Why hello there coffee lover...

In your hands is a brand new way to make cold brew. Congratulations on being ahead of the curve. Take a quick read through this booklet and we’ll have you up and enjoying a smooth, delicious cup of cold brew in no time.

Cheers,

Evan Dash, CEO, and The Dash Team

P.S. We’d love to hear from you. Feel free to Instagram, Facebook or email us about how you’re enjoying your cold brew.

@unprocessyourfood | facebook.com/unprocessyourfood | support@bydash.com
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Cold brew is iced coffee’s more talented and better looking cousin—it’s not really a fair comparison but we’re going there anyway. Sorry iced coffee!

You’ve probably seen an icy cup of cold brew on Instagram, but we are here to give you the low-down. Simplified.

Traditionally, cold brew is coffee that has been steeped for a long period of time in cold water—usually 12 to 24 hours. Because the coffee beans never come in contact with heat, the coffee oils don’t react with boiling water and don’t develop that acidic, bitter coffee tang. The result is a richer cup of joe with a smoother finish that’s easy on your digestive system.

Brewing your coffee with cold water results in 65-70% less acid than hot drip coffee or espresso, per part. And if you’re looking for a buzz, cold brew also often has more caffeine than regular coffee. Thank you cold brew!
There’s so much we love about cold brew. From the smooth flavor, to the lower pH, we could wax lyrical about this caffeinated nectar of productivity.

One thing we didn’t love though was the 12 to 24 hour laborious process of making cold brew at home. We don’t have the time or the desire to plan our coffee 24 hours in advance. So we decided to use technology to find a better way to brew.

Enter the Dash Rapid Cold Brew System. A completely new way to make Cold Brew faster and easier than ever before. Whether you’re making ready-to-drink cold brew or concentrate, our system makes it seamless. It’s like coffee magic.

Using our ColdBoil™ technology, the Dash Cold Brew Maker hands you a cup of fresh cold brew 5-15 minutes after pressing that power switch. Yup. Because we want to have our cold brew, and drink it too, but we also need to get to work.

Cold Brew in a Dash
Cold Brew has...65-70% less acid than hot brew coffee. Smooth rich flavor without bitterness. Easier on your stomach and digestive system. Cold brew is said to be higher in antioxidants. Less cafestol (which affects LDL cholesterol). Less bitterness means you can drink it black without adding milk and sugar (and calories).

Did you know if you just love your morning cup hot, you can heat up cold brew on the stovetop or in the microwave and you’ll still have the same low-acid, great flavor cold brew, but hot.

Smile! Did you know that because cold brew has less acid, it’s potentially better for your teeth than hot coffee?

Never worry about an upset stomach after drinking cold brew. Because cold brew naturally has far less acid, you can drink it black and feel great!
This whole Cold Brew in 5 minutes seems pretty magical, huh?

So how do we do it?

Thanks to our proprietary patent-pending pump, we are able to create rapid circulation and effect the same results you would get from the pressure of boiling without any added heat.

The pulses of vacuum pressure move water through the coffee matrix while the upper and lower filter in the coffee container keeps the coffee grounds contained. This forces the water to permeate the structure of the grounds, thereby dissolving and extracting the flavorful coffee oils.
So you may be asking yourself, “Is there a specific type of coffee bean used for making cold brew?”

Rumor has it that the answer is complex and subjective but we have found that many favor a light roast or medium roast bean over a dark roast for making cold brew. We encourage you to experiment with different kinds of beans and explore the rich and diverse flavors of coffee:

- **Ethiopian**: floral notes
- **Kenyan**: citrus, grapefruit and blackcurrant notes
- **Indonesian Sulawesi**: herbal, earthy, muted fruit notes
- **Mocha Java**: blackberry, honey notes
- **Kona**: nut, caramel, butter, chocolate or fruit notes
- **Sumatran**: earthy
- **Brazilian**: nutty
- **Peruvian**: caramel and nutty

