

# CHOFFY RECIPES

We are excited to offer this first compilation of recipes submitted by some of our terrific Choffy Team members. We hope you enjoy the recipes and encourage you to come up with other dishes and uses for Choffy. We thank everyone who has contributed. This has truly been a team effort.

## CHOFFY FRAPPÉ

2-3 cups chilled prepared Choffy  
3/4 cup half and half  
1/4 cup sugar  
8-10 ice cubes

Blend well, whipped cream on top, add some chocolate sprinkles.

*Submitted by Jeremy Ogden*

## FROZEN CHOFFY PARFAIT

1 cup heavy cream  
14 oz sweetened condensed milk  
1/3 cup strong Choffy, hot  
4 tbsp sugar

Dissolve sugar in hot Choffy, then let cool. Whip cream until soft peaks form. In another bowl, blend condensed milk and coffee together. Whip for 3 minutes, then fold in the whipped cream. Spoon mixture into serving dishes, then freeze until firm (around 3 hours). Serves 6

*Submitted by Tammy Olsen*

#### CHOFFY WHIPPED CREAM

1 pint heavy cream  
1/3 cup Choffy  
3 tbs sugar  
1/2 tsp vanilla

Combine all the ingredients in a bowl and whip with a mixer until the cream forms peaks. Yield: 2 cups. Try on cake for a lighter flavor, puddings, in parfaits, etc.

*Submitted by Tammy Olsen*

#### CHOFFY AND MELTED ICE CREAM MOUSSE

1 Pint chocolate ice cream  
1 cup whipping cream  
1/3 cup chilled Choffy

Melt ice cream in a medium sauce pan over low heat until melted. Transfer to a large mixing bowl, cover and chill for one hour or until cold. Add whipping cream to the melted ice cream. Beat with an electric mixer on high speed for 5 to 6 minutes or until soft peaks form. Add Choffy and continue beating mixture until stiff peaks form. Pour into a serving bowl, cover, and chill from 1 to 6 hours. Yield 6 servings.

*Submitted by Heather Buckles*

#### CHOFFY SLUSH

5-7 Choffy ice cubes (make ahead of time and keep in the freezer in a ziplock bag)  
1/2 cup cold Choffy  
2 Tbsp milk (or your favorite creamer)  
1-2 packets Splenda or Sugar to taste, if desired  
5-6 almonds (optional)

Blend everything together in the blender. You can stir in some Cool Whip too if you like. If you don't want to make the Choffy ice cubes, you could just make the Choffy double in strength and use ice cubes. That way it won't be watered down. Alternative: Freeze creamer into ice cubes and use instead of the Choffy ice cubes and milk (or creamer) and add to cold Choffy.

*Submitted by Megan White*

#### NO-BAKE CHOFFY WALNUT BALLS

2 1/2 cups finely crushed vanilla wafers  
1 1/2 Tbsp cocoa  
1 cup confectioners sugar  
1 cup finely chopped walnuts (or walnuts & coconut combination)  
3 Tbsp corn syrup (or Agave syrup)  
1/4 cup brewed Choffy

Mix wafer crumbs, cocoa, 1 cup confectioners sugar and nuts. Add corn syrup and Choffy. Mix well. Form into 1" balls; then roll in confectioners sugar. Store in covered container. Makes 3 - 3 1/2 dozen

*Submitted by Sue Shick*

#### CHOFFY COOLER

1 cup Strong Choffy chilled  
1 pint Chocolate Ice cream  
1 tsp vanilla  
1/2 tsp cinnamon  
1/4 tsp salt

Pour Choffy into blender. Spoon in ice Cream, add vanilla, cinnamon & salt. Blend 10-15 seconds(or beat all ingredients with rotary beater). Serve immediatly over ice cubes in tall glasses. Serves 3 - 4

*Submitted by Heather Buckles*

#### CHOFFY GELATIN

1 envelope unflavored gelatin (Knox)  
1/2 cup cold water  
1/3 cup sugar  
1/8 tsp salt  
1 cup hot Choffy  
1 tsp lemon juice

In medium bowl sprinkle gelatin over cold water to soften. Add sugar, salt and hot Choffy; Stir until gelatin dissolves; stir in lemon juice. Pour into 3 or 4 individual molds or custard cups. Refrigerate until set. Unmold to serve. Add dollop of whipped cream on top if desired. Very refreshing!

