
Praline Coffee

The Essential Southern Living Cookbook

Start to Finish Time: 5 minutes

3 cups hot brewed coffee

2/3 to 3/4 cup firmly packed light brown sugar

3/4 cup half-and-half

3/4 cup praline liqueur

sweetened whipped cream

In a large saucepan over medium heat, heat the coffee, brown sugar and half-and-half, stirring constantly until thoroughly heated (Do not boil).

Stir in the liqueur.

Serve the coffee with sweetened whipped cream.

Yield: 5 cups

Beverages

Per Serving (excluding unknown items): 546 Calories; 0g Fat (0.0% calories from fat); 0g Protein; 141g Carbohydrate; 0g Dietary Fiber; 0mg Cholesterol; 57mg Sodium. Exchanges: 9 1/2 Other Carbohydrates.