**The Grind**: The old 24 hour of making cold brew required coarsely ground beans. With the Dash Rapid Cold Brew System, it’s the goldilocks rule: Not too fine, not too coarse but just right. We recommend using coffee ground to the same consistency as you would use in a drip coffee maker—AKA, Medium grind.
When using electrical appliances, basic safety precautions should be followed, including:

Remove all bags and packaging from appliance before use.
Never leave appliance unattended when in use.
Make sure the appliance is cleaned thoroughly before using.
Do not use appliance for other than intended use. For household use only. Do not use outdoors.
Close supervision is necessary when any appliance is used by or near children.
Do not operate this appliance with a damaged cord, damaged plug, after the appliance malfunctions, is dropped, or damaged in any manner.
For maintenance other than cleaning, please contact StoreBound directly at 1-800-898-6970 from 7AM-7PM PT Monday-Friday or by email at support@storebound.com.
Never use abrasive cleaning agents to clean your Dash Rapid Cold Brew System.
To prevent the risk of fire, electric shock, or personal injury, do not put cord, plug, or appliance in or near water or other liquids.
Do not place appliance on or near a hot gas burner, hot electric burner, or in a heated oven.
Refrain from using attachments that are not recommended by the appliance manufacturer, as this may result in fire, electric shock, or personal injury.
Do not let the cord touch hot surfaces or hang over the edge of tables or counters.
This appliance is not intended for use by persons (including children) with reduced physical, sensory, or mental capabilities, or lack of experience and knowledge unless they are provided with supervision and instruction concerning use of the appliance by a person responsible for their safety.
Always be sure to unplug the appliance from outlet prior to moving, cleaning, storage, and when not in use.
StoreBound shall not accept liability for damages caused by improper use of the appliance.
This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug will fit in a polarized outlet only one way. If the plug does not completely fit in the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to modify the plug in any way.
A short power supply cord is to be provided to reduce the risk resulting from becoming entangled in or tripping over a longer cord. An extension cord may be used if care is exercised in its use. If an extension cord is used, the marked electrical rating of the extension cord should be at least as great as the electrical rating of the appliance. The extension cord should be arranged so that it will not drape over the countertop or tabletop where it can be pulled on by children or tripped over unintentionally.
meet your new best friend

morning, bud...

how ‘bout some cold brew?
Rapid Cold Brew System
GETTING STARTED

We know you can’t wait to get started brewing up some caffeinated black gold but slow your roll—there are a few things you need to do first.

Before you begin...
Remove all the packaging materials.
Wipe down the exterior of the unit with a moist cloth.
Plug in the power adapter to the power socket.
Clean the Dash Rapid Cold Brew System by filling the carafe with clean, room temperature water and running the machine for 2 minutes. Discard the water.
Follow the instructions in the Keep it Clean section for more.

WARNING: The base of the Dash Rapid Cold Brew System is NOT dishwasher safe.
Think about yourself **5 minutes** from now. Picture that happy person sipping some amazing cold brew.
You will need:
1 - 2 cups of ground coffee
1.5 Liters of cool or room temperature water
Ice cubes & glasses for serving

Recommended Enhancements:
Your choice of dairy or nut milk
Vanilla, chocolate, maple or simple syrup
Cocoa powder

Place your Rapid Cold Brew System on a stable, flat surface and ensure that you have all the necessary parts assembled before brewing.
Remove the Carafe Lid and pour water into the Carafe. Ensure that the spout on the Carafe Lid is closed. Note: The maximum capacity for the Carafe is 1500 ml /1.5 liters. Do not overfill the Carafe past the 1500 ml/ MAX line, or below the 1000 ml/MIN line. The Carafe must be filled with at least 1 liter of water to function properly.

Place the Carafe on the Base and rotate the Control Dial to set the brewing time between 5-15 minutes. When the Rapid Cold Brew System is brewing, the Control Dial can be adjusted to increase or decrease the brewing time.

