Viennese Spiced Coffee

Makes 4 to 6 servings

Ingredients

- 1/3 cup instant coffee
- 3 Tbsp sugar
- 8 whole cloves
- 3 inches stick cinnamon
- 3 cups water
- Whipped cream
- Ground cinnamon

Instructions

1. Combine coffee, sugar, spices, and water in a saucepan.
2. Cover and bring just to boiling point.
3. Remove from heat and let stand, covered, about 5 minutes to steep.
4. Strain.
5. Pour into cups and top each with a spoonful of whipped cream.
6. Dash lightly with ground cinnamon.
7. Serve with cinnamon sticks as muddlers, if desired.

VIENNESE SPICED COFFEE

⅓ cup instant coffee
3 tablespoons sugar
8 whole cloves
3 inches stick cinnamon
3 cups watar
Whipped cream
Ground cinnamon

Combine coffee, sugar, spices and water in a saucepan. Cover, bring just to boiling point. Remove from heat and let stand, covered, about 5 minutes to steep. Strain. Pour into cups and top each with a spoonful of whipped cream. Dash lightly with ground cinnamon. Serve with cinnamon sticks as muddlers, if desired. Makes 4 to 6 servings.

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