

pampered chef.



Deluxe Coffee Machine Start Guide

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Coffee Complements

Prep time = measuring + chopping + mixing | **Total time** = prep + baking + cooling

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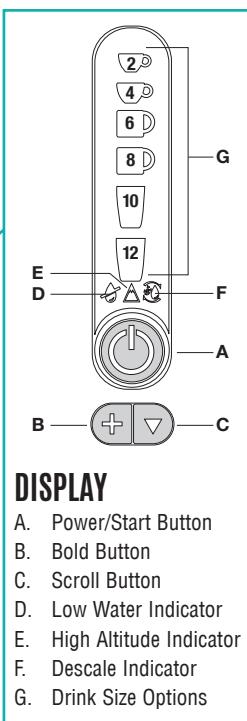
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When using your coffee machine, always follow the important safeguards and safety instructions found in the Deluxe Coffee Machine use and care manual. Before you brew something delicious, we recommend following the simple steps noted in the See How It Works section of the use and care—it takes just a couple minutes and gives you a great introduction to how your coffee machine works.

Get to Know Your Deluxe Coffee Machine



Insert Storage
Place up to two inserts inside when not in use.



DISPLAY

- A. Power/Start Button
- B. Bold Button
- C. Scroll Button
- D. Low Water Indicator
- E. High Altitude Indicator
- F. Descaling Indicator
- G. Drink Size Options



K-Cup® Pod Insert
Use this insert to make a fresh cup of coffee fast with a Keurig®-approved original K-Cup® Pod.



Nespresso® Pod Insert
Use this insert when you want to brew espresso with a Nespresso® original Pod.



Ground Coffee Insert
Use this insert when you want to brew your favorite flavored coffee grounds.

Drink Size Options
6 oz. (175 mL)
8 oz. (250 mL)
10 oz. (300 mL)
12 oz. (350 mL)

Drink Size Options
2 oz. (60 mL)
4 oz. (125 mL)
6 oz. (175 mL)

Drink Size Options
6 oz. (175 mL)
8 oz. (250 mL)
10 oz. (300 mL)
12 oz. (350 mL)

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Tips & Tricks

General Coffee Tips

- You can use any kind of coffee roast or blend with the Deluxe Coffee Machine. Go ahead and reach for your favorite light, medium, or dark roasts!
- For the best results and flavor potency, use medium ground coffee with the ground coffee insert.
- There are many ways to flavor your coffee drinks. Our favorite is adding $\frac{1}{4}$ tsp (1 mL) of flavoring extract to your coffee with a splash of milk or cream. You can also add 1 tbsp (15 mL) of coffee syrup for extra flavor.
- Use only Keurig®-approved original K-Cup® Pods and Nespresso® original Pods. Generic and off-brand pods are NOT compatible and should not be used.

Easy Hacks to Elevate Your Everyday Coffee

Flavored Coffee: Add a pinch of ground cinnamon, cardamom, ginger, nutmeg, or allspice to your coffee grounds before brewing.

Frothed Milk: If you don't have a milk frother, heat your milk in the microwave for 30–45 seconds (or heat on the stovetop over medium-low heat until warmed). Then whisk it continuously for 30 seconds to create a light and airy foam or up to 60 seconds for a rich, thick foam.

Warmed or Steamed Milk: Heat up your milk in the microwave or on the stovetop over medium-low heat until it bubbles.

Understanding Nespresso® Pods Numbering System

When using Nespresso® original Pods, be aware of the numbers on the capsules. These numbers note the flavor intensity. The intensity rating goes from 1 to 13, with 13 being the most intense.

Light Roast, Low Intensity

Medium Roast & Intensity

Dark Roast, Most Intensity

Level 1–5

Level 6–8

Level 9–13

According to this rating scale put forth by Nespresso®, coffee below 6 is “not intense” and anything above 8 is “intense.” The intensity of Nespresso® espresso is then a mix of how much coffee is concentrated (which may refer to the TDS value of the Specialty Coffee Association) and the degree of how it's roasted as well as its body and bitterness.

