

# Mocha 'n Maple Coffee

## INGREDIENTS

2 cups hot coffee, strongly brewed  
1/2 cup milk  
2 TBSP chocolate syrup  
2 TBSP maple syrup  
1/2 tsp ground cinnamon  
Whipped cream topping  
1/4 cup coffee liqueur, optional

## TOOLS NEEDED

Pitcher for hot liquids

## DIRECTIONS

Mix coffee, milk, syrups, cinnamon and liqueur in pitcher.  
Pour evenly into two glasses, filling only halfway.  
Top with whipped cream, filling to just below the top of the glass.  
Drizzle additional syrup on top.  
Add another layer of whipped cream and sprinkle extra cinnamon on as final garnish.

***Superhero Tip:*** You can make this delightful drink with a strong cold-brewed coffee or even a regular coffee that has been chilled in the fridge.

Second ***Superhero Tip:*** Substitute cocoa powder for cinnamon, caramel syrup for the maple syrup, and peppermint liqueur for the coffee liqueur. It's a whole new treat!

# Shank You Very Much

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