Cleo Coyle's (Layered) Eggnog Kahlúa Cocktail

Text and photos (c) by Alice Alfonsi who writes
[The Coffeehouse Mysteries](#) *as* [Cleo Coyle](#) *with her husband, Marc Cerasini.*

May this deliciously easy, beautifully layered drink bring warmth and good cheer to your home. Happy New Year, everyone! ~ Cleo

Ingredients:

Chilled Eggnog *(how much? see directions)*
Chilled Kahlúa (or your favorite coffee liqueur)
Cold Whipped Cream
Ground Nutmeg and Cinnamon Stick

Directions: (1) Start with a nice presentation glass. A stemless snifter, stemless wine glass, or clear tumbler will work nicely. Pour in a few fingers of Kahlúa (or your favorite coffee liqueur), enough to give you a thick visual layer.

(2) Tilt the glass and position the spout of the eggnog carton against the rim, as shown below. *If using homemade eggnog, place it in a container with a spout, such as a glass measuring cup.* Pour in the eggnog slowly. Use the side of the glass to slow the pour and prevent mixing with the Kahlúa.

CLEO TIP: Because eggnog is made with cream, it's lighter in density than the Kahlúa, which is why it will float. Continue pouring until you have a nice, visible layer. How thick a layer of eggnog is up to your own taste. Marc and I like our eggnog layer to resemble the head on a dark beer or the crema on a freshly pulled espresso.

(3) Finish with whipped cream, ground nutmeg, and a cinnamon stick.

HOW TO DRINK IT? TWO WAYS: When you tilt and sip this chilly, creamy Eggnog Latte Cocktail, magic happens. The heavier density Kahlúa flows through the layers of eggnog, whipped cream and nutmeg, pulling all of those flavors into your mouth for an amazing drink. Or you can use the cinnamon stick to stir the drink (after admiring the pretty layers) and enjoy the cocktail that way. Either way, it's heavenly! The flavor of coffee in this cocktail comes from Kahlúa, of course, a rum-based coffee liqueur that's rich, sweet, and smooth.

How to pour the Eggnog Latte Layered Cocktail

Eggnog

Kahlua

Pour down the side of the glass to slow the pour and prevent mixing

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