Therefore, a heavier body with more bitterness and a higher percentage of solids in it is what Nespresso® considers an “intense coffee.” For more info about Nespresso® Pods, visit their website.

Coffee Drinks Cheat Sheet

There are a lot of coffee drinks to choose from. Here are some classic coffeehouse drinks you can make with the Deluxe Coffee Machine. Plus, flip the page to see some of our favorites.



RED EYE



AMERICANO



MACCHIATO



CAPPUCCINO



CAFÉ AU LAIT



CAFÉ LATTE



FLAT WHITE



DRY CAPPUCCINO



AFFOGATO



IRISH COFFEE



ICED COFFEE

3 Easy Ways to Use Leftover Coffee



Oatmeal

Cook your oatmeal in leftover coffee instead of water. The oats will absorb the rich flavor and caffeine, giving you a nice morning jolt!



Coffee Ice Cubes

Pour leftover coffee into ice cube trays and freeze them. Then use them in your iced coffee for a cold beverage that's not watered down.



Coffee Frosting

Turn homemade vanilla frosting into decadent coffee frosting by swapping the vanilla extract for a couple tablespoons of leftover coffee.

Americano Coffee

Also known as a “Caffè American,” this popular drink smooths the bitterness of espresso with hot water.

2 Nespresso® original Pods
½ cup (125 mL) hot water (about 190°F/87.8°C)

1. Adjust the drip tray of the **Deluxe Coffee Machine** to your desired height and place a small mug on the tray plate.
2. Place the Nespresso® original Pod in the Nespresso® Pod insert, select the 2 oz. (60-mL) size option, and press start. After it chimes, let the insert cool; then remove and repeat with the second capsule.
3. Place the hot water in a serving mug. Pour the brewed espresso slowly into the mug.

Barista's Tips

Add more or less water to the mug to customize the intensity.

To create a beautiful crema, pour the espresso over the hot water.



Short Latte

Try this sweet take on your standard coffee drink by combining bold espresso with steamed milk and a thin layer of foam.

½ cup (75 mL) whole milk or milk of choice
1 Nespresso® original Pod

1. Froth the milk and set it aside.
2. Adjust the drip tray of the **Deluxe Coffee Machine** to your desired height and place a small coffee mug on the tray plate.
3. Place the Nespresso® original Pod in the Nespresso® Pod insert. Select the 2 oz. (60-mL) size option and press start. After it chimes, remove the mug.
4. Pour the frothed milk slowly over the coffee.

Barista's Tip

To make a vanilla latte, add ¼ tsp (1 mL) of vanilla extract or 1 tbsp (15 mL) of vanilla syrup to the milk before heating it.



Iced Coffee With Milk

This refreshing beverage delivers the perfect amount of creaminess, sweetness, and caffeine.

2 tbsp (30 mL) ground coffee or a Keurig®-approved original K-Cup® Pod of your choice
 1 cup (250 mL) ice
 $\frac{3}{4}$ cup (175 mL) whole milk or milk of choice

1. Adjust the drip tray of the **Deluxe Coffee Machine** to your desired height and place a coffee mug on the tray plate.
2. Using the ground coffee insert, fill the filter with ground coffee. Select the 6 oz. (175-mL) size option and press start. After it chimes, remove the mug and refrigerate until the freshly brewed coffee is chilled.
3. Add ice to a tall serving glass. Pour the chilled coffee and milk over the ice.

Barista's Tip

Add 2 tbsp (30 mL) of caramel sauce to the cold coffee to create an Iced Caramel Coffee With Milk.



Cappuccino

Using equal parts espresso, steamed milk, and foam, you can make this café classic in the comfort of your home.

