



AMAZING COFFEE RECIPES
FROM PERKY DOVE COFFEE

WARMTH &
WINTER
FLAVORS

HOLIDAY RECIPES
TO SAVOR

www.perkydove.com

RECIPES THAT EMBODY
THE COZINESS AND
DELICIOUSNESS OF THE
WINTER SEASON:

from Perky Dove Coffee



Spiced Coffee Cake

8-10 servings

Spiced Coffee Cake combines coffee and warm spices in a tender, crumbly cake topped with a coffee glaze—a cozy winter dessert.

Preparation Time: 20 minutes

Ingredients:

- 2 cups all-purpose flour
- 1 1/2 tsp baking powder
- 1/2 cup unsalted butter
- 1 cup sugar
- 2 eggs
- 1 tsp vanilla extract
- 1 cup brewed coffee
- 1 1/2 tsp cinnamon
- 1/2 tsp nutmeg
- 1/4 tsp cloves
-

Steps:

- Combine dry ingredients.
- Cream butter and sugar.
- Add eggs and vanilla.
- Alternate dry ingredients and coffee.
- Make streusel topping.
- Layer batter and streusel.
- Bake at 350°F (175°C) for 35-40 minutes.
- Drizzle with coffee glaze.
- Cool and serve.



Coffee and Chocolate Pots de Crème

Serving Size: 4 servings

Preparation Time: 15 minutes

Ingredients:

- 2/3 cup brewed coffee
- 1/2 cup dark chocolate chips
- 1 cup heavy cream
- 3 large egg yolks
- 1/3 cup sugar
- 1 tsp vanilla extract

Steps:

- Melt chocolate in hot coffee.
- Heat cream until almost boiling.
- Whisk eggs, sugar, and vanilla.
- Slowly add hot cream.
- Mix with coffee-chocolate.
- Pour into ramekins.
- Bake in a water bath at 325°F (160°C).
- Cool and refrigerate.



Coffee Tiramisu

Serving Size: 6 servings

Preparation Time: 15 minutes

Coffee Tiramisu is a classic Italian dessert with a coffee twist, perfect for winter indulgence.

Ingredients:

- 1 1/2 cups brewed coffee, cooled
- 1/4 cup coffee liqueur (optional)
- 1 cup mascarpone cheese
- 1/2 cup sugar
- 24 ladyfingers
- Cocoa powder for dusting
- Unsweetened cocoa for garnish

Your paragraph text

Steps:

- Combine coffee and liqueur.
- In a separate bowl, blend mascarpone and sugar.
- Dip ladyfingers in coffee mixture.
- Layer ladyfingers and mascarpone mixture.
- Repeat layers.
- Dust with cocoa.
- Refrigerate for at least 4 hours.

Additional Info: Customize the sweetness with sugar to taste. Serve chilled, garnished with unsweetened cocoa.



Coffee and Walnut Brownies

Serving Size: 8-10 servings

Preparation Time: 20 minutes

Ingredients:

- 1 cup unsalted butter
- 1 1/2 cups granulated sugar
- 3/4 cup cocoa powder
- 1/4 cup brewed coffee, cooled
- 1 1/2 cups all-purpose flour
- 1/2 teaspoon salt
- 2 large eggs
- 1 teaspoon vanilla extract
- 1 cup chopped walnuts

Steps:

- Melt butter and mix with sugar.
- Stir in cocoa and coffee.
- Add flour and salt.
- Mix in eggs and vanilla.
- Fold in walnuts.
- Bake at 350°F (175°C) for 25-30 minutes.
- Cool before slicing.

Customize the richness with the amount of cocoa to suit your taste. Enjoy these brownies with a hot cup of coffee.



Coffee and Cardamom Crème Brûlée

Serving Size: 4 servings

Coffee and Cardamom Crème Brûlée is a silky custard dessert with coffee and cardamom, perfect for a winter indulgence.

Preparation Time: 15 minutes

Ingredients:

- 1 cup heavy cream
- 2 tbsp ground coffee
- 1/2 tsp ground cardamom
- 4 large egg yolks
- 1/3 cup sugar
- Brown sugar for caramelizing

Steps:

- Infuse cream with coffee and cardamom.
- Whisk egg yolks and sugar.
- Combine and strain mixture.
- Pour into ramekins.
- Bake in a water bath at 325°F (160°C).
- Cool and caramelize with brown sugar.

