

5 Easy Cocktails for the Fall

Description



As school begins and the busy schedule resumes, there's nothing better than kicking back at the end of a long day and having a well-crafted cocktail. But if you don't have the time or energy to be your own bartender, here are five boozy beverages that take seconds to prepare.

Hard coffee, hard cider – whatever your drink of choice, you can pop a [Cask and Kettle](#) k-pod into your brewing system or mix with water and a complete cocktail is ready. (Added bonus: there's no added sugar, no artificial additives and about 130 calories per cup).

Irish Coffee

Your favorite classic whiskey cocktail prepared with a modern twist. Coffee with the aroma of smoky whiskey mixed with the welcoming allure of dark roasted beans and buttery caramel. The perfect balance of Irish Whiskey and robust flavor with a mild sweetness.

Mexican Coffee

This coffee cocktail offers the smooth mouthfeel and light agave flavor of silver tequila combined with darker notes of roasted coffee with a whisper of Mexican chocolate at the finish. If you want to add a dark chocolate treat, add a chocolate to the mug and brew the Mexican Coffee on top and stir.

Hot Blonde

A satisfying blend of lightly roasted coffee and full-bodied, crisp vodka. Malty vanilla and vodka hard coffee flavor notes. A beautiful sable color, decadent aroma and notes of a cozy fall afternoon.

Spiked Hard Cider



A smooth, warm beverage with a fresh tart apple flavor followed by a hint of vodka and cinnamon. Perfect as an adults-only dessert! Slice an orange (blood orange), rim the lip of the mug with the orange slice and squeeze the juice into the hot spiked cider.

For more ideas and to find out where you can purchase Cask & Kettle ready-to-brew hot cocktails, visit its website at www.caskandkettleusa.com.

Date Created
2021/08/12