$\frac{1}{3}$ cup (75 mL) whole milk or milk of choice
 $\frac{1}{2}$ tsp (2 mL) sugar
 1 Nespresso® original Pod
 Optional: Dash of cocoa powder

1. Froth the milk and sugar and set aside.
2. Adjust the drip tray of the **Deluxe Coffee Machine** to your desired height and place a small coffee mug on the tray plate.
3. Place the Nespresso® original Pod in the Nespresso® Pod insert. Select the 2 oz. (60-mL) size option and press start. After it chimes, remove the mug.
4. Pour the frothed sweetened milk slowly over the coffee. Spoon any remaining foam on top. Garnish with cocoa powder, if you'd like.



Caffè Mocha

Whether you're looking for a sweet start to your morning or just a mid-day pick-me-up, this chocolate-infused drink is exactly what you need!



$\frac{1}{3}$ cup (75 mL) whole milk or milk of choice

2 tbsp (30 mL) chocolate syrup, plus additional if you'd like

2 tbsp (30 mL) ground coffee or a Keurig®-approved original K-Cup® Pod of your choice

$\frac{1}{4}$ cup (60 mL) whipped cream

1. Steam the milk, and then stir in the chocolate syrup; set aside.
2. Using the ground coffee insert of the **Deluxe Coffee Machine**, fill the filter with ground coffee. Adjust the drip tray to your desired height and place an extra-large mug on the tray plate.
3. Select the 8 oz. (250-mL) size option and press start.
4. After it chimes, pour the steamed chocolate milk over the coffee slowly.
5. Top with whipped cream and drizzle with additional chocolate syrup, if you'd like.

Barista's Tip

To make whipped cream, add $\frac{1}{4}$ cup (60 mL) of heavy cream, 2 tsp (10 mL) of powdered sugar, and $\frac{1}{4}$ tsp (1 mL) of vanilla extract to a medium bowl. Whisk until peaks form.

Dirty Chai

Enjoy a bold blend of rich espresso and spicy chai tea in one delicious beverage.

2 chai tea bags

½ cup (125 mL) hot water

1 Nespresso® original Pod

Optional: Honey to taste, frothed milk

1. Carefully pour hot water over the tea bags in a large coffee mug and steep for 5 minutes. Remove the tea bags, squeezing out any excess liquid.
2. Adjust the drip tray of the **Deluxe Coffee Machine** to your desired height and place the mug of brewed tea on the tray plate.
3. Place the Nespresso® original Pod in the Nespresso® Pod insert. Select the 2 oz. (60-mL) size option and press start. After it chimes, remove the mug and stir in honey and milk, if you'd like.



Cinnamon Coffee

Create this warm and spicy beverage by adding cinnamon and chili powder straight to your coffee grounds.

½ cup (75 mL) milk of choice

1 tbsp (15 mL) light brown sugar

1 tbsp (15 mL) unsweetened cocoa powder

¼ tsp (1 mL) ground cinnamon

⅛ tsp (0.5 mL) chili powder

2 tbsp (30 mL) ground coffee or a Keurig®-approved original K-Cup® Pod of your choice

1. Steam the milk and set aside.
2. Stir the brown sugar and cocoa powder together in a coffee mug.
3. Using the ground coffee insert of the **Deluxe Coffee Machine**, fill the filter with cinnamon, chili powder, and ground coffee.
4. Adjust the drip tray to your desired height and place the large mug on the tray plate.
5. Select the 8 oz. (250-mL) size option and press start.
6. After it chimes, remove the mug and slowly pour steamed milk over the coffee.



Affogato

Turn a classic cup of espresso into an indulgent ice cream treat in just seconds.



1 Nespresso® original Pod

2 scoops vanilla, chocolate, or coffee ice cream

Optional: Chocolate curls

1. Adjust the drip tray of the **Deluxe Coffee Machine** to your desired height and place a small mug on the tray plate.
2. Place the Nespresso® original Pod in the Nespresso® Pod insert. Select the 2 oz. (60-mL) size option and press start. After it chimes, remove the mug.
3. Add the ice cream to a serving dish and pour the espresso over the ice cream. Garnish with chocolate curls, if you'd like.