After you have set the brewing time, press the Power Button to get started. The white Brewing Light on the base will turn on. The white LED Timer around the Control Dial will illuminate displaying the brewing time. It will shut off when the brewing is finished and the full amount of cold brew will rise to fill the Carafe and will bubble gently. IMPORTANT: Do not remove the Carafe or Container Lid while the machine is operating.

IMPORTANT: Wait until the white LED Indicator is off before removing the Carafe. Rotate the Carafe Lid to open the spout. Enjoy your Cold Brew!
Looking to give an extra boost your brew? The strength of your cold brew can be adjusted by the amount of coffee that you use in the coffee container, as well as the amount of water and time you brew.

**Making Cold Brew Concentrate**

Cold brew concentrate* is an ultra-powerful brew that is meant to be diluted with water or milk before drinking. Caution: proceed using your best judgement, coffee jitters may ensue.

**Using your concentrate:** We recommend diluting your cold brew concentrate at a water to concentrate ratio of 4:1. Use 1.5 fl oz. of concentrate with 6 fl oz. of water and pour over ice for a delicious glass of smooth caffeinated goodness.
It’s all about that yield, baby. If you’re making ready-to-drink cold brew, you can have 42 fl oz (7 servings*) of delicious, sweet cold brew in as little as 5 minutes.

= 7 servings

For cold brew concentrate, you can max out at upwards of 16 servings:

= 16 servings

*Based on a 6 oz serving

Store your cold brew in the refrigerator and drink for up to 10 days.*

*Jim in our office has personally tested this and he’s still alive and running our logistics department.
Cleaning the Coffee Container:
Ensure that the appliance is unplugged before cleaning. Remove the Coffee Container from the Brewing Base, open the Coffee Container, and carefully remove the Filter Assembly. Remove the coffee residue using a damp paper towel. Dispose your coffee grounds if they are not to be re-purposed. The Coffee Container and Filter Assembly are dishwasher-safe parts, however, we strongly recommend only cleaning them in the top shelf of your dishwasher.

Cleaning the Carafe:
Open the Carafe Lid and pour lukewarm water into the Carafe up to the 1500 ml/MAX line. Secure the Carafe on the Base and place the clean Coffee Container on the Brewing Base. Set the Control Dial for 2 minutes and press the Power Switch to begin cleaning your Rapid Cold Brew System. After 2 minutes, empty the Carafe. In order to ensure that the Carafe is clean, you may also clean it in the top shelf of the dishwasher.

Maintaining your Rapid Cold Brew System with Hard Water:
Over time, minerals from hard water may accumulate and affect the performance of your Dash Rapid Cold Brew System. We recommend using our Dash Cold Brew Cleaning solution or a descaler made especially for cold brew machines.

To keep your machine in optimal shape, we recommend periodically running the system for a whole cycle, using lukewarm water without coffee grounds. This will flush out the inner workings and keep the mechanics of your Dash Rapid Cold Brew System in good condition.
To adjust the strength of your cold brew, you can change the ratio of coffee grounds to water. For a stronger brew: add more coffee grounds with less water, and set the timer for a longer brewing process. For a diluted brew: add more water and fewer coffee grounds, and set the timer for a shorter brewing process. For more information please refer to our section "Fine Tune That Brew".

Have no fear. At the very end of the brewing process, the cold brew will rise to fill the Carafe and boil gently to signal that it is ready.

The LED Timer will shut off to show the elapsed time. The Control Dial can be adjusted during brewing to change the brewing time.

While some degree of excess liquid is expected as a result of the brewing process, if your Carafe or Coffee Container is leaking excessively, please call Customer Service at 1-800-898-6970 from 7AM–7PM PST, Monday–Friday, or by email at support@storebound.com.

Some amount of cold brew may collect in the Coffee Fountain and this is normal after brewing. If the Carafe does not fill properly during and after the brewing process, contact Customer Service for support. We got you.

Unplug the appliance and remove some of the coffee grounds. Do not overfill the Coffee Container above the MAX line, or add more than 2 cups of coffee grounds. If the problem persists, please contact Customer Service.

