

## Delightful Irish Coffee - A Cozy Sip of Warmth

Why You'll Love This Irish Coffee



**TIME**  
5 min

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ChefManiac

### INGREDIENTS

1 cup strong brewed coffee  
1 tablespoon brown sugar  
1 1/2 ounces Irish whiskey  
Heavy cream, lightly whipped for topping  
Cocoa powder or coffee beans, for garnish (optional)

### DIRECTIONS

- 1. Brew the Coffee:** Start by brewing a cup of your favorite strong coffee. I love using a bold roast to stand up to the whiskey and sweetness.
- 2. Sweeten the Coffee:** In a heatproof glass or mug, add the brown sugar to the hot coffee. Stir until the sugar has completely dissolved, infusing the coffee with rich, caramel-like sweetness.
- 3. Add the Whiskey:** Pour in the Irish whiskey and stir gently to combine. The warmth of the coffee brings out the whiskey's smooth notes beautifully.
- 4. Prepare the Cream:** In a separate bowl, lightly whip the heavy cream until it's thickened but still pourable. You want it soft and silky, not stiff.
- 5. Top with Cream:** Slowly pour the cream over the back of a spoon onto the coffee mixture. This helps the cream float gently on top rather than mixing in - giving that classic Irish coffee look and luxurious mouthfeel.
- 6. Garnish (Optional):** For a finishing touch, sprinkle a bit of cocoa powder on top or add a couple of coffee beans for decoration.
- 7. Sip and Enjoy:** Take your time with this one. Sip slowly and savor the warmth, the sweetness, and the perfect balance of coffee and Irish whiskey.

### SWAPS & NOTES

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