



MOLTEN CHOCOLATE CAKE AND AN IRISH COFFEE MEET AT A BAR



How about a dessert pairing worthy of all that “adulting” you have been doing lately?

Warm Molten Chocolate Cake with warm Irish coffee (dead rabbit recipe). The rich chocolate in the molten cake pairs well with the subtle spiced sweetness of the whiskey kissed warm coffee.

Ingredients

- 2 2/3 oz (4 parts) Hot coffee
- 1 1/3 oz (2 parts) Irish whiskey
- 1 tsp. Brown sugar
- 1 oz (1½ parts) Fresh cream

Directions

step 1

Heat the coffee, whiskey and sugar; do not boil.

step 2

Pour into glass and top with cream; serve hot.
(Drinkware: Irish coffee mug)

step 3

Heat the Molten Chocolate Cake for approx. 30 seconds prior to serving. The top should look like a puddle of liquid that when cut into will gush out unleashing smooth, rich chocolate goodness!