

KAHLUA CRAFT COCKTAIL KIT

INGREDIENTS:

- Organic Cane Sugar
- Coffee
- Vanilla Infused Cane Sugar
- Brown Sugar
- Vanilla Bean

RECOMMENDED LIQUOR:

Dark Rum
Light Rum
Vodka

DIRECTIONS:

- **Dissolve:** Remove vanilla bean (save for later) and pour remaining contents into sauce pan. Add 2/3rd cup of water and heat over low while stirring until contents are dissolved (approx. 3 minutes). Liquid should thicken and not boil.
- **Cool:** Set aside and cool to room temperature.
- **Slice:** Slice vanilla bean and scrape out the beans and add to the dissolved mixture. Stir and pour into glass quart jar.
- **Submerge:** Pour 10 ounces liquor into dissolved mixture and stir.
- **Infuse:** Cover, and store at room temperature for 1-3 days.
- **Enjoy!**

TO SERVE:

On the rocks:

1 large ice cube and 1 shot of mixture in a tumbler

With cream:

Same as above except 1 part mixture and 1 part cream on the rocks

As an affogato:

2 small rounded scoops of vanilla ice cream, 1 shot cooled espresso, 1 shot kahlua mixture. Add whipped cream and sprinkles if desired