

# Coffee with CAFOD

A coffee morning is a great way to have fun with friends and family while raising funds and awareness of CAFOD's work.



Ethiopian coffee ceremony  
Photo: CAFOD

## Did you know?

*The coffee plant originates in Ethiopia.*

*Coffee is a popular drink and coffee ceremonies are an important part of Ethiopian and Eritrean culture.*

## Top tips for making your event successful and stress free!

### Need advice?

Get in touch with your local CAFOD Volunteer centre. We can also send you collection boxes, balloons, and information on CAFOD's work.



Photo: CAFOD

### Safety

Check that your cooks all know the food hygiene basics and check [www.food.gov.uk](http://www.food.gov.uk) for more information.

# connect2: Ethiopia

## Supplies

Ask your local supermarket or bakery if they would donate some cakes to help keep your expenses down

## Extra activities

Add some extra activities: have a tasting competition and ask your friends to vote for their favourite cake, hold a quiz, or hold a jumble sale, clothes swap or raffle

## Get the word out

Download our template poster to advertise your coffee morning. You could also put an announcement in your parish or school newsletter.

## Take pictures

We always love to hear about your events. Send your stories and photos to [stories@cafod.org.uk](mailto:stories@cafod.org.uk)

## Donations

Send your donations to:  
Romero House  
55 Westminster Bridge Road  
London  
SE1 7JB



Photo: CAFOD

## **Honey Yeast Bread**

### **Ingredients**

1 tablespoon dry yeast  
60 mls of lukewarm water  
1 egg  
6 tablespoons of honey  
1 tablespoon ground coriander  
 $\frac{1}{2}$  teaspoon ground cinnamon  
 $\frac{1}{4}$  teaspoon ground cloves  
1 teaspoon salt  
240 mls lukewarm whole milk  
6 tablespoons melted, unsalted butter  
600g flour

## Honey Yeast Bread

### Method

Pour the water into a small bowl and sprinkle the yeast over it. Allow it to stand for 3 minutes and then stir until the yeast is dissolved.

Leave the bowl in a warm place for around 5 minutes. After 5 minutes the mixture should have doubled in volume.

Mix the egg, honey, coriander, cinnamon, cloves, and salt until the mixture is smooth. Add the milk, yeast mixture and 5 tablespoons of the melted butter. Stir well. Gradually add the flour until the mixture becomes too stiff to stir.

Knead the dough for around 5 minutes, adding a small amount of flour when necessary to keep from sticking. Place dough in a large, greased bowl and cover with a damp cloth and leave it in warm place for about 1 1/2 hours.

Grease a baking sheet with the remaining tablespoon of butter. Knead the dough again for a few minutes.

Shape the dough into a round, and place it on the greased sheet. Preheat the oven to 160C

Let the bread rise again while oven is preheating. Bake the bread for 1 hour, or until the top is crusty and light golden brown.