

# Kitchen Korumer

## Winning Beverage And Dessert Recipe Combinations

(NAPSA)—Coffee creamers are now more than a delicious addition to coffee.

Nestlé® Carnation® Coffee-mate® Coffee Creamer has been awarded the prestigious “Gold Taste Award” from the American Tasting Institute. For the first time, non-dairy coffee creamers were included as a category, and chefs from across the country agreed that Coffee-mate liquid and powder products have the best taste among all national brands.

To help celebrate winning the award, Coffee-mate partnered with Chef Patrick Finney, Culinary Director of the American Tasting Institute, to create one-of-a-kind beverage and dessert recipe combinations. Coffee-mate developed three of the “very best” beverage recipes using “Gold Taste Award” Coffee-mate flavors French Vanilla, Hazelnut and Amaretto, and Chef Finney developed three fabulous dessert recipes to complement their “award-winning” taste.

Following is one of the coffee and dessert combinations. For more great recipes, visit [www.Coffee-mate.com](http://www.Coffee-mate.com).

### Dreamy Cinnamon Hazelnut (Makes 2 servings)

#### Ingredients:

- 2 cups hot brewed coffee or prepared instant coffee
- ¼ cup liquid or 3 tablespoons powdered Hazelnut Nestlé Carnation Coffee-Mate Coffee Creamer
- 2 teaspoons granulated sugar
- ⅛ teaspoon ground cinnamon
- Whipped cream (optional)

#### Instructions:

Combine coffee, Coffee-mate, sugar and cinnamon in pitcher; stir. Strain, if desired. Pour into 2 large mugs. Top with whipped cream. Serve immediately.



This luscious pumpkin bundt cake is served with a dreamy cinnamon hazelnut coffee drink.

### Patrick's Pumpkin Spice Bundt Cake (Makes 6 to 8 servings)

#### Ingredients:

- 5 ounces butter
- 1¼ cups packed brown sugar
- 1 teaspoon vanilla extract
- 2 large eggs
- 1½ cups pumpkin
- 2¼ cups all-purpose flour
- 1¼ teaspoons baking soda
- ¾ teaspoon salt
- 1½ teaspoons ground cinnamon
- ½ teaspoon ground cloves
- ¼ teaspoon ground nutmeg
- 1¼ cups golden raisins
- Powdered sugar, optional

#### Instructions:

Preheat oven to 350°F. Grease a 10-inch bundt pan.

Cream together the butter, brown sugar and vanilla. Add the eggs and then the pumpkin, mixing between each addition. Sift together the dry ingredients. Stir the raisins into the dry ingredients, separating any clumps of raisins. Add the dry mix to the pumpkin mix ¼ cup at a time, mixing between each addition. Turn mixture into prepared bundt pan.

Bake for approximately 1½ hours, checking after 1 hour to determine doneness.

Serve with Coffee-mate Dreamy Cinnamon Hazelnut.