

# Grand Marnier Coffee



Serves 4

1 large egg white, at room temperature

1/4t vanilla extract

3T sugar

3c coffee, freshly brewed, hot and strong

1/8t cinnamon, plus additional for garnish

3/4c Grand Marnier

1/2c heavy cream, very well chilled

Orange slices, for garnish

Beat the egg white with a pinch of salt in a bowl with an electric mixer until it holds soft peaks. Add the sugar and cinnamon and beat the mixture until it holds stiff peaks.

Beat the cream and vanilla in a chilled bowl with an electric mixer until it just holds stiff peaks. Fold the egg white mixture into the cream, and divide the mixture among four 8~ounce mugs.

Stir together coffee and Grand Marnier in a heat~proof pitcher. Divide the mixture among the mugs and stir well. Sprinkle each drink with additional cinnamon and garnish with orange slices.

Prepare Ahead Tip

Sip Grand Marnier while the coffee is brewing.

**Debbie Spangler ~ Certified Personal Chef**

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