
Kona Coffee Delight

Description

2008 Kona Coffee Cultural Festival Recipe Contest, First Place Dessert Division Winner

Total time: 1 hr Yield: 6 Servings

Ingredients

1/2 cup Kona Coffee (brewed)
1 cup granulated white sugar
1 pkg phyllo
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 Tbsp coffee syrup

Prep Time: 1 hr Total Time: 1 hr

Instructions

To make the coffee syrup, mix ½ cup of brewed Kona Coffee and a cup of granulated white sugar and bring to a boil to make a simple syrup.

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 cups.

Source:

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