










COFFEE AND DESSERT PAIRING GUIDE

Dessert Category	Dessert Description	Community® Coffee Premium Selections	Community Private Reserve® Coffee Specialty Selections <small>(made from the top 1% coffee beans in the world)</small>
	Chocolate Desserts Brownies Chocolate Cake Chocolate Cream Pie	Dark Roast Café Special®	Brazil Santos Bourbon Breakfast Blend French Roast
	Creamy Desserts Bananas Foster Creme Brulee Vanilla Ice Cream Custard (Egg, Coconut) Cream Pie (Banana, Boston)	Cheesecake Tiramisu Mousse	Between Roast Café Special® New Orleans Blend® with Chicory
	Tart Desserts (Tart, Acidic, Winey) Lemon Pie Key Lime Pie Raspberry Pie	100% Colombia Hotel Blend™ Light Medium Roast Medium Roast	100% Colombia Dark Espresso Roast House Blend Mocha Java
	Complex Multi-Flavored Desserts Chocolate Truffle Cake Peppermint Cake Peanut Butter and Chocolate Pie Peanut Butter and Chocolate Cake	Dark Roast New Orleans Blend® with Chicory Café Special®	House Blend Kenya AA
	Rich Cakes and Pies Carrot Cake Fruit Cakes (Coconut, Banana) Rich Pies (Pumpkin, Sweet Potato, Pecan)	100% Colombia Dark Espresso Roast French Roast Mocha Java Sumatra Mandheling	Between Roast
	Fruit Pastries Cobblers (Apple, Blueberry, Peach, Cherry) Creme Brulee with Berries Fruit Pies (Apple, Blueberry, Peach, Cherry) Season Mixed Berries	Light Medium Roast Medium Roast Hotel Blend™	Breakfast Blend French Roast Mocha Java
	Sweet Breads Angel Food Cake Bread Pudding Crumb Cake Pound Cake	Dark Roast New Orleans Blend® with Chicory Café Special®	House Blend Kenya AA

