

Dublin Iced Coffee



With the temperatures rising, the Dublin Iced Coffee is a great way to cool off this summer. It's made with just a few ingredients and offers you a refreshing drink with a little pick me up.



Prep Time: 5 minutes

Cook Time: 0 minutes

Serves: 1

INGREDIENTS

2oz organic [Coast Roast Espresso coffee](#)

3/4 oz simple syrup

2 oz stout beer

1-1/2 oz Irish whiskey

1/2 oz heavy cream

DIRECTIONS

1. Add the espresso, simple syrup, stout beer, and Irish Whiskey to a glass and stir.
2. Slowly add the heavy cream. It will make its way through the mixture with some of it going all the way to the bottom of the glass.
3. After you've added all of it together, it's time to enjoy your Dublin Iced Coffee. Enjoy!

Notes:

You can either purchase simple syrup or make your own. If want to make it a bit more personal, doing it yourself is simple.

Simple Syrup Recipe

Ingredients:

1 cup white or brown sugar

1 cup water

Directions:

Combine the two ingredients in a small saucepan. Bring them to a boil and stir. Continue stirring until the sugar dissolves. Wait until it cools before you add it to the Dublin Iced Coffee recipe.

Variations:

One of my favorite variations is to leave out the Irish Whiskey and replace the heavy cream with Bailey's Irish Cream. You will want to add another ounce or two of espresso to create more volume. You can also add some whipped topping and garnish with some ground cinnamon. This will really dress it up!