

# Irish Coffee

## Ingredients

- 2 tbsp (30 mL) ground coffee
- 1 tbsp (15 mL) brown sugar
- 1½-3 oz. (45–90 g) whiskey
- ¼ cup (60 mL) whipped cream
- Optional: Ground nutmeg

## Directions

1. Using the ground coffee insert of the Deluxe Coffee Machine, fill the filter with ground coffee. Adjust the drip tray to your desired height and place an extra-large mug on the tray plate.
2. Select the 8 oz. (250-mL) size option and press start.
3. After the unit chimes, stir brown sugar into the hot coffee until it dissolves.
4. Add the whiskey and top with whipped cream. Garnish with a sprinkle of nutmeg, if you'd like.



### Cook's Tips:

For a traditional Irish Coffee, don't stir it! The cold whipped cream and hot coffee is part of the experience.

For an Irish Cream Coffee, add Irish cream.

To make whipped cream, add ¼ cup (60 mL) of heavy cream, 2 tsp (10 mL) of powdered sugar, and ¼ tsp (1 mL) of vanilla extract to a medium bowl. Whisk until peaks form.