
Kona Coffee Caramel-Macadamia Nut Bars

Total time: 4 hrs 17 min Yield: 30 bars

Ingredients

2 cup all-purpose flour
11 Tbsp powdered sugar, divided
1/2 tsp salt
3 Tbsp 100% Kona Coffee, finely ground, divided
3 1/2 cup macadamia nuts, divided
1 cup butter, cold and cubed
1 3/4 cup heavy cream, divided
4 Tbsp unsalted butter, melted
3 tsp pure vanilla extract, divided
1/2 cup 100% Kiele O Kona, strong brewed, Italian Roast Coffee
1/4 tsp kosher salt
1 cup granulated sugar
2 Tbsp light corn syrup
1/4 cup water
1 cup white chocolate chips
1/4 cup cream cheese, room temperature
chocolate covered Kona coffee beans

Prep Time: 3 hrs 35 min Cooking Time: 42 min Total Time: 4 hrs 17 min

Instructions

For the crust, in a food processor, pulse the flour, ½ cup powdered sugar, salt, 1 tablespoon ground coffee and ½ cup of macadamia nuts until the nuts are finely chopped. Add in the cubed butter and pulse until the flour mixture looks like coarse corn meal. Add 4 tbsp. heavy cream and pulse until the dough forms. Press into a disk, wrap in plastic wrap and place in the freezer for 15 minutes or refrigerate for 1 hour. Roll out the dough and evenly press down into a lightly greased heavy-duty aluminum foil-lined 13 x 19" pan on the bottom and up the sides of the pan. (The foil enables the bars to be removed easily.) Prick the bottom of the dough with a fork. Bake the crust at 375°F for 20 minutes or until edges are lightly browned. Cool on a wire rack 15 minutes or until completely cool.

For the filling, arrange 3 cups of coarsely chopped macadamia nuts in a single layer on a baking sheet. Bake at 350°F for 5 to 7 minutes or until lightly toasted. Cool on a wire rack 15 minutes or until completely cool.

Combine the melted butter, 2 tsp. vanilla, brewed coffee and kosher salt, set aside. Combine granulated sugar, corn syrup and water in a saucepan over medium high heat and cook stirring gently until sugar is dissolved. Continue to cook without stirring until syrup comes to a boil, occasionally washing down sides of pan with a wet pastry brush to prevent crystals from forming. Cook until syrup is amber in color, 10 to 15 minutes. Remove from heat. Carefully add ½ cup of heavy cream, (*caramel will steam and spatter*), stir until incorporated. Add the butter mixture, stir until incorporated. Add white chocolate; stir until chocolate has melted and the mixture is smooth. Add the roasted macadamia nuts; stir until combined. Transfer mixture to the crust. Let stand until set and cool, about 2 hours.

Source:

Barbara Housel, Kona Coffee Recipe Contest Winner: Amateur Sweet – 1st Place