# Desserts To Go With Coffee

## Quick Answer: Best Desserts to go With Coffee

Picking the proper dessert to go with coffee is an art. Milk coffees like cappuccinos are paired with creamy desserts like cappuccino cream cake, tiramisu, or opera cake. Classic and buttery muffins such as banana almond crumb and blueberry muffins make excellent coffee pairings. Decadent chocolatey desserts like chocolate tart and double chocolate cookies perfectly match bitter coffees.

This is the complete list of dessert pairings that go best with coffee.

This guide has been carefully curated after researching the best flavor matches for various coffees served across cafes.

Let’s get right into it.

## Walnut Fudge Brownie

**Total calories (per serving):** 186

**Preparation time and cook time:**45 minutes

Fudgy, crispy, and crunchy- the walnut fudge brownie is a complex and delectable dessert. Chunks of dark chocolate create pockets of melted gooey chocolate inside the brownie. This dish is quick and easy to whip up.

You can serve it warm with hot coffee or a dollop of vanilla ice cream at any party.[[1]](#footnote-1)

Here is a DIY recipe:

<https://www.youtube.com/watch?v=lIb_741_dIw>

<https://www.pinterest.com/pin/426012446011328298/>

## Double Chocolate Chunk Cookies

**Total calories (per serving):** 140

**Total preparation time:** 32 minutes

Double chocolate chunk cookies are every chocolate lover’s idea of heaven. The crispy cookie features a gooey center and melted chocolate pools throughout its interior. A cookie batter is generously supplemented with chocolate chunks and chips to create a heavenly fudgy cookie.

Top with flaky sea salt to add a contrast of flavors to the cookie. [[2]](#footnote-2)

Here is a DIY recipe:

<https://www.youtube.com/watch?v=3vUtRRZG0xY>

<https://www.pinterest.com/pin/242561129983588844/>

## Doughnuts

**Total calories (per 100g): 452**

**Total preparation time: 1 hour 50 minutes**

Homemade doughnuts are a notch above store-bought. Doughnut batter is fried to golden-brown and crispy perfection. It is then served warm drizzled with a classic sugar glaze or chocolate ganache; homemade doughnuts are airy, fluffy, and tempting.

Serve a basket of assorted doughnuts with various dips and glazes for every guest's preference.[[3]](#footnote-3)

Here is a DIY recipe:

<https://www.youtube.com/watch?v=w6TxH8ha8XU>

<https://www.pinterest.com/pin/4292562135847441/>

## Chocolate Tart

**Total calories (per serving):** 500

**Total preparation time:**3 hours 20 minutes

Silky smooth chocolate ganache set in a crispy tart crust- the chocolate tart is a classic crowd favorite bake. You can make a single large tart or individual mini tarts for dessert. Chocolate tart can be garnished with dark chocolate shavings or assorted berries for a fresher look.

Here is a DIY recipe:

<https://www.youtube.com/watch?v=w6TxH8ha8XU>[[4]](#footnote-4)

<https://www.pinterest.com/pin/432204895496932890/>

## Blueberry Muffins

These buttery comforting muffins will have your home smelling like a bakery. Packed with natural flavors, blueberry muffins are a classic tea-time dessert. It is hard to go wrong with this simple recipe, and your muffins are guaranteed to come out moist and crumbly with pockets of jammy blueberries. [[5]](#footnote-5)

**Total calories (per serving):**260

**Total preparation time:**45 minutes

Here is a DIY recipe:

<https://www.youtube.com/watch?v=CKiLG5MUR3Y>

<https://www.pinterest.com/pin/17240411065627410/>

## ****Tiramisu****

**Total calories (per serving):**387

**Total preparation time:**5 hours

Tiramisu is a classic Italian coffee dessert. This dessert is to die for, featuring layers of coffee and liqueur-soaked ladyfingers with a light meringue cream and a sponge cake. Its flavors are perfectly balanced between bitter and sweet.

Serve dusted with a generous amount of cocoa powder for an exquisite taste and presentation.[[6]](#footnote-6)

Here is a DIY recipe:

<https://www.youtube.com/watch?v=7VTtenyKRg4>

<https://www.pinterest.com/pin/4925880833208809/>

## ****Chocolate Meringue Pie****

**Total calories (per serving):**267

**Total preparation time:**1 hour

A decadent twist to the classic meringue pie, the chocolate meringue pie has luxurious chocolate filling with a light and airy meringue topping and a dense, buttery pie crust.