My Dash Rapid Cold Brew System does not turn on. Please contact our Customer Service team for support. Do not try to repair the appliance.
**DIRECTIONS:** In a saucepan, heat your cold brew and 2 oz of milk until steaming (do not boil). Simultaneously, fill another saucepan with ¼ cup cold milk. While heating the milk, whisk quickly, and do not let it boil. Once you have enough foam, remove the milk from the heat. Pour the warm coffee and milk mixture into a mug, top with the foamed milk, and serve.

**INGREDIENTS**
- 2 oz cold brew
- 2 oz cold milk
- ¼ cup cold milk (for foam)

**DIRECTIONS:** Prepare your cold brew and pour into a glass. Stir in the condensed milk until blended. Add the ice, stir, and serve.

**INGREDIENTS**
- ¾ cup cold brew
- 2 tbsp sweetened condensed milk

**DIRECTIONS:** In a saucepan, heat your cold brew and pour into a glass. Stir in the condensed milk until blended. Add the ice, stir, and serve.

**INGREDIENTS**
- 1 cup cold brew
- 3 oz sparkling mineral water
- crushed ice

**DIRECTIONS:** Pour the cold brew over ice in a tall glass. Fill the remainder of the glass with mineral water. Stir and serve.

**INGREDIENTS**
- 1 cup cold brew
- 3 oz sparkling mineral water
- crushed ice

**DIRECTIONS:** In a saucepan, heat your cold brew and pour into a glass. Stir in the condensed milk until blended. Add the ice, stir, and serve.

**INGREDIENTS**
- ¾ cup cold brew
- 2 tbsp sweetened condensed milk

**DIRECTIONS:** In a saucepan, heat your cold brew and pour into a glass. Stir in the condensed milk until blended. Add the ice, stir, and serve.
cold brew cookie latte

DIRECTIONS: Place all the ingredients in a blender and blend until smooth. Let the creamer rest to remove the bubbles and store in bottles (closed), in the fridge. Use within a week.

For the cookie butter cold brew coffee: Fill the serving glass with ice. Fill the glass with ¾ cup cold brew. Top the cold brew with the cookie butter creamer (to taste). Stir and serve. Enjoy!

INGREDIENTS
- ¾ cup cold brew
- 1 oz chocolate syrup
- 1 oz caramel syrup
- 4 oz cold milk
- 4 oz (about 1/4 cup) cookie butter
- ¼ cup sugar (less if you prefer)

cold brew smoothie

DIRECTIONS: Add all the ingredients to a blender and blend until smooth. Serve in a tall glass.

INGREDIENTS
- 3 oz cold brew
- ¾ cup non-fat frozen yogurt
- ½ cup ice cubes
- 1 ½ tsp honey

unprocessed frappe

DIRECTIONS: Pour the cold brew, milk, and sweetener in a blender. Mix the cocoa powder with the extracts using a spoon, and add this mixture to the blender. Add the ice cubes to the blender and blend until all ingredients are smooth. Pour in your favorite glass & enjoy!

INGREDIENTS
- ¼ cup cold brew
- 1 tsp vanilla extract
- ½ cup plain or almond milk
- 1 tsp cocoa powder
- 1 tsp sweetener of your choice
- 1-2 drops mint or orange extract
- a handful of ice cubes
- 1-2 tsp steamed milk

cold brew mocha

DIRECTIONS: Fill a tall glass with ice, and add the steamed milk. Blend together the cold brew with the chocolate syrup. Pour over the milk, and serve.

