

# Make Your Home A “Coffee House” For Friends And Family

(NAPSA)—Here’s an eye-opening idea: invite family and friends to an easy yet elegant coffee and dessert party. You can serve buffet style. Simply set out an assortment of cakes, pies and cookies, a platter of cheese and crackers, and perhaps a few fine dessert wines, brandies or liqueurs. You can also have games on hand to keep everyone involved and socializing.

As for the coffee, a cappuccino machine is nice, but not really necessary. Serve a variety of types and flavors including regular and decaf. For a satisfying dessert drink, jazz up your coffees by adding additional ingredients such as semi-sweet chocolate and cinnamon, you can make an array of delectable recipes that are simple and fun to serve. Also, make sure to set out both whole and skim milk, sugar and artificial sweetener for your guests. Consider serving rock candy swizzle sticks, they add a sweet playfulness that your guests will love or for a really elegant touch try chocolate-coated spoons. Here’s a tip on how to make your own chocolate-coated spoons, just melt semi-sweet or white chocolate, dip your spoons into the melted chocolate, cool on waxed paper, and serve with your coffee.

If you have demitasse cups, you can use them so guests can get to taste as many kinds of coffee as possible. If you don’t, use small coffee cups as opposed to mugs and fill them about three-quarters full.

To help your coffee house party further reflect your good taste, two new flavored coffees are available from Maxwell House. You can offer a rich and sophisticated coffee flavored with a nutty touch of hazelnut or a smooth, delicious cup of enticing vanilla coffee. They’re each conveniently packaged in cans with EZ Open tops making it easy to enjoy flavored ground coffees at home at a good value. They can be found at grocery, convenience and mass merchandise stores.



**A delicious idea for your next get-together: A coffee and dessert party featuring fine new flavors.**

A good recipe to try with these flavors is:

## **Chocolate Java Escape** **Prep: 10 minutes**

- ½ cup whipping cream**
- 1 square BAKER’S Semi-Sweet Baking Chocolate, coarsely chopped**
- 2 tbsp. sugar**
- ½ tsp. ground cinnamon**
- 2 cups hot freshly brewed strong MAXWELL HOUSE Vanilla or Hazelnut Flavored coffee**

**Place cream, chocolate, sugar and cinnamon in medium microwavable bowl. Microwave on HIGH 1½ minutes, stirring after 1 minute. Stir with wire whisk until chocolate is completely melted and mixture is well blended. Stir in coffee.**

**Pour into large cups or mugs. Sweeten to taste. Garnish with thawed COOL WHIP Whipped Topping, if desired. Serve immediately. Makes 4 servings.**

**Cool Variation: Prepare as directed. Refrigerate several hours or until chilled. Serve over ice cubes.**

For more information about coffee and for more recipe ideas visit [www.maxwellhouse.com](http://www.maxwellhouse.com).