*Submitted by Tammy Olsen*

#### COCONUT-CHOFFY CREAMSLUSH

8-10 oz. iced Choffy  
2 scoops vanilla ice cream  
Dash of coconut creamer (to taste)  
Ice (if desired)

Pour iced Choffy into blender. Add ice cream and blend. Add coconut creamer to taste, and add ice or more Choffy to create desired consistency.

*Submitted by Christina Dickerson*

#### MOCHA CHOFFY FROSTYS

2 cups freshly brewed Choffy  
6 tablespoons chocolate syrup + extra for drizzling  
1 pint vanilla ice cream, softened  
1 can Redi-Whip

Place hot Choffy and chocolate syrup in blender container. Blend until smooth. Cool to room temperature. Pour into a medium bowl and add softened ice cream. With rotary beater, beat until smooth. Spoon into tall glasses, top with Redi-Whip and drizzle some chocolate syrup on top and serve immediately. Serves 4.

*Submitted by Nicole Mattison*

## CHOFFY MEXICAN MOCHA

Brew 2 tablespoons Choffy in a french press with 6 ounces of hot water, adding 1/2 vanilla bean (scraping seeds in with the choffy) and 1/2 teaspoon ground cinnamon for seasoning. While the Choffy is steeping, heat 6 ounces milk with 2 tablespoons shaved or finely chopped dark chocolate and some fresh orange zest until warm, whisking the chocolate to melt. Combine the Choffy and milk mixture in 2 cups. Top each drink with a dollop of lightly whipped cream and a sprinkling of cinnamon.

*Submitted by Anne Mills*

## Hazelnut Choffy

Serve brewed Choffy 'au lait' with an equal quantity of warm milk that has been heated with 2 tablespoons nutella (or hazelnut gianduja) per 1 cup milk. Optional topping - a dollop of lightly whipped cream.

Submitted by Anne Mills

## CHOFFY GELATO

1 1/2 c whole milk  
3/4 c sugar  
1/4 c Choffy grounds  
pinch of salt  
1 1/2 c heavy cream  
5 large egg yolks  
1/4 t vanilla

Heat milk, sugar, Choffy, salt, and cream in a medium saucepan until it is very warm, but not boiling. Cover, remove from heat, and let steep at room temperature for 1 hour. Press mixture in a French press to remove Choffy grounds. Then return mixture to saucepan and heat to simmering, but not boiling. Meanwhile whisk egg yolks together in a separate bowl. Slowly pour the simmering mixture into the egg

yolks, whisking constantly to temper the egg yolks. Scrape the warmed egg mixture back into the saucepan. Stir the mixture constantly over medium heat, scraping sides and bottom as you go, until the mixture thickens and coats the back of the spoon (you should be able to run your finger across the back of the spoon and have the coating not run)—about 10 min. Chill in the refrigerator and then freeze it in an ice cream maker.

Makes about 1 quart

*Submitted by Clare Moon*

## WHITE CHOCOLATE CHOFFY FROSTING

1/2 cup white chocolate, melted and cooled (do not substitute almond bark)  
1/2 cup butter flavored Crisco (Crisco brand is recommended)  
1/2 tsp vanilla  
4-6 Tbsp strongly brewed Choffy  
3 cups Confectioner's Sugar

Whip together Crisco, vanilla and 4 Tbsp Choffy until blended smooth. Add Confectioner's sugar and whip until creamy. Add more Choffy as needed to make frosting the consistency you desire. This frosting is best with white cake as other flavors tend to overpower the Choffy taste in the frosting.

*Submitted by Melissa Proctor*

## EASY CHOFFY SUBSTITUTIONS OR ADDITIONS

Use Choffy instead of Water with a Chocolate Protein Shake.  
Add Choffy grinds (new or used) to a smoothie.  
Add Choffy grinds (new or used) to oatmeal.  
Add Choffy grinds (new or used) to homemade chili.