

# Cococoffee Martini

*The essence of the holidays all within a single sip!  
A smooth, dark and woodsy citrus martini to be  
enjoyed at home.*

**4 oz. brewed coffee (decaf  
optional)**

**1 oz. creme de cacao**

**1 oz. cointreau**

**1 oz. dark rum**

**1/2 oz. vermouth**

**1 tsp Dutched cocoa powder**

**ice for shaking**

**Optional – chocolate  
shavings**

If rimming glass with Cococo Chocolatiers Chocolate Shavings, go ahead and do so first. (hint: use a bit of light corn syrup to help the shavings to stay in place)

Combine coffee, liquors and spirits in cocktail shaker.

Add Cococo Chocolatiers Dutched Process or Natural Cocoa Powder in cocktail shaker.

Add cubes of ice, place lid on shaker and shake well.

Using bar strainer, pour 2 Cococoffee Martini's into prepped glassware.

Decide if your evening at home is black dress or fluffy slippers, Cheers!

*Thanks to [www.cutcooking.com](http://www.cutcooking.com)*