



# Gingerbread Bliss Martini

## *Ingredients:*

- ◇ 2 oz vanilla vodka
- ◇ 1 oz Irish cream liqueur (I like Baileys)
- ◇ 1 oz gingerbread syrup
- ◇ 1 oz heavy cream (I put more!)
- ◇ Ice

### **For Garnish:**

Crushed gingerbread cookies (for the rim)  
Whipped cream  
Mini gingerbread men cookies  
Cinnamon or nutmeg

### **Prepare the Glass:**

Crush gingerbread cookies into fine crumbs and place them on a small plate. Dip the rim of a chilled martini glass in gingerbread syrup or water. Dip the rim into the crumbs.

### **Mix the Cocktail:**

Fill a cocktail shaker with ice.  
Add vanilla vodka, Irish cream liqueur, gingerbread syrup, and heavy cream.  
Shake vigorously for about 15-20 seconds to combine and chill.

### **Serve:**

Strain the mixture into the prepared martini glass.

### **Garnish:**

Top the cocktail with a generous dollop of whipped cream. (The more the merrier!)  
Sprinkle lightly with cinnamon or nutmeg. Then perch a mini gingerbread man on the whipped cream.

Sip, sip, hooray!

