

Salted Caramel White Russian Mocktail - A Creamy, Booze-Free Treat

If you've ever wanted the indulgence of a cocktail without the alcohol, this



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INGREDIENTS

1 oz coffee liqueur substitute (like strong brewed coffee or sweet coffee syrup)
1 oz salted caramel syrup
2 oz heavy cream or milk (for a lighter version, use any dairy-free milk)
Ice cubes
Sea salt flakes, for garnish
Caramel drizzle, for garnish

DIRECTIONS

1. Prepare the Glass: Fill your favorite lowball or cocktail glass with ice cubes. This helps chill and layer the drink properly.
2. Mix the Base: Pour in 1 oz of brewed coffee or coffee syrup followed by 1 oz of salted caramel syrup. Stir gently to combine into a smooth, flavorful base.
3. Add the Cream: Slowly pour 2 oz of cream or milk over the back of a spoon. This creates that gorgeous layered effect typical of a classic White Russian.
4. Garnish and Serve: Drizzle the top with caramel syrup and finish with a pinch of sea salt flakes for that signature salted caramel bite.
5. Optional: Serve with a swizzle stick or paper straw for the full mocktail effect.

TIPS FOR SUCCESS

Use chilled coffee or coffee syrup for the best result.
Hot coffee will melt the ice too quickly.
Pour the cream slowly over a spoon for the iconic layered look.
Make it dairy-free with coconut cream or oat milk.

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Original recipe: <https://chefmaniac.com/salted-caramel-white-russian-mocktail-a-creamy-booze-free-treat/>