

Coffee Bars

Makes 2 – 3 dozen



Ingredients:

1 1/2 cups all purpose flour
1 teaspoon baking powder
1/2 teaspoon cardamom
1/4 teaspoon salt

1/4 cup butter or margarine
1 cup white sugar
1 cup confectioners' sugar
1 egg
1 cup chopped almonds or macadamia nuts
3 cups confectioners' sugar
1/3 cup evaporated milk
1 1/2 teaspoons vanilla extract

1/2 cup milk
2 teaspoons instant coffee crystals

Directions:

- Preheat oven to 350⁰ F (175⁰ C), Line a 9 x 13 inch pan with parchment paper, and lightly grease the paper.
- Combine flour, baking powder, cardamom, and salt; set these dry ingredients aside.
- Combine milk and instant coffee in saucepan, and heat at a medium low setting. Stir until coffee dissolves, remove from heat.
- In a large bowl, cream the butter or margarine with the white sugar and 1 cup confectioners' sugar. Beat in the egg, until light and fluffy add coffee mixture, beat until incorporated. Gradually blend in the mixture of dry ingredients, fold in the nuts by hand.
- Spread dough evenly in a 9 x 13 inch baking pan. Bake for 18–20 minutes at 350⁰ F (175⁰ C), or until toothpick inserted in center comes out clean. Cool in pan on wire rack.

Frosting:

Place the confectioners' sugar in a mixing bowl. Add the evaporated milk and vanilla extract. With a wire whisk, whip the sugar until smooth. If consistency is too thick, add a little more milk or water; if it is too thin, add more powdered sugar. Frost the bars with the icing, and allow the icing to set (about 30 minutes) before cutting into bars to serve. Enjoy.



Recipes Courtesy of Kiele O Kona Coffee Company

www.kieleokona.com