

Key Lime Pie Mojito: A Creamy, Refreshing Cocktail with a Dessert Twist

Key Lime Pie Mojito: A Boozy Dessert-Inspired Cocktail for Summer Vibes



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INGREDIENTS

- 2 oz white rum
- 1 oz key lime juice (freshly squeezed is best)
- 1 tbsp sugar or simple syrup
- 6-8 fresh mint leaves
- 2 oz soda water
- 1 oz heavy cream
- Crushed graham crackers (for the rim)
- Whipped cream (for topping)
- Lime zest, lime wheel, and mint sprig (for garnish)

DIRECTIONS

- 1. Prepare the Glass:** Run a lime wedge around the rim of a tall glass. Dip it in crushed graham crackers for that classic pie crust touch.
- 2. Muddle the Mojito Base:** In a cocktail shaker, muddle the mint leaves, key lime juice, and sugar until the mint is fragrant and the sugar dissolves.
- 3. Add Liquor & Shake:** Pour in the white rum and fill the shaker with ice. Shake well for 15-20 seconds to chill and mix.
- 4. Strain & Build the Drink:** Strain the mixture into the prepared glass filled with fresh ice. Top with soda water and stir gently.
- 5. Add the Creamy Twist:** Slowly float 1 oz of heavy cream over the top. Let it cascade for that dreamy, layered look.
- 6. Garnish Like a Pro:** Add a generous swirl of whipped cream, sprinkle with lime zest, and finish with a lime wheel and mint sprig.

SWAPS & NOTES

Regular lime juice works too—just add a pinch more sugar for balance.

Sugar substitute: Use agave nectar or honey if you want a natural sweetener.

Non-dairy version: Try coconut cream instead of heavy cream for a tropical spin.

Mocktail version: Skip the rum and use a splash of vanilla-flavored sparkling water for a fizzy, family-friendly treat.

TIPS FOR SUCCESS

Don't over-muddle the mint-it should be bruised, not shredded.

Use crushed ice for a slushy, tropical feel.

For best presentation, float the cream slowly over the back of a spoon.

Chill your glass beforehand for an extra-cool sip.

More recipes: [ChefManiac.com](https://chefmaniac.com)

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