



Espresso Escape Mocktail

1 BOTTLE MAKES 16 SERVING

INGREDIENTS:

- 1 OZ FRESHLY BREWED COFFEE, MIXED WITH YOUR FAVORITE CREAMER
- 2 OZ MILK
- 1 OZ WOOD STOVE KITCHEN ESPRESSO MARTINI MIXER
- OPTIONAL: A DASH OF VANILLA EXTRACT FOR AN EXTRA LAYER OF WARMTH

GARNISH:

- A PINCH OF GROUND CINNAMON
- A FEW WHOLE ESPRESSO BEANS FOR A CHIC FINAL TOUCH

METHOD:

1. START BY BREWING YOUR FAVORITE COFFEE. MIX IN ANY CREAMER AS PREFERRED.
2. COMBINE ALL THREE INGREDIENTS INTO A SHAKER WITH ICE. SHAKE 10 SECONDS UNTIL FROTHY.
3. POUR THE CHILLED MOCKTAIL INTO YOUR FAVORITE GLASS. SPRINKLE A LIGHT DUSTING OF GROUND CINNAMON ON TOP, THEN ADD A FEW ESPRESSO BEANS FOR A REFINED, INSTAGRAM-WORTHY FINISH.

Sit back, relax, and savor the indulgent layers of coffee, chocolate, and vanilla in every sip.

MOCKTAIL
Fantasia 