

# Peppermint and Coffee Cream

Rich and creamy, this smooth dessert is 'something different' for the holidays! Serve it on its own for a quick dessert, or offer a tempting plate of cookies on the side. Fill pretty gift mugs with the mixture, then let your guests take them home!

## Ingredients

- 1 10oz package miniature marshmallows, *divided*
- 2 cups hot, strong coffee
- 1 teaspoon peppermint extract
- 1/2 pint whipping cream
- 2 teaspoon powdered sugar

Extra whipping cream, whipped, and candy canes (whole and crushed), *for garnish*

Remove a handful of marshmallows for garnish, about 20, and set aside. In a large bowl, combine hot coffee and remaining marshmallows; stir. Stir until marshmallows melt down and are well blended. Allow to cool, stirring occasionally as mixture will separate, adding peppermint extract; mix well. In a separate bowl, whip whipping cream and powdered sugar until stiff. Gently fold in coffee/marshmallow mixture and remaining marshmallows; blend well. Divide into mugs or bowls and refrigerate, at least an hour. Garnish with a dollop of whipped cream, candy canes, and crushed candy cane pieces. Serve cold.

Yield: 6 servings.

### *Erik's Tip:*

For a coffee-with-cream flavor, omit the peppermint extract...it is equally as tasty!

To make the crushed candy cane garnish, we cracked the hook-end off of our canes and placed them in a zip-seal plastic bag. Then we folded the bag inside a dishtowel and hit the candy with a mallet, crushing it into chips. We stuck the straight pieces into our mugs and sprinkled the crushed pieces over the whipped cream right before serving; festive and pretty!