INGREDIENTS
- 2 oz cold brew
- 1 oz chocolate syrup
- 5 oz steamed milk
- ice
cold brew overnight oats

INGREDIENTS
- ½ cup raw old fashioned oats
- ¼ cup cold brew coffee
- ¼ cup almond milk
- ½ scoop vanilla protein powder
- 1 tbsp chia seeds

DIRECTIONS: In a mason jar (or small bowl), add the oats, cold brew, almond milk, protein powder, and chia seeds. Place the lid on the mason jar and give it a shake (or stir if you’re using a bowl). Place the mixture in the fridge to chill overnight, and enjoy in the morning.

cappuccino muffins

INGREDIENTS
- 2 cups all-purpose flour
- ½ cup sugar
- 2 ½ tsp baking powder
- 1 oz cold brew
- ½ tsp salt
- ½ tsp cinnamon
- 1 cup milk, heated and cooled
- ½ cup butter, melted and cooled
- 1 egg, slightly beaten
- 1 tsp vanilla extract
- ¾ cup semi-sweet chocolate chips

DIRECTIONS: Grease and lightly flour a 12-cup muffin pan. Mix together the dry ingredients (except for the chocolate chips). Stir together the wet ingredients until blended, then mix together the wet and dry ingredients. Stir in the chocolate chips. Spoon the batter into the muffin cups, then bake for 15-20 minutes at 375°F.

unprocessed mocha donuts

INGREDIENTS
- ½ medium banana, mashed
- 2 tbsp cold brew
- ¼ cup natural chocolate whey protein powder
- 2 tbsp cacao powder
- ½ tsp baking powder
- a pinch of sea salt
- For the Icing:
- ½ cup natural chocolate whey protein powder
- 3½ tbsp cold brew

DIRECTIONS: Preheat the oven to 325°F. Start the donut batter by mixing the mashed banana and cold brew together. Add the dry ingredients and mix well. Pipe or spoon the batter into a mini donut pan. Bake for 8-10 minutes, just until firm (do not overbake!). Remove the donuts from the oven, and let them cool. Mix together the whey and the cold brew for icing. Dip each donut in the icing to cover the tops.
cold brew martini

INGREDIENTS
2 espresso beans
2 oz (2 shots) cold brew coffee
4 oz vanilla-flavored vodka
2 oz coffee-flavored liqueur

DIRECTIONS: Place two martini glasses in the freezer to chill for up to one hour. Put one espresso bean in the bottom of each glass. Pour the cold brew, vodka, and coffee liqueur into a shaker filled with ice and shake vigorously. Strain into the chilled martini glasses, serve and enjoy.

mocha martini

INGREDIENTS
2½ cold brew
3½ oz vanilla vodka
2½ oz Bailey’s
handful of ice

DIRECTIONS: Combine the vodka, Bailey’s, and chocolate liqueur in a cocktail shaker. Add the cold brew then, lastly, the ice. Add some chocolate syrup to the top insides of the shaker and allow syrup to drip down the inside walls of the glass. Shake vigorously for 10 seconds and serve straight up in a chilled martini glass. Garnish with chocolate covered espresso beans.

irish cold brew

INGREDIENTS
1 small sugar cube
⅛ cup cold brew
2 oz Irish whiskey

DIRECTIONS: Place the sugar cube in a glass along with the ice cubes. Add the cold brew coffee and whiskey and stir to combine. Top with whipped cream, if using.
cold brew burger

**INGREDIENTS:**
- 1-1 ½ lbs ground beef
- ½ tsp sea salt
- ½ tsp chili powder
- ½ cup cold brew
- 1 tbsp avocado oil
- 1 tsp raw cacao
- additional coarse grain sea salt for finishing

**DIRECTIONS:** Combine the ground beef with ½ tsp sea salt and ½ tsp chili powder. Once combined, divide and shape the beef into four equal patties. Place them into a narrow dish. Pour ½ cup of cold brew over the burgers and let marinate at room temperature for 15 minutes, flipping the meat after 10 minutes on the first side.

Preheat your grill to 400°F. Transfer the burgers to a different plate and set aside. Drain the coffee marinade into a small bowl. In a small saucepan over low heat, whisk together the avocado oil and the raw cacao powder. Whisk in the coffee marinade. Turn the heat to medium and allow to simmer until the volume has reduced to ¼ cup or less, then remove from the heat.

