

IRISH COFFEE

- 2 oz Irish whiskey
- ½ oz rich demerara/brown sugar syrup (2 parts sugar to 1 part water), or 1 tablespoon demerara/brown sugar
- 4-5 oz hot coffee
- lightly whipped cream

In a warmed mug, or Irish Coffee mug, combine the whiskey, sugar and coffee and briefly stir. Top with a float of lightly whipped cream, see below. Garnish with freshly grated cinnamon - use a cinnamon stick and microplane, or sprinkle with powdered cinnamon.

You can also heat the whiskey, coffee and sugar together on the stove or in the microwave to get them a little hotter, before adding the cream.

CREAM FLOAT FOR I COCKTAIL

2-3 oz heavy cream

¼ -½ oz simple syrup or ½ -1 tablespoon powdered sugar - optional

2-3 dashes (⅛ teaspoon) vanilla extract - optional

Combine in a shaker, and shake briskly, with no ice, for 8-10 seconds. It should be thickened but still loose enough you pour. Gently the pour cream over of a spoon with a wide bowl end until the cream covers the entire surface of the drink.