Barista's Tip

Drizzle half a shot of your favorite liqueur like Frangelico®, sambuca, Kahlua®, amaretto, or Irish cream along with the espresso.

Frozen Coffee

This ice-cold coffee beverage is so easy to make and tastes great.



2 tbsp (30 mL) ground coffee
1 tbsp (15 mL) sugar
1 cup (250 mL) ice

$\frac{1}{4}$ cup (60 mL) half & half or milk of choice
 $\frac{1}{2}$ cup (125 mL) whipped cream
Optional: chocolate syrup and mini chocolate chips

1. Using the ground coffee insert of the **Deluxe Coffee Machine**, fill the filter with ground coffee. Adjust the drip tray to your desired height and add sugar to a mug. Place it on the tray plate.
2. Select the 6 oz. (175-mL) size option and press start. After it chimes, remove the mug and stir until the sugar is dissolved. Chill in the refrigerator for about 1 hour.
3. Add the ice, chilled coffee, and half & half into a blender and cover, and blend until frothy.
4. Pour the coffee mixture into a large drinking glass. Top with whipped cream and garnish with chocolate syrup and chocolate chips, if you'd like.

Barista's Tips

To make a mocha-flavored blended coffee, replace the sugar with chocolate syrup.

No blender? No problem! You can make a delicious iced coffee by combining the chilled coffee with half & half, and pour it over the ice cubes. Then, follow the rest of the recipe as directed.

Irish Coffee

This iconic cocktail packs a boozy, caffeinated kick that's sure to warm you up.



2 tbsp (30 mL) ground coffee

1/4 cup (60 mL) whipped cream

1 tbsp (15 mL) brown sugar

Optional: Ground nutmeg

1.5–3 oz. (45–90 g) whiskey

1. Using the ground coffee insert of the **Deluxe Coffee Machine**, fill the filter with ground coffee. Adjust the drip tray to your desired height and place an extra-large mug on the tray plate.
2. Select the 8 oz. (250-mL) size option and press start.
3. After the unit chimes, stir brown sugar into the hot coffee until it dissolves.
4. Add the whiskey and top with whipped cream. Garnish with a sprinkle of nutmeg, if you'd like.

Barista's Tips

For a traditional Irish Coffee, don't stir it! The cold whipped cream and hot coffee is part of the experience.

For an Irish Cream Coffee, add Irish cream.

Espresso Martini

This unique cocktail is strong yet sweet, making it the perfect after-dinner cocktail.



1 Nespresso® original Pod	½ oz. (15 g) simple syrup or agave nectar
1½ oz. (45 g) vodka	1 cup (250 mL) ice
1 oz. (30 g) coffee liqueur	Optional: 3 whole coffee beans

1. Adjust the drip tray of the **Deluxe Coffee Machine** to your desired height and place a small coffee mug on the tray plate.
2. Place the Nespresso® original Pod in the Nespresso® Pod insert. Select the 2 oz. (60-mL) size option and press start. After it chimes, remove the mug.
3. Pour the espresso into a cocktail shaker. Add vodka, coffee liqueur, simple syrup, and ice. Seal the cocktail shaker and shake vigorously.
4. Use a strainer to strain into a martini glass or small wine glass. Garnish with whole coffee beans, if you'd like.

Barista's Tips

For a creamy espresso martini, substitute the coffee liqueur for an Irish cream.

To make your own simple syrup, combine 1 cup (250 mL) of water and 1 cup (250 mL) of sugar in a microwave-safe bowl and cook on high for 4–5 minutes, stirring halfway through. Store in the refrigerator.

If you don't have a cocktail shaker, you can also use an empty jar with a lid.

