

MIRKWOOD DESIGNS presents...

## Oka Moka – Coffee With Chocolate and Peppermint

*This hot treat was named in honor of my sister Pat, who thought that the Advent hymn “O Come, O Come, Emmanuel” was actually “Oka Moka Mi Manuel.” Thanks to my son Teddy for suggesting that I develop a recipe and call it “Oka Moka”!*



### Ingredients

- 1 cup hot brewed coffee
- 2 pieces of milk chocolate candy (such as Hershey’s kisses)
- Whipped cream
- 1 candy cane
- ½ candy cane smashed to pieces with a hammer  
(this is easiest if you put the candy cane into a small plastic bag before smashing)
- Whipped cream
- Sugar, if desired (although with the chocolate, whipped cream, and candy cane, the coffee is already fairly sweet)

### Instructions

1. Put the two milk chocolate candies in the bottom of a mug.
2. Pour the hot coffee into the mug, making sure to leave a bit of room at the top for the whipped cream.
3. Add sugar if desired.
4. Add however much whipped cream you’d like to the top.
5. Sprinkle the whipped cream with the smashed candy cane.
6. Stir the coffee with the whole candy cane.

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