Additional Info: Customize the spiciness with more or less cardamom to taste. Enjoy this dessert cold with a caramelized sugar crust.



Mocha Bread Pudding

Serving Size: 6 servings

Mocha Bread Pudding is a comforting dessert that combines coffee and chocolate flavors for a delightful winter indulgence.

Preparation Time: 15 minutes

Ingredients:

- 4 cups stale bread, cubed
- 2 cups brewed coffee
- 1/2 cup chocolate chips
- 2/3 cup sugar
- 2 large eggs
- 1/2 cup milk
- 1 tsp vanilla extract

Steps:

- Combine bread, coffee, and chocolate.
- Whisk sugar, eggs, milk, and vanilla.
- Mix both mixtures and let stand.
- Bake at 350°F (175°C) for 30-35 minutes.
- Serve warm or cold.

Customize the sweetness with sugar to taste. Serve warm with a dollop of whipped cream, if desired.



Coffee and Hazelnut Tarts

Serving Size: 6 tarts

Preparation Time: 20 minutes

Coffee and Hazelnut Tarts are mini desserts with coffee-infused fillings and crushed hazelnuts—perfect for winter indulgence.

Ingredients:

- 1 package of tart shells (pre-made)
- 1/2 cup brewed coffee, cooled
- 1/4 cup hazelnuts, crushed
- 1/4 cup sugar
- 1/2 cup heavy cream
- 1 large egg
- 1/2 tsp vanilla extract

Steps:

- Fill tart shells with crushed hazelnuts.
- Whisk together coffee, sugar, heavy cream, egg, and vanilla.
- Pour the coffee mixture over the hazelnuts.
- Bake at 350°F (175°C) for 20-25 minutes.
- Let cool before serving.

Customize the sweetness with sugar to taste. Serve these tarts at room temperature or slightly chilled for the best flavor. Enjoy!



Espresso Toffee Bars

Serving Size: Approximately 24 bars

Preparation Time: 20 minutes

Espresso Toffee Bars are the perfect blend of espresso, toffee bits, and dark chocolate—a sweet and coffee-infused winter delight.

Ingredients:

- 1 cup unsalted butter, softened
- 1/2 cup sugar
- 2 cups all-purpose flour
- 2 tbsp instant espresso powder
- 1 cup toffee bits
- 1 cup dark chocolate chips

Steps:

- Cream butter and sugar.
- Mix in flour and espresso powder.
- Stir in toffee bits and chocolate chips.
- Press into a baking dish.
- Bake at 350°F (175°C) for 25-30 minutes.
- Cool and cut into bars.

Customize the coffee flavor by adjusting the amount of espresso powder to suit your taste. These bars are delicious served with a hot cup of coffee or as a dessert for winter gatherings. Enjoy!



Coffee and Gingerbread Cookies

Serving Size: Approximately 24 cookies

Preparation Time: 15 minutes

Coffee and Gingerbread Cookies blend the warmth of gingerbread spices with the depth of coffee, making them perfect for a cozy winter treat.

Ingredients:

- 2 1/4 cups all-purpose flour
- 1 tsp ground ginger
- 1 tsp ground cinnamon
- 1/2 tsp ground cloves
- 1/2 tsp ground nutmeg
- 1/2 cup unsalted butter, softened
- 1/4 cup sugar
- 1/4 cup molasses
- 2 tbsp brewed coffee, cooled

Steps:

- Whisk together flour, ginger, cinnamon, cloves, and nutmeg.
- Cream butter, sugar, molasses, and coffee.
- Mix in dry ingredients.
- Form dough, wrap, and chill for 30 minutes.
- Roll out and cut with cookie cutters.
- Bake at 350°F (175°C) for 10-12 minutes.

Customize the spiciness with more or less of the ginger, cinnamon, cloves, and nutmeg to your liking. Enjoy these cookies as a delightful snack with a cup of coffee.



Coffee and Caramel Bread Pudding

Serving Size: 6 servings

Preparation Time: 20 minutes

Coffee and Caramel Bread Pudding is a comforting dessert that fuses coffee and caramel flavors for a delightful winter treat.