When the grill is heated, cook the burgers for about 5 minutes on each side. Baste the burgers frequently with the mocha sauce.

When the burgers have reached your preferred doneness, remove them from the grill, and finish with a hefty pinch of coarse grain sea salt.
bbq brew steaks

**INGREDIENTS FOR STEAKS**
- 1 tbsp kosher salt
- 1 tsp sweet paprika
- 1 tsp garlic powder
- 1 tsp coarsely ground black pepper
- 1 tsp dried ground thyme
- 1 tsp finely ground coffee beans

**INGREDIENTS FOR COLD BREW BBQ SAUCE**
- 1 cup cold brew (use medium roast coffee beans)
- ½ cup soy sauce
- 2 tablespoons cider vinegar
- ½ cup bourbon
- 1 teaspoon Worcestershire sauce

**DIRECTIONS:**

**For the sauce:** Simmer all ingredients in a 2 ½ -quart heavy saucepan, uncovered, stirring occasionally, until the sauce is reduced to about 1 cup. This will take about 15-20 minutes (sauce will be thin). Cool to room temperature.

**For the steaks:** Mix the salt, paprika, garlic powder, black pepper, thyme, and ground coffee beans in a small bowl. Rub the spice mixture over both sides of the steaks, pressing to adhere. Let the steaks stand at room temperature for 1 hour.

Spread the entire bag of mesquite chunks across ¾ of the bottom rack of your grill and cook the steaks over the mesquite until brown on both sides, for about 2 minutes per side. Remove the steaks from the grill. Let the mesquite chunks burn for an additional 10 minutes.

Return the steaks to the cool part of your grill without the mesquite. Braise with the barbecue sauce. Cover the grill, and grill steaks to your desired doneness. This will take about 10 minutes for medium-rare steaks. Let the steaks rest for 5 minutes before serving. Serve with the barbecue sauce on the side.

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spicy cold brew short ribs

**INGREDIENTS:**
- 4 dried ancho chilies, stemmed, seeded, and ribs discarded
- 2 tbsp canned chipotle chilies, finely chopped
- 2 cups boiling-hot water
- 1 medium onion, quartered
- 3 garlic cloves, coarsely chopped
- 2 tbsp pure maple syrup
- 1 tbsp fresh lime juice
- 1 ½ cups cold brew
- 3 tsp salt
- 6 lbs. beef short ribs
- 1 tsp black pepper
- 1 tbsp olive oil

**DIRECTIONS:** Preheat your oven to 350°F. Soak the ancho chilies in boiling-hot water until softened, about 20 minutes, then drain in a colander set over a bowl. Reserve the chili-infused water.

Transfer the ancho chilies to a blender and purée with the onion, garlic, chipotles with sauce, maple syrup, lime juice, and 1 tsp salt. Pat the ribs dry and sprinkle with pepper and remaining 2 teaspoons salt.

Heat the oil in a 12-inch, heavy skillet over moderately high heat until hot, but not smoking. Brown the ribs in 3 batches, turning occasionally, for about 5 minutes per batch. Transfer the ribs to a roasting pan. Carefully add the chili purée to the remaining fat in the skillet, (use caution, since it will splatter and steam) and cook over moderately low heat, stirring frequently, for about 5 minutes. Pour the heated chili purée over the ribs in the roasting pan. Cover the roast in the middle of the oven until very tender, for about 3 ½ hours.

**cold brew jerky marinade**

**INGREDIENTS:**
- 1 ½ cups cold brew
- 1 tsp soy sauce
- 1 tsp white wine vinegar
- 1 tbsp chilli powder
- 1 tsp salt

**DIRECTIONS:** Combine all ingredients for the marinade, and marinate preferred meat overnight middle of the oven until very tender, for about 3 ½ hours.
**cold brew ice cream**

**INGREDIENTS**
- 2 frozen bananas, sliced
- ¼ cup cashew butter
- ¼ cup cold brew
- 1 tsp coffee extract
- 2 Medjool dates (optional)

**DIRECTIONS:** In a food processor, blend all ingredients until smooth. Transfer the mixture to a deep pan and place in the freezer for 30 minutes. Scoop into bowls and serve.

