

Coffee Brandy Frappe

Food Network Magazine - April 2020

*1 egg white
2 ounces strong brewed
coffee
1 1/2 ounces brandy
1/2 ounce creme de cacao
pinch cinnamon
cinnamon for dusting*

In a cocktail shaker, combine the egg white, coffee, brandy, creme de cacao and a pinch of cinnamon.

Shake for 30 seconds.

Add the ice. Shake for 30 more seconds.

Strain into a glass.

Dust with more cinnamon.

When you separate the eggs, make sure none of the yolk lands in the white.

Start off with a vigorous "dry shake" (without ice) to emulsify the whites with the other ingredients.

Finish with a traditional "wet shake" (with ice) to chill the cocktail.

Per Serving (excluding unknown items): 163 Calories; 0g Fat (0.0% calories from fat); 4g Protein; 7g Carbohydrate; 0g Dietary Fiber; 0mg Cholesterol; 55mg Sodium. Exchanges: 1/2 Lean Meat.