

CHEERS

tops!
at home



IRISH CREAM COFFEE RECIPE

INGREDIENTS:

- 6 oz (180ml) hot coffee
- 1 oz (30ml) cream liqueur (Bailey's Irish Cream)
- 1 oz (30ml) Irish whiskey
- 1/2 oz (15ml) thick cream, lightly whipped

METHOD:

Brew coffee. Your choice of pour over, drip coffee, or French press or even regular or decaffeinated. Lightly whip the cream so that it thickens and increases slightly in density and volume. In a large coffee mug or Irish coffee glass combine coffee, whiskey, and Irish cream. Layer whipped cream on top and enjoy.

ADDITIONAL TIPS

- Since the coffee is the star of the show, not the liquor, make sure you use a strong brew or espresso.
- Another useful tip is to heat the mug before building the drink. Simply pour hot or boiling water into the mug while brewing the coffee.
- If you want to earn maximum points for visual appeal, sprinkle a little cinnamon, nutmeg or even cocoa powder on the top.
- The recipe doesn't call for sugar but if you like your coffee on the sweeter side, feel free to stir some in before you add the whipped cream topping.