

24 Coffee Recipes: A buzz-worthy round-up



24 Coffee Recipes

with love,

Jewhungry

Team, we're on vacation. We're back in Miami but this time we're at my husband's place in Coconut Grove. And yes, it's EXTREMELY weird to say the sentence, "my husband's place". These kinds of trips, trips back to a city you used to live in, are always a mixed bag. You spend so much time running around trying to see everyone and the chances of me disappointing someone on this trip is/was quite great. It's a pretty awesome problem though; the problem of having so many loved ones and not enough time to see them.

When we moved from Miami to LA, I honestly thought we'd never head back. It's a lot less expensive and less chaotic for my husband to do the traveling to LA than for me and the 2 1/2 year-old kiddo to be traveling to Miami. But, the hubby got a gig reading the Torah on a few shabbatot (multiple shabbats) at the Coconut Grove Chabad and as payment, the Chabad bought us tickets to come out to see him. It's a pretty sweet deal. Part of the negotiation though was I was not gonna head back to LA with a jetlagged toddler without some help. We get back on Tuesday and I go right back to work on Wednesday. Parenting a toddler is exhausting. Parenting a toddler alone and working as a school counselor is EXTREMELY exhausting. As a result, my morning coffee consumption has gone from 1 cup every morning to 2 cups. I'm officially a 2 cup of coffee lady. My love and, let's face it, addiction to coffee is deep and it is real. I'm a monster when I don't get my coffee. It's shocking how rapidly I change from she-beast to relatively pleasant person after even one gulp of coffee. As a result of this new change in coffee-drinking status, I bring you a post dedicated ENTIRELY to coffee. I've got coffee everything. There are smoothies, brownies, salad, fudge, homemade creamers, and, of course, drinks! I hope you find something you like!



1. Bourbon Blondies with Chocolate Vegan Glaze from Jewhungry
2. Vanilla Almond Frappuccino from Jewhungry
3. Coffee-rubbed Lamb Chops with Blueberry Balsamic Reduction from Kitchen Tested
4. Coconut Coffee Ice Cream from Running to the Kitchen
5. Chocolate Chip Coffee Muffins from Very Culinary
6. Cardamom Coffee Beet Salad from What Jew Wanna Eat



Coffee-Rubbed Lamb Chops with Blueberry Balsamic Reduction from Kitchen Tested

7. Dark Chocolate Bark with Coffee Pistachios + Sea Salt from With Food + Love
8. Mocha Tahini Protein Fudge from Spabettie
9. Coffee Hazelnut Spritz Cookies from Healthy Delicious
10. Sugar-free Homemade Coffee-Liqueur from All Day Long I Dream About Food
11. Espresso Cookies with Salted Caramel Ganache from Keep It Sweets Desserts
12. Butternut Butterscotch Latte from An Edible Mosaic

PALEO *Mocha Almond* PANCAKES



13. Paleo Mocha Almond Pancakes from The Healthy Maven

14. Coffee Toffee Thumbprint Cookies from Crumb Blog
15. Chocolate Coffee-Almond Granola from Cooking on the Weekends
16. Chocolate Espresso Mousse from The Lemon Bowl
17. Coffee Smoothie with Fresh Cherries from Cook the Story
18. Coffee Kahlua Fudge from The Kitchen is My Playground



Coffee-Hazelnut Spritz Cookies from Healthy Delicious

19. Mocha No Bake Granola Bars from Mom on Time Out
20. Toasted Coconut Cold-brew Coffee from Ari's Menu
21. Baileys Irish Coffee Caramels from Bake.Love.Give
22. Energizing Green Smoothie from Tasty Yummies
23. Tiramisu Dip from Lemon Tree Dwelling
24. Mocha Pound Cake from Confident Cookie, Hesitant Baker

Curry Chicken Wraps w/Coconut Milk Yogurt



Team, it's that time of year again. Yep, the High Holidays are upon us. Now that the kid and I are living it up in LA while the hubby in is Florida, I honestly haven't thought much about the High Holidays because, well, we don't know that many people so I'm not doing a lot of meal planning like I normally am. Of course, I say that now but check in with me by the end of this week and chances are I would have invited half my work place to a meal during Rosh Hashanah and/or Sukkot, especially if I spend any significant time on Pinterest, which always gets my creativity flowing.