Ingredients:

- 4 cups stale bread, cubed
- 1 1/2 cups brewed coffee
- 1/2 cup caramel sauce
- 1/2 cup sugar
- 2 large eggs
- 1/2 cup milk
- 1 tsp vanilla extract

Steps:

- Combine bread, coffee, and caramel sauce.
- Whisk sugar, eggs, milk, and vanilla.
- Mix both mixtures and let stand.
- Bake at 350°F (175°C) for 30-35 minutes.
- Serve warm or cold.

Customize the sweetness with sugar to taste. Serve warm with extra caramel drizzle or a scoop of vanilla ice cream, if desired. Enjoy!



Gingerbread Latte

This Gingerbread Latte is a warm and comforting holiday drink with the nostalgic flavors of gingerbread and a touch of spice.

Ingredients:

- 1 shot of espresso or 1/2 cup of strong coffee
- 1 cup of steamed milk (or milk alternative)
- 2 tablespoons of gingerbread syrup
- A pinch of ground cinnamon and nutmeg
- Whipped cream and a gingerbread cookie for garnish

Instructions:

1. Brew a shot of espresso or make strong coffee.
2. In a separate container, heat the milk and mix in the gingerbread syrup and a pinch of ground cinnamon and nutmeg.
3. Combine the coffee and milk mixture.
4. Top with whipped cream and garnish with a gingerbread cookie.

You can add a sprinkle of cinnamon or nutmeg for an extra burst of flavor.



Cinnamon Spiced Coffee

Enjoy a cup of comforting Cinnamon Spiced Coffee with a hint of honey, perfect for warming up during the chilly holiday season.

Ingredients:

- 1 cup of brewed coffee
- 1/4 teaspoon of ground cinnamon
- 1 tablespoon of honey
- 2 tablespoons of frothed milk (or milk alternative)

Instructions:

1. Brew a cup of your favorite coffee.
2. In a separate container, mix the ground cinnamon and honey.
3. Pour the cinnamon-honey mixture into the coffee and stir.
4. Top with frothed milk and a sprinkle of ground cinnamon.

Feel free to adjust the amount of honey to suit your desired level of sweetness.



Peppermint Mocha Latte

Indulge in the delightful combination of rich chocolate and refreshing peppermint with this Peppermint Mocha Latte, a perfect holiday treat.

Ingredients:

- 1 shot of espresso or 1/2 cup of strong coffee
- 1 cup of steamed milk (or milk alternative)
- 2 tablespoons of cocoa powder
- 2 tablespoons of peppermint syrup
- Whipped cream and crushed candy canes for topping

Instructions:

1. Brew a shot of espresso or make strong coffee.
2. In a separate container, heat the milk and whisk in the cocoa powder and peppermint syrup.
3. Combine the coffee and milk mixture.
4. Top with whipped cream and a sprinkle of crushed candy canes.

Don't forget to enjoy it with a candy cane for an extra touch of holiday spirit!



Roasted Christmas Ham

Elevate your holiday feast with a succulent and perfectly roasted Christmas ham, glazed to perfection and bursting with festive flavors.

Ingredients:

- 1 bone-in ham, fully cooked (size according to your needs)
- 1 cup brown sugar
- 1/2 cup Dijon mustard
- 1/4 cup honey
- 1/4 cup pineapple juice
- Whole cloves for decoration

Instructions:

1. Preheat your oven to 325°F (160°C).
2. Carefully score the skin of the ham in a diamond pattern.
3. In a saucepan, combine brown sugar, Dijon mustard, honey, and pineapple juice. Heat over medium heat until the sugar is dissolved.
4. Place the ham in a roasting pan and secure whole cloves in the scored diamond pattern.
5. Pour the glaze mixture over the ham, making sure it's evenly coated.
6. Cover the ham with aluminum foil and roast in the preheated oven. Calculate the cooking time based on the ham's weight (about 15-20 minutes per pound).
7. During the last 30 minutes of cooking, remove the foil to allow the ham to caramelize and develop a beautiful glaze.
8. Once the internal temperature reaches 140°F (60°C), remove the ham from the oven, cover it loosely with foil, and let it rest for 15-20 minutes.
9. Carve and serve the ham, and enjoy your Christmas feast!

Cooking Time: Varies based on ham size (approximately 15-20 minutes per pound)

You can add your favorite festive spices, such as cloves, allspice or cinnamon, to the glaze for an extra holiday twist.



