



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!

