

Very Coffee Fingers

Recipe By *Brynie Greisman*



Cooking and Prep:  40
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Serves:  12

Contains:  

Preference: Parve

Difficulty: Easy

Occasion: Purim

Diet: Vegetarian, Pescetarian

Source: Family Table by

Mishpacha Magazine

For serious coffee lovers only! Start with a simple crust. Top with an irresistible creamy mocha filling. Serve alongside any ice cream to take it up a notch. Elegant enough to stand on its own as well. Rich and even more decadent straight from the freezer. Thanks, Chava, for the inspiration. Yields 32 fingers.

Ingredients (19)

Base

- 2 cups spelt flour or whole-wheat pastry flour
- 2 tablespoons cornstarch
- 2/3 cup warmed coconut oil, or 3/4 cup (150 grams) trans- fat-free margarine
- 2 and 1/2 tablespoons confectioners' sugar
- 2 and 1/2 tablespoons light brown sugar

- 1/4 teaspoon salt
- 1/2 teaspoon baking powder
- 1 teaspoon vanilla extract
- 4–5 tablespoons water, as needed

Filling

- 1/2 cup light brown sugar
 - 1/4 cup Gefen Honey
 - 4 eggs
 - 6 tablespoons instant coffee granules (see tip)
 - 1/8 teaspoon salt
 - 1 teaspoon vanilla extract
 - 3/4 cup spelt flour or whole-wheat pastry flour
 - 1/2 cup coconut oil, melted
 - 1 – 1 and 1/4 cups Gefen Chocolate Chips, mini or regular
 - confectioners' sugar, for sprinkling
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Start Cooking

Prepare the Base

1. Preheat oven to 350 degrees Fahrenheit (175 degrees Celsius). Line a nine- by 13-inch (20- by 30-centimeter) baking pan with parchment paper and set aside.
2. Place all base ingredients, aside from water, in the bowl of a mixer. Beat until the mixture resembles coarse crumbs.
3. Add water, one tablespoon at a time, until a dough is formed. With slightly wet hands, press evenly onto prepared baking pan, taking care that the corners aren't too thick. Place in the oven and bake for seven minutes.

Prepare the Filling

1. After completing base ingredients, prepare the filling. No need to wash bowl in between. Place sugar, honey, and eggs in the mixing bowl. Beat for five minutes until thickened.
2. Add coffee, salt, vanilla, flour, and coconut oil. Mix until well combined.
3. Fold in chocolate chips. Pour over the prebaked crust and spread evenly over the whole thing, including the corners. You may have to tilt the pan slightly to achieve optimum results.
4. Carefully return to oven and bake for 20 minutes. Do not overbake. Cool slightly.
5. Cut into rectangles. Sprinkle with confectioners' sugar, if desired.

Tip:

For a more intense coffee flavor, use six tablespoons decaf coffee granules, dissolved in a drop of water.

Credits

Photography: Moishe Wulliger

Styling: Renee Muller