

# Kona Coffee Delight

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*2008 Kona Coffee Recipe, First Place Dessert Division Winner*

**Total time: 1 hour**  
**Makes 6-8 servings**



## ***Ingredients***

- 1 package phyllo
- 1 8 oz marscapone cheese
- 1 block unsalted butter (melted)
- 1/4 cup granulated white sugar
- 1/2 block cream cheese
- 1/4 cup whip cream (Cool Whip)
- 2 tablespoons coffee syrup

## **Coffee Syrup**

- 1/2 cup Kona Coffee
- 1 cup granulated white sugar

## ***Directions***

*Cut phyllo into squares. Bake phyllo squares in a cupcake pan at 350° F until golden brown. Mix all other ingredients together to make filling. Put filling into phyllo.*

*Procedure for Coffee Syrup*

*Bring coffee and sugar to a boil to make a simple syrup.*

*Recipe created by: Felicia Cantu, Culinary Student*