Coffee House Cookies

Crispy on the outside and soft in the middle, these cookies perfectly pair with a fresh cup of coffee.



12 servings | 10-min prep time | 45-min total time

Ingredients

- 1½ cups (375 mL) flour
- ½ tsp (2 mL) baking soda
- ¼ tsp (1 mL) salt
- ½ cup (125 mL) butter (1 stick), softened
- ¾ cup (175 mL) packed brown sugar
- 1 egg
- 1 tsp (5 mL) vanilla extract
- 1 cup (250 mL) coarsely chopped walnuts or pecans, divided
- 1 cup (250 mL) semi-sweet chocolate chunks, divided
- 2 bars (1.5–2 oz./45–60 g *each*) favorite chocolate candy, chopped and divided (see cook's tip)

Directions

1. Preheat the oven to 350°F (180°C). Combine the flour, baking soda, and salt in a small bowl.
2. Beat the butter and brown sugar with a mixer until light and creamy, about 2 minutes. Add the egg and vanilla; beat well.
3. Add the flour mixture, and mix until just combined, about 45 seconds. Mix $\frac{2}{3}$ cup (150 mL) of the nuts, $\frac{2}{3}$ cup (150 mL) of the chocolate chunks, and $\frac{2}{3}$ cup (150 mL) of the chocolate candy into the dough.
4. Scoop about 3 tbsp (45 mL) of dough per cookie onto an ungreased cookie sheet, spaced 3" (7.5 cm) apart. Repeat with the remaining dough on a second cookie sheet. Flatten the scoops slightly with the palm of your hand. Lightly press the remaining nuts, chocolate, and chocolate candy onto the tops of the cookies.
5. Bake for 14–16 minutes, or until the cookies are almost set, rotating the cookie sheets halfway through. Cool for 5 minutes on the cookie sheet, then remove from the pans to cool completely.

Cook's Tip

Chocolate candy bars with nougat, caramel, or nuts are great additions to this recipe. You can also use chocolate-covered peppermint patties, chocolate-covered caramels, or chocolate peanut butter cups.

U.S. nutrients per serving: Calories 390, Total Fat 22 g, Saturated Fat 10 g, Cholesterol 35 g, Sodium 135 mg, Carbohydrate 45 g, Fiber 2 g, Sugars 29 g (includes 24 g added sugar), Protein 5 g

Cinnamon Pecan Biscotti

Enjoy these crisp and crunchy cookies with your morning coffee.



26 servings | 10-min prep time | 55-min total time

Ingredients

- 2 cups (500 mL) flour
- 1 tsp (5 mL) baking powder
- 1 tsp (5 mL) ground cinnamon
- 6 tbsp (90 mL) butter, softened
- $\frac{3}{4}$ cup (175 mL) sugar, plus 2 tsp (10 mL) for topping, divided
- 2 eggs
- 1 tsp (5 mL) vanilla extract
- $\frac{1}{2}$ cup (125 mL) pecans, chopped and toasted

Directions

1. Preheat the oven to 350°F (180°C). Combine the flour, baking powder, and cinnamon in a small bowl and set aside.
2. Beat the butter and $\frac{3}{4}$ cup (175 mL) of the sugar with a mixer until creamy. Beat in the eggs and vanilla. Add the flour mixture and mix well. Stir in the pecans.
3. Divide the dough in half. With each half, form a 7" x 2" x 1" (18-cm x 5-cm x 2½-cm) log.
4. Place the logs on a parchment-lined cookie sheet, about 4" (10 cm) apart.
5. Sprinkle each log with 1 tsp (5 mL) sugar and bake for 30 minutes.
6. Slide the logs onto a cooling rack and cool for 15 minutes. Carefully place the logs on a cutting board. With a bread knife, gently cut the logs diagonally into $\frac{1}{2}$ " (1-cm) slices. Arrange the slices onto a cookie sheet, about 1" (2.5 cm) apart.
7. Bake for another 20–25 minutes, or until the biscotti are dry and crisp. Let them cool completely on a cooling rack. Store in a tightly covered container.

