the fridge and sprinkle it over the top. Bake for 30-35 minutes, until a toothpick inserted into the center comes out clean. Place the pan on a wire rack to cool completely. Once cool, proceed with the icing.

Icing: Whisk all ingredients until combined. Adjust the consistency as desired, by adding more powdered sugar to thicken or more lemon juice to thin. Drizzle over the top of the cooled cake.

Crumb Topping: Combine flour sugar, and lemon zest. Add the cold butter and work it into the dry ingredients (using a pastry cutter or your fingers) until the pieces of butter are pea sized or smaller. Stir in the sliced almonds. Place in the refrigerator while you proceed with the cake.



CAPPUCCINO CHEESECAKE

Cook: 75 mins	Prep: 30 mins	Yield: 12	Resting: 10 hours



Supply

Filling

- 3 (8 oz.) packages cream cheese
- 1 cup sugar
- 1½ tbsp. all-purpose flour
- 1½ tbsp. dark rum
- 2 tbsp. instant espresso powder
- 2 tsp. vanilla extract
- 1½ tsp. mild-flavored (light) molasses
- 3 large eggs
- ½ cup sour cream

Topping

- 1½ cups sour cream
- 1/3 cup sugar
- 2 tsp. vanilla extract

Crust

- 32 chocolate sandwich cookies, finely processed into crumbs
- 5 1/3 tbsp. unsalted butter, melted and cooled
- Small pinch of salt

Ganache

- 1½ cups heavy cream
- 20 oz. bittersweet chocolate, finely chopped
- ¼ cup coffee flavored liqueur

Notes

- Whole milk works best; milk that is a few weeks old may not froth. You can also use oat milk for a vegan cappuccino. The milk frother works well; for the French press pump vigorously until frothy, about 25 times. Do not overwhip, as the foam will deflate!

Instructions

Step 1: To make the crust, butter a 9-inch springform pan and place it on a baking sheet. Combine the chocolate cookie crumbs, melted butter and salt in a small bowl. Toss with a fork to moisten all of the crumbs. Press into a thin layer covering the bottom and sides of the springform pan (at least 3 inches up the sides).

Step 2: Bring the cream to a simmer in a medium saucepan. Place the chocolate in a medium bowl. Once the cream reaches a simmer, pour the cream over the chocolate and let stand 1-2 minutes. Add the coffee flavored liqueur and whisk in small circles until a smooth ganache has formed. Pour 2 cups of the ganache over the bottom of the crust. Freeze until the ganache layer is firm, about 30 minutes. Reserve the remaining ganache; cover and let stand at room temperature for later decorating.

Step 3: Preheat the oven to 350˚ F and position a rack in the middle of the oven. In the bowl of an electric mixer fitted with the paddle attachment, beat the cream cheese and sugar on medium-high speed until well blended. Beat in the flour. In a small bowl, combine the rum, espresso powder, vanilla and molasses, stirring until the espresso powder dissolves. Add to the cream cheese mixture and beat until well incorporated, scraping down the sides of the bowl as needed. Beat in the eggs one at a time, scraping down the bowl between each addition.

Step 4: Pour the filling over the cold ganache in the crust. Place the springform pan on a rimmed baking sheet. Bake until the top is lightly browned, puffed and cracked at the edges, and the center moves only very slightly when the pan is lightly shaken, about 1 hour. Transfer to a wire cooling rack. Cool 15 minutes while preparing the topping (maintaining the oven temperature.)

Step 5: To make the topping, whisk together the sour cream, sugar and vanilla in a small bowl. Pour the topping over the hot cheesecake, spreading to cover the filling completely. Bake until the topping is set, about 10-15 minutes. Return to the cooling rack and let cool at room temperature for at least 30 minutes. Transfer to the refrigerator and let cool at least 3 hours, until completely chilled and set.

Step 6: To finish, wrap a warm towel around the outside of the springform pan to help loosen the crust from the sides. Carefully remove the springform. Transfer the cake to a serving platter. Place the reserved ganache in a pastry bag fitted with a decorative tip and use to garnish the top of the cake as desired. Garnish with chocolate-covered espresso beans as desired. Chill until the ganache is completely firm, at least 6 hours.

Bitter-Sweet Recipes

Bitter

Most coffee lovers have a specific method to making their prefered type of coffee. Learn how to make many different types of coffee depending on your decision of flavors. Discover your favorite coffee blend in the variety of choices the Brew & Bake cookbook has to offer.

Sweet

Usually people like to drink their coffee while they are eating breakfast in the morning. But did you know that sweets can also improve flavors while you drink a coffee? You can enjoy many different types of pasteries with your coffee, so why not see how the Brew & Bake cookbook can help you.



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