



Simply Suzanne's Midnight Hour

We recommend you use Simply Suzanne's Dark Chocolate and Coffee!

$\frac{3}{4}$ oz Kahlua

$\frac{3}{4}$ oz Courvoisier VSOP

$\frac{3}{4}$ oz Grand Marnier

$\frac{3}{4}$ oz Fresh Espresso

Topped with thin Layer of whipped cream

Directions:

1. Put all ingredients into a cocktail shaker and mix well.
2. Strain drink into chilled cocktail glass.
3. Meanwhile, in a separate martini shaker place the loose whipped cream and slowly stream on top of the chilled liquor. Use a spoon if necessary to help layer the cream on top of the cocktail.
4. Top the cocktail with the granola of your choosing.

Prep Time: 5 minutes

Total Time: 10 minutes

Servings: 6 cocktails

****NOTE:** Recipe Developed by: Travis Fourmont for Michael Symons Roast©