**iced mocha popsicles**

**INGREDIENTS**
- 2 cups cold brewed coffee
- ¼ cup sweetened condensed milk (or more to taste)
- 8 tbsp dark chocolate chips
- 6 oz dark chocolate
- ½ cup cold brew
- 1-2 tsp coffee extract

**DIRECTIONS:** Put 1 tablespoon of chocolate chips in the bottoms of 8 popsicles molds. Mix the condensed milk with the coffee, and fill each mold to the top. Cover the tops of each mold tightly with foil, and insert the sticks. Freeze until solid.

**cold brew mocha mousse**

**INGREDIENTS**
- 6 oz dark chocolate
- ½ cup cold brew
- 1-2 tsp coffee extract
- 4 cups homemade whipped cream

**DIRECTIONS:** Melt the chocolate in 30 second intervals in a microwave-safe bowl, or over low heat in a saucepan. Add the cold brew and coffee extract to the melted chocolate and mix well. Pour the coffee and chocolate mixture into the whipped cream, and stir until combined well. Pipe the mixture into serving dishes and refrigerate for about 30 minutes.
mocha cupcakes

INGREDIENTS FOR CUPCAKES
1 cup (201 grams) white sugar
½ cup (120 ml) cold brewed coffee
½ cup (120 ml) canola oil or vegetable oil
2 large eggs
½ cup (28 grams) cocoa powder
3 teaspoons cider vinegar
1 teaspoon baking soda
3 teaspoons vanilla extract
½ teaspoon salt
1½ cups (192 grams) all-purpose flour
INGREDIENTS FOR BUTTERCREAM FROSTING
3 tablespoons milk chocolate chips
3 tablespoons semisweet chocolate chips
1/3 cup (76 grams) butter, softened
2 cups (256 grams) confectioners' sugar
1 to 2 tablespoons cold brewed coffee
Chocolate sprinkles or chocolate-covered coffee beans to garnish

DIRECTIONS:
For the sauce: Preheat the oven to 350℉, and line your cupcake tray with cupcake papers. In a large bowl, add your sugar, oil, cold brew, eggs, vanilla, and vinegar, and beat ingredients with a whisk until well blended. Set the bowl aside.

In a small bowl, add your salt, cocoa powder, flour, and baking soda. Slowly start to combine the wet ingredients with the dry and beat together until thoroughly blended and smooth.

Fill each cupcake wrapper with ¾ cup of the batter. Once all of your paper cups are filled, place your baking tray into your preheated oven and bake for 20-25 minutes.

For the frosting: Using a microwave, melt the chocolate chips and butter. Slowly stir until silky smooth. Transfer the chocolate mixture into a large bowl and, using an electric mixer, gradually incorporate the sugar, then the cold brew.

Once you are happy with the consistency of your mocha buttercream frosting, begin to pipe it onto your cooled cupcakes.

Top your cupcakes with sprinkles or chocolate-covered coffee beans.

cold brew brownies

INGREDIENTS
1 stick unsalted butter
8 oz semi-sweet chocolate
¾ cup granulated sugar
3 large eggs
1 tsp vanilla extract
2 cups (256 grams) confectioners' sugar
4 tbsp cold brew
½ cups all-purpose flour
½ tsp salt
¼ cup caramel sauce (optional)
¼ cup unsweetened cocoa

DIRECTIONS: Preheat your oven to 350°F and line a 9-inch square pan with parchment paper.

Coarsely chop the chocolate and melt it with the butter in a saucepan over medium heat, stirring constantly. Remove from the heat, pour in a mixing bowl, and let the mixture cool for 8-10 minutes. Add the sugar to the chocolate mixture and whisk until well incorporated. Add the eggs, one at a time. Whisk in the vanilla extract and cold brew.

