

Cinnamon-Infused and Cacao Butter-Washed Irish Whiskey

1 bottle Ransom Emerald Irish Whiskey
1 cup cacao butter
10 large sticks of cinnamon

- 1) Cook the cacao butter and cinnamon on medium heat until the cacao butter is melted
- 2) Strain the cacao butter and cinnamon mixture, then add it to the Ransom Emerald Irish Whiskey
- 3) Let the mixture and liquor infuse for 1 - 2 hours at room temperature
- 4) Remove the solidified cacao butter from the mixture
- 5) Strain the liquor and put it into a container (such as the bottle that you hopefully saved)

Cacao Nib Honey

1 cup Bee-licious Buckwheat Honey
½ cup water
¼ cup cacao nibs

- 1) Add the cacao nibs to a pan and lightly toast on medium heat until fragrant
- 2) Add Bee-licious Buckwheat Honey and water then let simmer on low for 10 - 15 minutes
- 3) Strain and place into a container

Salted Vanilla Whipped Cream

1 cup heavy whipping cream
⅛ cup sugar
1 teaspoon vanilla
Pinch of salt

- 1) Put ingredients in a cocktail shaker and shake (no ice) for approximately 1 - 2 minutes or until the consistency changes

Emerald Coffee (Cocktail)

2 ounces Cinnamon-Infused and Cacao Butter-Washed Irish Whiskey
½ ounce Cacao Nib Honey
5 ounces coffee
Salted Vanilla Whipped Cream

- 1) Pour Cinnamon-Infused and Cacao Butter-Washed Irish Whiskey, Cacao Nib Honey, and coffee into a mug
- 2) Top with Salted Vanilla Whipped Cream and sprinkle with cinnamon and nutmeg

Christmas Coffee (Mocktail)

½ ounce Cacao Nib Honey
5 ounces coffee
Salted Vanilla Whipped Cream

- 1) Pour Cacao Nib Honey and coffee into a mug
- 2) Top with Salted Vanilla Whipped Cream