

Mexican Chocolate Iced Coffee

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Ingredients

1 cup whipping cream, divided
6 tablespoons chocolate syrup
2 tablespoons sugar
3/4 teaspoon ground cinnamon
3 cups double-strength coffee, cooled to room temperature
Ground cinnamon
Chocolate covered coffee beans, if desired

Directions

Whip 1/2 cup cream to soft peaks, set aside. Combine remaining 1/2 cup cream, syrup, sugar and 3/4 teaspoon cinnamon in a pitcher or bowl. Stir in coffee until sugar dissolves. Fill 4 glasses with ice; pour coffee mixture over ice. Top with whipped cream and sprinkle with cinnamon. Garnish with coffee beans.