Add the flour, cocoa powder, and salt, and gently fold in these ingredients with the wet ingredients. Mix until everything is incorporated and no clumps remain.

Spread the batter into your prepared pan. If you add caramel sauce, drizzle it on top, and use a fork to make swirls on the surface of the batter. Bake the brownies for 30-35 minutes until a toothpick comes out with only a few moist crumbs attached, and the brownies pull away from the edges of the pan.

Let the brownies cool in the pan on a wire rack.
**chocolate torte**

**INGREDIENTS**
- 6 egg whites
- pinch of salt
- 2 tbsp sugar
- 7 oz semi-sweet chocolate chips
- ½ cup sugar

**DIRECTIONS:** Beat egg whites with the pinch of salt until foamy. Slowly add the 2 tbsp sugar and beat until soft peaks form. Set aside.

Put the chocolate chips, espresso powder, and sugar in a blender and pulse until the chocolate is finely chopped. With the blender running, add the hot cold brew and vanilla extract. Incorporate until the chocolate is completely melted. Add yolks and pulse until incorporated. Gently fold the chocolate mixture with the egg whites. Transfer half of the mixture to a springform pan. Refrigerate remaining mixture.

Bake at 350℉ for 18 minutes, or until the center is set. Turn off the oven and leave for another five minutes. Remove from oven and cool completely. Cover top of the baked torte with the rest of the chilled mixture and chill again until set, at least 4 hours.

**cold brew tiramisu**

**INGREDIENTS**
- 1 cup whipping cream
- 1 cup Mascarpone cheese
- 1 tsp vanilla extract
- 2-3 tbsp maple syrup
- 2½ cups cold brew coffee
- 7 oz ladyfingers

**DIRECTIONS:** Prepare your cold brew using the Rapid Cold Brew System.

Combine the sugar, cream, and vanilla extract. Start whipping, then begin adding the amaretto and Mascarpone cheese.

Pour your cold brew into a shallow bowl, then dip and coat the ladyfingers one by one into the cold brew. Repeat until you have enough to cover the base of a 6x9 inch plate.

Begin gradually adding the cream mixture over the ladyfingers. Repeat the last two steps until you have alternating layers of ladyfingers and cream. Sprinkle with a dusting of cocoa powder and refrigerate.
WE GOT YOU.

If, for any reason, you are not completely satisfied with your StoreBound appliance, we encourage all of our customers to contact us directly at: 1-800-898-6970 from 7AM - 7PM PST, Monday - Friday, or by email at support@storebound.com. We welcome all your questions and concerns!

DANGER! Risk of electric shock! The Dash Rapid Cold Brew System is an electrical appliance. Do not attempt to repair the appliance yourself under any circumstances.

Contact Customer Support regarding repairs to the device.

TECHNICAL DATA
Model No. : DCBCM500
Description: Dash Rapid Cold Brew System
Adaptor voltage : 120V~60Hz
Rating : DC12V 1.4A
Stock # DCBCM500_20170726_v4

STOREBOUND, LLC - 1 YEAR LIMITED WARRANTY

Your StoreBound product is warranted to be free from defects in material and workmanship for a period of one (1) year from the date of the original purchase when utilized for normal and intended household use. Should any defect covered by the terms of the limited warranty be discovered within one (1) year.

StoreBound, LLC will repair or replace the defective part. To process a warranty claim, contact Customer Support at 1-800-898-6970 for further assistance and instruction. A Customer Support agent will conduct troubleshooting in an attempt to x any minor problems. If troubleshooting fails to x the problem, a return authorization will be issued. Proof of purchase indicating date and place of purchase is required and should accompany the return. You must also include your full name, shipping address, and telephone number. We are unable to ship returns to a PO Box. StoreBound will not be responsible for delays or unprocessed claims resulting from a purchaser’s failure to provide any or all of the necessary information. Freight costs must be prepaid by the purchaser.

Send All Inquiries To: support@storebound.com

There are no express warranties except as listed above.

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