Homemade Cranberry Sauce

Makes approximately 2 cups

Prep Time: 5 minutes

Cooking Time: Approximately 15 minutes

Ingredients:

- 1 cup granulated sugar
- 1 cup water
- 12 ounces (about 3 cups) fresh cranberries
- Zest of 1 orange
- 2 tablespoons fresh orange juice
- 1 cinnamon stick (optional)

Instructions:

1. In a saucepan, combine the sugar and water. Heat over medium-high heat, stirring until the sugar dissolves.
2. Add the fresh cranberries and bring the mixture to a boil.
3. Reduce the heat and let it simmer for about 10-15 minutes until the cranberries burst and the sauce thickens.
4. Remove the saucepan from the heat and stir in the orange zest, fresh orange juice, and a cinnamon stick if desired.
5. Allow the sauce to cool to room temperature. The sauce will continue to thicken as it cools.
6. Remove the cinnamon stick before serving.

Additional Instructions:

- For a thicker sauce, you can simmer for a bit longer until it reaches your desired consistency.
- Feel free to adjust the sweetness by adding more or less sugar, depending on your preference.
- Make this sauce in advance and refrigerate it; it tastes even better after a day or two as the flavors meld.



Classic Thanksgiving Roast Turkey

Celebrate Thanksgiving with a succulent roast turkey, perfectly seasoned and tender, a true centerpiece for your holiday table.

Prep Time: 30 minutes

Ingredients:

- 1 whole turkey (12-14 pounds), thawed if frozen
- 1 cup unsalted butter, softened
- Salt and pepper to taste
- 1 large onion, peeled and quartered
- 1 lemon, cut in half
- 4-5 cloves garlic, peeled and crushed
- Fresh herbs (rosemary, thyme, sage)
- Optional: stuffing of your choice

Instructions:

1. Preheat your oven to 325°F (165°C).
2. Remove the neck and giblets from the turkey, and rinse the turkey inside and out. Pat it dry with paper towels.
3. Season the turkey cavity with salt and pepper. If desired, stuff the turkey with your favorite stuffing.
4. Rub the turkey with softened butter, ensuring even coverage.
5. Season the outside of the turkey generously with salt and pepper.
6. Place the onion, lemon halves, garlic, and fresh herbs inside the turkey cavity.
7. Tie the turkey legs together with kitchen twine and tuck the wingtips under the bird.
8. Place the turkey in a roasting pan, breast-side up.
9. Cover the turkey loosely with aluminum foil.
10. Roast in the preheated oven, calculating the cooking time (usually around 13-15 minutes per pound).
11. During the last 30 minutes of cooking, remove the foil to allow the turkey to brown.
12. Use a meat thermometer to ensure the internal temperature of the turkey reaches 165°F (74°C) in the thickest part of the thigh.
13. Once done, remove the turkey from the oven, cover it with foil, and let it rest for about 20-30 minutes before carving.



Perky Dove Coffee

Summary:

In this eBook, we've explored a delightful world of coffee-infused recipes, all designed to embody the warmth and flavors of winter.

From Spiced Coffee Cake to Coffee and Gingerbread Cookies, these recipes are a celebration of the cozy season, bringing together the rich notes of coffee with a variety of delectable ingredients to create wonderful desserts.

Whether you're a coffee aficionado or simply looking to add some warmth to your winter gatherings, you're sure to find inspiration in these recipes.

We've shared concise and easy-to-follow versions of each recipe to make it simple for you to recreate these comforting treats at home.

Whether you're hosting a winter get-together or craving a sweet indulgence, these recipes have you covered.



Perky Dove Coffee

We want to extend our heartfelt thanks to all our readers who've joined us on this culinary journey. Your support and enthusiasm mean the world to us, and we hope these recipes have brought a touch of warmth and delight to your winter.

For those of you who are looking to explore more coffee and tea options or are in search of your favorite brands, we invite you to visit our online store, www.perkydove.com.

We offer a wide range of coffee and tea products to satisfy your taste buds and warm your hearts throughout the year.

And stay tuned! Look out for more eBooks, exciting recipes, and, as a token of our appreciation, free coffee giveaways.

At Perky Dove, we're passionate about sharing the love of coffee and tea, and we can't wait to share even more with you.

Thank you for being a part of our community, and we look forward to serving you with more delightful recipes and goodies in the future.

