

Bourbon Cream Coffee

*Cocktail
Recipes*

Ingredients:

6 to 8 oz freshly brewed hot coffee

2 oz Buffalo Trace Bourbon Cream

Whipped cream (optional for topping)

A sprinkle of cinnamon or cocoa powder for garnish (optional)



Instructions:

1. **Brew the Coffee:** Brew your coffee using your preferred method. A French press, drip coffee maker, or espresso machine all work well.
2. **Warm the Mug:** Pour hot water into your coffee mug to warm it up. Discard the water.
3. **Add the Bourbon Cream:** Pour the Buffalo Trace Bourbon Cream into the warm mug.
4. **Add the Hot Coffee:** Pour the freshly brewed hot coffee over the bourbon cream.
5. **Stir:** Use a spoon to gently stir the coffee and bourbon cream together.
6. **Top with Whipped Cream (Optional):** If you like, you can top your Bourbon Cream Coffee with a dollop of whipped cream.
7. **Garnish (Optional):** Sprinkle a little cinnamon or cocoa powder over the whipped cream for an extra touch of flavor and presentation.
8. **Serve and Enjoy:** Your Bourbon Cream Coffee is ready to be enjoyed!