

HELLO COFFEE BARS

- 3/4 cup whipping cream
- 3/4 cup prepared coffee or espresso
- 1 cup sugar
- 1/4 tsp cinnamon
- 2 cups almond flour (Or you can use graham cracker crumbs)
- 3 tablespoons butter, melted
- 2 tablespoon prepared coffee
- 1/2 cup semisweet chocolate chips
- 1/2 cup white chocolate morsels
- 3/4 cup flaked unsweetened coconut
- 1/2 cup sliced almonds



Line a 9x13 baking sheet with parchment paper. In a saucepan, bring cream, coffee, sugar and cinnamon to a boil, stirring to dissolve all sugar. Once boiling, lower heat to medium and stir another five minutes. Allow to cool a bit. Meanwhile, in a medium bowl, combine flour, butter and coffee and mash (but not too firmly) into baking sheet. Sprinkle chocolate chips, coconut and almonds evenly over flour mixture. Pour coffee mixture evenly over the whole baking sheet. Bake at 350 for 15 minutes. Let cool, and freeze before serving.

Recipe Courtesy of Jennifer Raper, www.KitchenPsycho.com