

Blue Scooby Snack Shots - The Ultimate Tropical Party Drink

If you're looking for a cocktail that screams tropical vacation in every sip,



TIME
10 min

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INGREDIENTS

- 1 oz coconut rum
- 1 oz blue curacao
- 1 oz pineapple juice
- 1 oz cream of coconut
- Whipped cream (for garnish and glass rims)
- Blue sprinkles (for glass rims)
- Maraschino cherry (for garnish)
- Ice (for shaking)

DIRECTIONS

- Step 1: Make the Cocktail:** In a cocktail shaker, combine the coconut rum, blue curacao, pineapple juice, and cream of coconut. Fill the shaker with ice and shake vigorously until chilled-about 10-15 seconds.
- Step 2: Prep the Glasses:** Rim each shot glass with a layer of whipped cream, then dip them into blue sprinkles. This gives the shots a festive, beachy look and a sweet edge.
- Step 3: Pour and Garnish:** Strain the chilled mixture evenly into the rimmed shot glasses. Top each with a dollop of whipped cream and a maraschino cherry.
- Step 4: Serve Immediately:** These are best served cold and fresh-cheers!

TIPS FOR SUCCESS

Use cold ingredients : Everything chills faster and blends better.

Cream of coconut is key : It adds richness and sweetness.

Don't substitute with coconut milk or water.

Make it a cocktail : Pour into a highball glass over ice for a full drink version.

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

Original recipe: <https://chefmaniac.com/blue-scooby-snack-shots-the-ultimate-tropical-party-drink/>