

# Betty's Mexican Brunch Chocolate Coffee Recipe



Uploaded on 8 Jun 2009

In this video, Betty demonstrates how to make a superb coffee drink to accompany any Mexican meal--It's her Mexican Brunch Chocolate Coffee. Betty displays this drink with her Mexican Brunch Crustless Quiche--a great contrast of flavors!

## Ingredients:

1 cup milk  
1/2 cup chocolate syrup  
1/4 cup light brown sugar, firmly packed  
dash of cinnamon  
dash of nutmeg  
1 teaspoon vanilla extract  
1 cup of freshly brewed hot coffee (for each serving)  
small container of frozen whipped topping, thawed

In a small saucepan, combine 1 cup milk, 1/3 cup chocolate syrup, 1/2 cup brown sugar, a dash of cinnamon, and a dash of nutmeg. Cook over low heat, stirring constantly, just until brown sugar dissolves. Remove from heat and stir in 1 teaspoon vanilla. Now, pour this chocolate sauce into a small serving bowl or pitcher. To make 1 serving of chocolate coffee, pour 1 cup of freshly brewed coffee into a coffee cup. Spoon in chocolate sauce (as many spoonfuls as desired). Top with a dollop of whipped topping, sprinkle with a small amount of either nutmeg or cinnamon. Tastes great--and you get to control how chocolate-y it is!!! Note: If you like your coffee sweeter, just add some sugar (or artificial sweetener) to your cup! Added cream is also allowed!!!