

Peppermint Cocktail



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A festive drink with a dash of magic.

INGREDIENTS

- ¾ cup Cold Brew Coffee Coconut Bliss Ice Cream
- ¼ cup Kahlúa
- ¼ cup vodka
- ¼ tsp peppermint extract
- Ice
- Chocolate for rim
- Candy canes

(Use organic ingredients whenever possible.)

DIRECTIONS

1. Place Cold Brew Coffee Coconut Bliss ice cream in the refrigerator overnight to soften.
2. Add the ice cream, Kahlúa, vodka, peppermint extract, and ice to a cocktail shaker or a mason jar with a lid.
3. Shake until well combined.
4. Melt chocolate and pour into a bowl. Dip the rim of a freezer safe glass into the chocolate and then immediately into crushed candy canes until well coated. Place the glass into the freezer for 2-3 minutes to harden the chocolate.
5. Strain the cocktail into two serving glasses and garnish with a candy cane for the finishing touch.

Cheers!

CoconutBliss®