The thing is, with working full-time and parenting full-time, I don't have a whole bunch of time to prep for Rosh Hashanah this year. On top of that, it's still 95 degrees in Southern California, much like it was when I celebrated the High Holidays in Miami over the last 3 years. So though I'm very

happy for the rest of you East Coasters/Midwesterners and your love of all things “apple” and “pumpkin-spiced” for your Rosh Hashanah, us folks living in extremely hot weather tend to crave cooler menu items. No crock pot for me and forget about the brisket, it’s too heavy when the thermostat is reaching 100!

So, OK, though I’m feeling a little crunch with time this year, what will get me through with planning (while keeping my anxiety down to a minimum) is remembering some tips I’ve developed over the years for having an organized, delicious and stress-free holiday, freeing me up to remember that, in fact, this holiday is more than just apples and honey. It’s a celebration of the creation of the beginning of our Jewish community and I think it’s safe to say that now, more than ever, the Jewish community is in need of coming together.

Whit’s Tips for Minimal-Stress Holiday Planning:

1. Don’t be afraid of letting the kosher markets do a little of the cooking—see recipe below: Keep your eye on the main dish, the prize, and bring the side dishes in from the store. This will give you a little more time to perfect your brisket (shout out to my East Coast/Midwest readers).
2. Organize a meal exchange: Get together with a few of your friends and organize who takes care of what meal on what day. For example, you can be in charge of first night dinner, host 3 of your friends for that meal, and then they each take another meal for the rest of the holiday. You’re in the clear for the holiday and only have to make one meal! Score!
3. Stick with what you know: Trying to make the perfect kosher version of Julia Child’s *Beef Bourguignon* the week before a 3 day holiday isn’t the greatest idea. It will up your anxiety while also potentially upping your High Holiday food budget. Stick with what you know and maybe try experimenting for when you have the time.

4. Make a menu: I know it sounds tedious. I mean, we barely have time to make it into the shower before the holiday comes in, much less make a friggin' menu but I'm telling you, if you make your menu about a week or so in advanced, you will be a lot less overwhelmed PLUS you will save a lot more cash when it comes to grocery shopping for the big holiday. Organize is key!

5. Leftover are your friends: Not every meal during a 3 day holiday has to be completely different. Make extra rice for first night dinner and use that again for 'build your own tacos' for second day lunch (my best friend during these three day holidays is the 'food bar', i.e. build your own taco or burrito quinoa bowl. All you have to do is chop your veggies in advanced and store in the fridge until ready. And, if you get one of those delicious Winn Dixie rotisserie chickens, you don't need to pre-cook your chicken. Just chop and serve cold with tortillas, rice, avocado, corn and other taco-worthy toppings).



My need to have a meal be quick, easy, delicious and refreshing was the inspiration for this post. It's as easy as picking up an already made rotisserie chicken from your closest kosher market (back in my Miami days, this was Winn-Dixie. Sigh, I miss my Winn Dixie chickens. Mmmmm, rotisserie). The combination of juicy chicken, spicy curry and cooling coconut milk yogurt makes for a delicious (and easy) High Holiday meal . . . or any meal, really. Happy New Year, y'all!

This post is part of a Joy of Kosher paid High Holiday campaign with Winn-Dixie, all opinions are my own. Also, make sure you check out other ways Winn-Dixie can help make your holiday great at <http://www.joyofkosher.com/winndixie>. Plus, you can download an ebook version Jamie Geller's *Joy of Kosher: Fast, Fresh Family Recipes*

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A Birthday Cake for Two – A Guest Post by Molly Yeh



Cake for Two

Hi dear readers! First and foremost, I'd like to start off this post by wishing my sweet Miss Siona Mae a very happy birthday. Yep, another year has gone by and the kiddo is 2.

