Chocolate Milk Coffee Layered Mold

One three-layer coffee-milk-chocolate loaf, about 4 cups (950 ml); 8 modest dessert portions · Active 1 hr · Total 14 hr

Ingredients

• Unflavored powdered gelatin, 18 g total, divided 6 g per layer, of specified setting strength

• 9 tablespoons cold drinking water (135 ml), divided 45 ml per layer

• 1 cup freshly brewed plain decaffeinated coffee (240 ml), measured after brewing and divided

• ⅓ cup plus 1 tablespoon granulated sugar (80 g total), divided 25 g coffee, 25 g milk and 30 g cocoa

• 2 cups pasteurized whole milk (480 ml), divided 240 ml per dairy layer

• ½ teaspoon vanilla extract (2.5 ml), for white milk layer

• 3 tablespoons unsweetened cocoa powder (15 g)

• ¼ teaspoon neutral oil (1.25 ml), for wiping mold

Set out

Coffee brewing equipment, Metal loaf mold of at least 1¼-liter capacity, Food scale reading 0.1 g for gelatin, Small saucepan washed between stages, Mixing bowls and whisk, Measuring jug, Paper towel, Food thermometer, Cold platter, Refrigerator

Allergens

Milk. Check labels and substitutions.

Make it

1. Check mold capacity, dry and oil lightly. Bloom first 6 g gelatin over 45 ml cold water 5–10 minutes. Warm 120 ml brewed coffee with 25 g sugar to 140–150°F (60–65°C), remove from heat and dissolve bloomed gelatin in it. Add remaining 120 ml coffee. Pour into mold and refrigerate 45–60 minutes until softly firm and tacky.

2. For white band, bloom 6 g gelatin over 45 ml cold water in clean pan 5–10 minutes. Add 120 ml milk and 25 g sugar, warm gently while stirring until dissolved, about 120–140°F (50–60°C), and remove before boiling. Add remaining 120 ml milk for this layer and vanilla. Cool to lukewarm and spoon gently over first layer using back of spoon. Refrigerate 45–60 minutes until softly firm and tacky.

3. For cocoa band, bloom last 6 g gelatin over 45 ml cold water in small bowl 5–10 minutes. In clean pan whisk cocoa and 30 g sugar with 30 ml of final 240 ml milk to smooth paste. Whisk in remaining 210 ml milk, bring just to simmer while stirring and simmer 1 minute. Remove from heat, cool to 140–150°F (60–65°C), then stir in bloomed gelatin until dissolved.

4. Cool cocoa mixture to lukewarm, still fluid, and spoon gently over white band. Leave at least ½ inch (1.25 cm) headroom; refrigerate excess separately. Cover and refrigerate at 40°F (4°C) or below at least 8 hours after final layer until firm. Allow 14 hours total for brewing and three stages.

5. For unmolding, set a cold plate beside the refrigerator. Dip only the outside of the metal mold in warm, not hot, water, about 100°F (38°C), for 5–8 seconds without letting water touch food. Dry the outside, loosen just the upper edge with a clean fingertip and invert onto the plate. If stuck, repeat a brief dip rather than shaking violently. Refrigerate again immediately if not serving now. Cut 8 modest dessert slices showing coffee above milk above cocoa.

Chocolate Milk Coffee Layered Mold

One three-layer coffee-milk-chocolate loaf, about 4 cups (950 ml); 8 modest dessert portions · Active 1 hr · Total 14 hr

Gelatin starting strength

Use food-grade unflavored powdered gelatin with a manufacturer benchmark of 7 g for about 2 cups (500 ml) plain liquid. Weigh the stated grams: envelope sizes and powder density vary. A flavored dessert packet, collagen peptides, sheet gelatin or agar is not an equal substitute.

Cold service

This is an original retro-inspired recipe, not a recovered 1960s formula. Gelatin is animal-derived; the vegetable ingredients do not make the dish vegetarian. A reliable refrigerator and the stated earlier ingredient deadlines are essential.

Ingredient labels

Check cocoa, milk, coffee, extract and gelatin labels. Cocoa products may carry other allergen statements.

A useful detail

Each layer has 6 g gelatin and 285 ml liquid. Coffee and white bands each add 25 g sugar; cocoa adds 30 g sugar and 15 g cocoa. Estimated total 950 ml fits 1¼-liter loaf with headroom. Coffee is decaffeinated by default, not claimed caffeine-free.

Keep it well

Keep covered at 40°F (4°C) or below. Use within 2 days of assembly or the earliest ingredient deadline, whichever comes first. Include the overnight setting period in that limit. Keep total unrefrigerated preparation and serving below 2 hours, or 1 hour above 90°F (32°C). Chill slices promptly after service; discard food exceeding those limits. Do not freeze; freezing damages the gel and releases water.