



Coffee Toffee

READY IN



230 min.

SERVINGS



6

CALORIES



298 kcal

BEVERAGE

DRINK

Ingredients

- ☐ 1 cup percent milk
- ☐ 1.5 tablespoons fine-quality bittersweet chocolate unsweetened finely chopped (not)
- ☐ 3 ounces fine-quality bittersweet chocolate unsweetened finely chopped (not)
- ☐ 0.5 ounce garnish: bittersweet chocolate shavings shaved with a vegetable peeler from a bar of chocolate)
- ☐ 3 tablespoons cornstarch
- ☐ 1.5 cups puff rice cereal crushed (recommended: Rice Krispies)
- ☐ 1 teaspoon rum dark
- ☐ 2 teaspoons rum dark

- ☐ 0.5 teaspoon gelatin powder unflavored
- ☐ 0.3 cup granulated sugar
- ☐ 0.3 cup well-chilled heavy cream
- ☐ 0.3 teaspoon coffee granules
- ☐ 2 teaspoons coffee granules
- ☐ 0.3 cup brown sugar light packed
- ☐ 1 teaspoon brown sugar light packed

Equipment

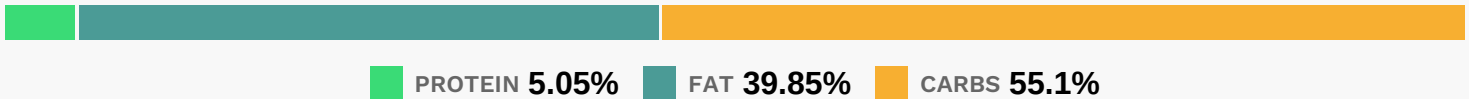
- ☐ bowl
- ☐ frying pan
- ☐ sauce pan
- ☐ knife
- ☐ whisk
- ☐ hand mixer
- ☐ springform pan

Directions

- ☐ Special equipment: A 7-inch springform pan or an 8 to 9-inch pie plate
- ☐ Make Crust: Cook sugar in a dry small nonstick skillet over moderate heat, undisturbed, until it begins to melt. Continue to cook, stirring occasionally with a fork, until sugar is melted into a deep golden caramel, 2 to 3 minutes.
- ☐ Remove pan from heat, then immediately stir in cereal and quickly transfer to springform pan, spreading evenly over bottom and smoothing top with back of a small spoon. (If using pie plate, press crust up side of plate slightly.)
- ☐ Sprinkle chopped chocolate evenly over warm crust to melt, then spread melted chocolate with back of spoon to cover crust. Cool until chocolate is hardened.
- ☐ Make Filling: Dissolve instant coffee in 2 tablespoons milk in a small bowl, then stir in gelatin and let stand.

- ☐ Whisk together cornstarch and remaining 1 cup milk in a 1 1/2 to 2-quart heavy saucepan and bring to a simmer over low heat, stirring constantly (this will take about 15 minutes; 1 percent milk curdles easily if heated too quickly). Continue to simmer, stirring, 2 minutes.
- ☐ Remove from heat, then add gelatin mixture, chocolate, brown sugar, and rum, whisking until smooth, about 1 minute.
- ☐ Transfer mixture to a metal bowl set in a larger bowl of ice and cold water. Cool filling, whisking constantly (so gelatin doesn't set unevenly), just to room temperature, 3 to 5 minutes, then pour over crust in pan. Chill, covered, until set, about 3 hours.
- ☐ Make topping: Beat cream with brown sugar using an electric mixer until it just holds stiff peaks. Dissolve instant coffee in rum and fold into cream.
- ☐ Spread evenly over chilled custard, then run a thin sharp knife around edge of "pie" and remove side of pan.
- ☐ Garnish with chocolate shavings.

Nutrition Facts



Properties

Glycemic Index:16.68, Glycemic Load:5.82, Inflammation Score:-5, Nutrition Score:9.11826080343%

Nutrients (% of daily need)

Calories: 297.55kcal (14.88%), Fat: 13.08g (20.12%), Saturated Fat: 7.77g (48.56%), Carbohydrates: 40.68g (13.56%), Net Carbohydrates: 38.88g (14.14%), Sugar: 28.18g (31.31%), Cholesterol: 18.13mg (6.04%), Sodium: 79.56mg (3.46%), Alcohol: 0.83g (100%), Alcohol %: 1.01% (100%), Caffeine: 29.22mg (9.74%), Protein: 3.73g (7.46%), Manganese: 0.53mg (26.39%), Iron: 3.66mg (20.32%), Copper: 0.29mg (14.4%), Folate: 51.53µg (12.88%), Vitamin B2: 0.2mg (11.8%), Magnesium: 45.68mg (11.42%), Phosphorus: 113.2mg (11.32%), Vitamin B12: 0.67µg (11.25%), Zinc: 1.69mg (11.24%), Calcium: 104.88mg (10.49%), Vitamin B1: 0.13mg (8.38%), Vitamin B6: 0.16mg (8.21%), Vitamin A: 406.61IU (8.13%), Vitamin B3: 1.59mg (7.94%), Fiber: 1.79g (7.18%), Selenium: 4.71µg (6.73%), Potassium: 229.56mg (6.56%), Vitamin D: 0.89µg (5.96%), Vitamin B5: 0.35mg (3.49%), Vitamin C: 1.58mg (1.91%), Vitamin K: 2µg (1.9%), Vitamin E: 0.27mg (1.82%)