The pie is baked to perfection, turning the meringue golden-brown and giving it a delectable look and taste.[[7]](#footnote-7)

Here is a DIY recipe:

<https://www.youtube.com/watch?v=Bt1MH-MlDwA>

<https://www.pinterest.com/pin/23573598041886432/>

## ****Cappuccino Cream Cake****

**Total calories (per serving):**559

**Total preparation time:** 45 minutes

This elegant cake is a showstopper dessert. It features a moist walnut sponge with an intense coffee-flavored whipped cream frosting. The sponge is buttery, and the frosting is velvet smooth.

The cake itself presents beautifully, making it ideal for large gatherings. It is best served decorated with shaved chocolate or berries.[[8]](#footnote-8)

Here is a DIY recipe:

<https://www.youtube.com/watch?v=hMcubqSAP3k>

<https://www.pinterest.com/pin/332210910023323408/>

## Lamingtons

**Total calories (per serving):**323

**Total preparation time:**1 hour 5 minutes

This traditionally Australian dessert has earned fans from all around the world. Lamingtons are squares of sponge cake dipped in chocolate and then coated with dried coconut and confectioners’ sugar.

Lamingtons can be made with any cake, including sponge cake, pound cake, or butter cake, depending on your preferences.[[9]](#footnote-9)

Here is a DIY recipe:

<https://www.youtube.com/watch?v=R35sgfYXdcA>

<https://www.pinterest.com/pin/66850375707870617/>

## ****Opera Cake****

**Total calories (per serving):**325

**Total preparation time:**2 hours 40 minutes

The Opera cake is a classic French dessert fit for royalty. It is composed of intricate layers of ganache, coffee syrup, buttercream, and a fluffy almond sponge. The final product is a delicate dessert with various flavors that perfectly complement each other.

While this cake requires effort, its finished product is mesmerizing to serve and eat.[[10]](#footnote-10)

Here is a DIY recipe:

<https://www.youtube.com/watch?v=d8NimVk8VIg>

<https://www.pinterest.com/pin/31595634876581406/>

## Banana Almond Crumb Muffins

**Total calories (per 100 grams):**263

**Total preparation time:**35 minutes

These muffins are a notch above regular ones; banana almond crumb muffins offer a crumb topping over soft and fluffy cupcakes with nutty flavors of almonds and ripe bananas for a wholesome dessert.[[11]](#footnote-11)

Here is a DIY recipe:

<https://www.youtube.com/watch?v=-Gds-XbOpcE>

<https://www.pinterest.com/pin/79024168451594537/>

## What Desserts Go With Latte?

A milk coffee like latte goes excellently with chocolatey desserts like **double chocolate chunk cookies, chocolate tarts, or chocolate meringue pie.** The pairing of chocolate and coffee is an excellent one on the palate.

## What Cakes Pair Well With Coffee?

If you are looking to serve a cake with coffee, choose one with intense flavors, such as an **opera cake** or **dark chocolate brownies**. For serious coffee enthusiasts, you can also serve a coffee-flavored cake such as tiramisu or cappuccino cream cake.

## The Bottom Line

With this guide, serving the perfect dessert at coffee break should now be easy for you.

If you have any questions or suggestions, do not hesitate to reach out to us.

Forward this complete guide to all your coffee and dessert-loving friends if you enjoyed it!

1. https://www.myrecipes.com/recipe/classic-fudge-walnut-brownies-0#nutrition [↑](#footnote-ref-1)
2. https://www.bakersroyale.com/double-chocolate-chunk-cookies/ [↑](#footnote-ref-2)
3. https://sallysbakingaddiction.com/how-to-make-homemade-glazed-doughnuts/ [↑](#footnote-ref-3)
4. https://www.foodnetwork.com/recipes/tyler-florence/chocolate-tart-recipe-1915235 [↑](#footnote-ref-4)
5. https://cooking.nytimes.com/recipes/2868-jordan-marshs-blueberry-muffins [↑](#footnote-ref-5)
6. https://natashaskitchen.com/tiramisu-recipe/ [↑](#footnote-ref-6)
7. https://spicysouthernkitchen.com/old-fashioned-chocolate-meringue-pie/ [↑](#footnote-ref-7)
8. https://theloopywhisk.com/2021/03/06/easy-coffee-cake-cappuccino-frosting/ [↑](#footnote-ref-8)
9. https://www.allrecipes.com/recipe/17201/lamingtons/#nutrition [↑](#footnote-ref-9)
10. https://www.thespruceeats.com/opera-cake-recipe-1375077 [↑](#footnote-ref-10)
11. https://cooking.nytimes.com/recipes/6245-king-arthur-flours-banana-crumb-muffins [↑](#footnote-ref-11)