



# The Millionaire Coffee Cocktail

## INGREDIENTS

### ESPRESSO-INFUSED SPICED RUM

1 (500-ml) bottle Captain  
Morgan spiced rum

1 tbsp Hy-Vee espresso  
dark roast whole bean  
coffee

### COCKTAIL

4 oz brewed Hy-Vee  
espresso coffee, chilled

2 oz espresso-infused  
spiced rum

1 ½ oz Godiva chocolate  
liqueur

1 oz Hy-Vee Select 100%  
pure maple syrup

4 dash(es) orange bitters

Hy-Vee baking cocoa  
powder, for garnish

## PREPARATION

**1** For infused rum, pour rum into a Viski Alchemi spirit infusion kit's 500-ml infusion bottle to the fill line. Fill infusion rod with whole espresso beans. Place rod into infusion bottle. Let stand for 24 hours. For stronger flavor, let stand 2 to 3 days. To store, remove infusion rod; place stopper in bottle. Refrigerate up to 1 month.

**2** For cocktail, add coffee, infused spiced rum, chocolate liqueur, maple syrup and orange bitters to an ice-filled cocktail shaker. Cover and shake well until chilled.

**3** Strain into 2 (6-oz.) coupe glasses. Garnish with cocoa powder, if desired.

## NUTRITION FACTS

Calories: 180

Total Fat: 0g

Saturated Fat: 0g

Trans Fat: 0g

Cholesterol: 0mg

Sodium: 25mg

Carbohydrates: 20g

Fiber: 0g

Sugar: 17g

Protein: 1g