I'm kind of shocked at what we've gone through together in the last 2 years. We've traveled to Montana, North Carolina, Kentucky, New Jersey, California, and a few other states I'm probably forgetting. We've had to say good-bye to her great grandmother while also meeting some of my oldest, dearest friends. She's learned how to walk, talk, swim, sing, feed herself, and ask for what she wants (while remembering her manners . . . most of the time). She's obsessed with Pharrel, sand and and the color purple (the actual color, not the book or movie. Give her time people). Forgive the extra layer of cheese with this paragraph, but I'm just so proud to be her mom.



WOW



My favorite picture of all time – in our custom-made Jewhungry aprons. The face she has is too much.

Ok, quick update before getting into this delicious guest post by the incredibly talented Molly Yeh of, My Name is Yeh. When last we spoke, we were gearing up for husband to go back to Florida. Well, the band-aid has been ripped off and he is officially back in Miami. Saying good-bye was ROUGH. I did my very best to keep the tears from flowing so that I could appear somewhat strong for the kiddo, but once we were outside and waiting for the Super Shuttle to arrive, the tears just came. I wrestled with how I should present myself for the sake of the kiddo for so long. Should I hold back the tears

and stay 'strong' for her so that it wouldn't freak her out to see mommy upset or should I just let go and let flow? Ultimately, what I realized was that it didn't matter what I 'decided' was the best course of action for in that moment, I was going to feel what I was going to feel. I want Siona to know that it's OK to feel things, ALL things, whether good or bad. I want her to know that emotions are not something to be ashamed of but rather, it's what we do with our emotions that truly makes the moment. And so, some tears came down and I explained why I was sad and where the tears were coming from, and then we immediately marched ourselves right upstairs to our neighbors apartment so that Siona could play with her bestie and mama could have a big ol' glass of wine. We now fill our days with lots of phone calls and FaceTime (I love technology). I truly don't know how folks existed before FaceTime. I really don't (**this post was in no way sponsored by Apple. I just really, really appreciate technology).



A family portrait taken in the forests of Limekiln State Park

My mom is in town now to help and I've had to hire a

babysitter for a couple hours a day to take care of Siona during this time that I'm at work and her school is still not in session. I keep thinking about good ol' Hilary Clinton's message about how it takes a village to raise a child. One never really understands how true that statement is until you move, leave your established village behind and realize that the only way you're going to survive is to hire a village. We're in the beginning stages of this temporary single-parent situation and I'm balancing the emotions of panic and guilt. How fun! Guilt for every time I walk out the door to go to work and leave her with a babysitter and panic because I work at a school and there are back to school nights and parent luncheons and grade-level trips and how the @#*\$ am I supposed to do all that when it's just me? I miss my Miami village. I miss my hubby.







my heart.

But, enough of that. There's a cake to get to! An adorable cake made by Molly Yeh! If you're living in a cave (albeit

with amazing WiFi because you're reading this post) and you've never heard of Molly Yeh before, let me please introduce you to her. She's got more charm in her pinky finger than I could ever hope to dream for. She's a Juliard-trained percussionist, recently engaged to her egg boy (MAZAL TOV!) and lives on his family's farm in North Dakota. She also happens to be incredibly talented in the art of baking/cooking and photography. We became modern-day pen pals when she wrote a comment on my shakshuka post and I couldn't breathe all day because Molly Yeh had read my blog! I decided I should write to say 'thank you for reading' and several months later I got the balls to ask her if she'd write a guest post for my beloved Siona's 2nd birthday. To no surprise at all, because she's that selfless, she said yes! Below is her birthday cake for Siona. It seems like such a yummy, user-friendly recipe I might actually attempt it myself. Happy birthday to my Siona and thank you Miss Molly.



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