

Irish Coffee

Prep time: 10 min
Total time: 15 min



Ingredients:

- » .5 oz 2:1 brown sugar simple syrup*
- » .5 oz honey simple syrup**
- » 8 oz hot coffee
- » .75 oz Jameson Stout Cask Irish Whiskey
- » .75 oz Tullamore Dew Irish Whiskey
- » 4 oz heavy whipping cream

* To make 2:1 brown sugar simple syrup, use 2 parts brown sugar to every 1 part water

** To make honey simple syrup, combine 1 part honey with 1 part water

Recipe:

1. Combine both simple syrups, coffee, and whiskeys in the glass or mug you're drinking from
2. In a shaker, shake heavy whipping cream for 5 - 6 seconds
3. With a spoon facing up on the surface of the beverage, gently pout the cream into the spoon to help it float
4. Add as much cream as you want to taste and enjoy

Notes:

