

Irish coffee, laced as it is with Irish whiskey and sweetened here with maple syrup, is a must for any festive Irish gathering—including book club where a novel set in Ireland is being discussed. Hint: If you don't have Irish coffee mugs, they can be found for a song at dollar stores. This recipe is from <https://cookieandkate.com/best-irish-coffee-recipe/>

Best Irish Coffee

Makes 1

1 ½ ounces (3 tablespoons) Irish whiskey
1 to 2 teaspoons maple syrup (to taste)
6 ounces (¾ cup) hot freshly brewed coffee
Whipped cream for topping

Pour the whiskey and 1 teaspoon maple syrup into a heat-safe mug. Pour in a splash of the coffee and stir with a spoon until the maple syrup dissolves into the coffee.

Pour in the rest of the coffee. Taste and stir in additional maple syrup if you would like a sweeter drink.

Top with whipped cream. If your whipped cream is lightly whipped (soft peaks), you may need to pour it slowly over a spoon so it floats on top. Serve immediately.

