

Boozy Orange Creamsicle Float: A Grown-Up Twist on a Childhood Classic

Boozy Orange Creamsicle Float



TIME
10 min

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INGREDIENTS

- 2 oz vanilla vodka
- 1 oz orange liqueur (like triple sec or Cointreau)
- 3 oz orange juice (preferably fresh)
- 1 oz heavy cream
- 1 scoop vanilla ice cream
- Whipped cream, for topping
- 1 mini orange popsicle, for garnish (optional)
- Ice, for serving

DIRECTIONS

- 1.** Chill Your Glass: Place your serving glass in the freezer for 10 minutes to get that perfect frosty finish.
- 2.** Shake Up the Cocktail: In a cocktail shaker filled with ice, add:
- 3.** 2 oz vanilla vodka
- 4.** 1 oz orange liqueur
- 5.** 3 oz orange juice
- 6.** Shake vigorously until well chilled.
- 7.** Build the Float: Fill the frosted glass halfway with ice.
- 8.** Strain the cocktail mixture into the glass.
- 9.** Slowly pour 1 oz of heavy cream over the top for a dreamy swirl.
- 10.** Add 1 scoop of vanilla ice cream for that classic float vibe.
- 11.** Garnish Like a Pro: Top with a swirl of whipped cream and add a mini orange popsicle on the rim or nestled right in the float.

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