Cook's Tips

Using a serrated bread knife keeps the biscotti from crumbling before the second bake.

Try melting some chocolate and drizzling it over your biscotti—or dip it!

U.S. nutrients per serving: Calories 110, Total Fat 5 g, Saturated Fat 2 g, Cholesterol 25 mg, Sodium 50 mg, Carbohydrate 16 g, Fiber 1 g, Sugars 7 g (includes 7 g added sugar), Protein 2 g

Mocha Muffins

Chocolate and coffee are a classic combination. The rich, deep flavor of these mini cakes pairs well with dark coffee blends.



12 servings | 10-min prep time | 35-min total time

Ingredients

Oil for greasing pan	1 cup (250 mL) sugar
1 cup (250 mL) flour	½ tsp (2 mL) salt
½ tsp (2 mL) baking powder	1 egg
¼ tsp (1 mL) baking soda	1 tsp (5 mL) vanilla extract
6 oz. (175 mL) brewed coffee	½ cup (125 mL) full-fat Greek yogurt
½ cup (125 mL) butter (1 stick)	Optional: Powdered sugar, caramel sauce,
½ cup (125 mL) unsweetened cocoa powder	cocoa powder

Directions

1. Preheat the oven to 350°F (180°C). Brush a cupcake or muffin pan with oil.
2. Combine the flour, baking powder, and baking soda in a medium bowl; set aside.
3. Add the coffee, butter, and cocoa powder to a microwave-safe bowl. Microwave for 2–3 minutes, or until the butter melts.
4. Whisk in the sugar and salt. Add the egg and whisk until fully combined. Add the vanilla and yogurt and whisk until smooth.
5. Add the flour mixture and whisk until the ingredients are just combined with no lumps.
6. Divide the batter evenly into the wells of the prepared pan. Lightly tap the pan on the counter to even out the batter. Bake for 20–25 minutes, or until a toothpick inserted in the centers comes out clean.
7. Let the cakes cool in the pan for 5 minutes. Carefully invert the pan onto a cooling rack and gently tap the bottom until the cakes release from the pan. Cool completely before adding any toppings.

Cook's Tip

Try thinning out a store-bought frosting with more coffee to create a delicious glaze.

U.S. nutrients per serving: Calories 200, Total Fat 9 g, Saturated Fat 6 g, Cholesterol 40 mg, Sodium 160 mg, Carbohydrate 27 g, Fiber 2 g, Sugars 17 g (includes 17 g added sugar), Protein 3 g

Coffee-Marinated Steak

Coffee for dinner? Yes please! Adding espresso to the marinade gives this flank steak a deep, intense flavor that pairs well with fresh corn salsa.



4 servings | 10-min prep time | 2-hr total time

Steak

¼ cup (60 mL) espresso or strong coffee
 1 tbsp (15 mL) balsamic vinegar
 1 tbsp (15 mL) Dijon mustard
 1 tbsp (15 mL) packed brown sugar
 3 tbsp (45 mL) olive oil, divided
 1 tsp (5 mL) salt
 ½ tsp (2 mL) chili powder
 1 garlic clove, pressed
 1 flank steak (about 1½–2 lbs./700 g–1 kg)

Corn Salsa

1 red bell pepper, seeded and diced
 1½ cups (375 mL) frozen corn
 1 tbsp (15 mL) oil
 ¼ cup (60 mL) cilantro, chopped
 3 green onions, sliced
 1 lime, juiced
 ½ tsp (2 mL) salt
 ½ tsp (2 mL) chili powder

