



Vera Cruz Spiced Coffee

by Dave Newman

Ingredients

- Freshly ground medium to dark roast coffee, coarsely ground for a French press
- ¼ teaspoon ground cinnamon
- 1/8 teaspoon ground cayenne pepper
- 8 ounces heavy cream
- 4 teaspoons white granulated sugar
- 2 vanilla beans
- Dark chocolate
- 1 cinnamon stick
- 1 cup ice

Equipment

- 12-ounce glass tumbler
- Grater
- Spoon
- 8-cup French press
- Coffee grinder or have coffee ground for you at your local coffee shop
- Measuring spoons
- 16-ounce mason jar with lid
- Small knife with pointed edge
- Cutting board

Make Ahead: 72-hour Cold Brew Coffee

- 1 cup whole bean coffee, coarsely ground
- 4 cups filtered water
- 6 or 8 cup French Press

Place ground coffee into French press and top with filtered water. Cover and place in fridge for 72 hours. Strain coffee by placing plunger on French press and pushing plunger down until it stops. Set aside 8 ounces of iced coffee.

Make Ahead: House-made Vanilla Cream

- 8 ounces heavy cream
- 4 teaspoons white granulated sugar
- 2 vanilla beans
- 16-ounce mason jar with lid
- Small knife with pointed edge
- Cutting board

Take your 16-ounce mason jar and fill it with 8 ounces of cold heavy cream, 4 teaspoons white

granulated sugar. Next, take 2 fresh vanilla beans, cut and scrape the vanilla bean seeds into the mixture. Cover mason jar tightly and shake vigorously for 15 seconds.

Method

Pour 8 ounces of cold brewed coffee into glass. Add ground cinnamon and ground cayenne pepper to cold brewed coffee and stir for 10 seconds. Add to the glass 1 cup of ice. Top mocktail with 2 ounces house-made vanilla cream. Garnish your mocktail by shaving approximately 1 tablespoon of the dark chocolate bar on top of the vanilla cream and finish with a cinnamon stick.

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