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Campfire Coffee

By Susie Iventosch



Campfire coffees, with or without alcohol, can warm up a chilly morning. Photo Susie Iventosch

INGREDIENTS (per drink)

4-5 ounces of strong coffee (we use decaf for these)

1 1/2 shots of your choice of liqueurs (if you use Irish whiskey, add 1 teaspoon agave syrup to hot coffee and stir well, before adding the whiskey and cream)

2 tablespoons thickened heavy cream (don't whip, just thicken by shaking or beating for a short time)

Cocoa powder for garnish

DIRECTIONS

In a stemmed glass, pour hot coffee (stir in agave syrup now, if you plan to use it along with Irish whiskey). Add your choice of liqueur or non-alcoholic creamer. Spoon thickened cream over the top and dust with cocoa powder.

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