Directions

- Whisk together the espresso, balsamic vinegar, mustard, brown sugar, 2 *tbsp* (30 mL) of the oil, salt, chili powder, and garlic. Add the steak and marinate for 2–24 hours.
- Preheat the oven to 375°F (190°C). For the salsa, add the bell pepper, corn, and oil to a medium bowl; toss to coat. Transfer the mixture to the **Small Grill Pan**. Place the pan on the middle rack of the **Deluxe Air Fryer**. Cook on **AIR FRY** for 20 minutes, stirring halfway through. Combine the peppers and corn with the remaining salsa ingredients in a medium bowl and set aside.
- Heat the **12" (30-cm) Cast Iron Skillet** over medium heat for 5 minutes. Add the remaining oil to the skillet. Cook the steak for 3 minutes per side. Transfer the skillet to the oven and cook until the desired doneness is reached, about 13–15 minutes for medium rare (135°F/57°C). Move the steak to a plate or cutting board to rest for 5–10 minutes.

- Slice the steak against the grain and spoon the corn salsa on top to serve.

Cook's Tips

- Use the **Deluxe Coffee Machine** to brew 2 oz. (60 mL) of espresso using a Nespresso® original Pod to make ¼ cup (60 mL) of espresso. For an extra-bold brew, use the bold button!
- You can replace the salt and chili powder in the salsa with 1 *tsp* (5 mL) of **Chipotle Rub**.
- If you have leftover corn salsa, serve it with chips or on tacos.
- You can marinate the meat for as little as 2 hours or overnight. Marinating overnight will give you more tender and flavorful meat.

U.S. nutrients per serving: Calories 490, Total Fat 27 g, Saturated Fat 7 g, Cholesterol 110 mg, Sodium 1,060 mg, Carbohydrate 23 g, Fiber 3 g, Sugars 7 g (includes 3 g added sugar), Protein 39 g

Coffee-Break Trifle

Nothing goes better with coffee than donuts—and this layered dessert delivers both! Serve it for brunch or dessert to create some delicious buzz.



12 servings | 5-min prep time | 25-min total time

Ingredients

1	pkg (5.9 oz./170 g) instant chocolate pudding, divided	$\frac{1}{4}$ cup (60 mL) chocolate hazelnut spread
$1\frac{1}{4}$	cups (300 mL) bold brewed coffee, chilled, divided	2 pkg (10.5 oz./450 g each) mini donuts, any flavor, cut in half (see cook's tips)
1	pkg (8 oz./226 g) whipped topping, thawed	Optional: Sprinkles

Directions

1. Whisk together $\frac{1}{2}$ cup (125 mL) of the pudding mix and 1 cup (250 mL) of the coffee until smooth. Refrigerate until ready to use.
2. Combine the remaining coffee and pudding mix, whipped topping, and hazelnut spread in the bowl of the **Deluxe Stand Mixer** fitted with the whisk attachment. Set to **custom** speed 3 for 1 minute, or until well combined. Refrigerate until ready to use.
3. Lay *half* of the donuts, cut-side up, in the **Rectangular Cool & Serve**. Spread *half* of the pudding mixture over the donuts followed by all of the whipped topping mixture.
4. Drizzle the remaining pudding mixture on top. Place the remaining donuts, cut-side down, on top. Top with sprinkles, if you'd like.

Cook's Tips

- Use the **Deluxe Coffee Machine** to brew 10 oz. (300 mL) of coffee to make $1\frac{1}{4}$ cup (300 mL) of coffee. For an extra-bold brew, use the bold button!
- Cut the donuts in half lengthwise, like you would slice a bagel.
- You can use any baked cake, brownie, or cookies instead of the donuts.
- Need a dessert for a picnic or get-together? You can make this recipe the day before and refrigerate it until you're ready to go.

U.S. nutrients per serving: Calories 380, Total Fat 20 g, Saturated Fat 14 g, Cholesterol 10 mg, Sodium 400 mg, Carbohydrate 48 g, Fiber 1 g, Sugars 33 g (includes 25 g added sugar), Protein 2 g

Share Your Creations



Scan for an
online version
with more recipes.



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