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# Cafe Brulot

*The Genuine, Good, Old-Fashioned, Everyday Gourmet Cookbook - Dominion Douglas Church - Montreal, CAN*

**1 cup brandy**

**2 sticks whole cinnamon, broken into bits**

**40 whole cloves**

**45 lumps sugar**

**1/2 orange, sliced very thin**

**1/2 lemon, sliced very thin**

**1 quart hot strong coffee**

In a small saucepan, heat the brandy over low flame.

In a chafing dish or double boiler, combine the spices, sugar lumps, orange and lemon slices.

Flame the brandy and pour over the sugar mixture; allow to burn for 3 to 4 minutes.

Pour in the hot coffee slowly. Stir well to dissolve the sugar and serve, stirring after each cup.

Yield: 10 to 12 demi-tasse cups

## **Beverages**

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*Per Serving (excluding unknown items): 36263 Calories; 53g Fat (1.3% calories from fat); 17g Protein; 9163g Carbohydrate; 92g Dietary Fiber; 0mg Cholesterol; 734mg Sodium. Exchanges: 10 1/2 Grain(Starch); 1/2 Fruit; 10 1/2 Fat; 603 Other Carbohydrates.*