

Peanut Butter Cup Martini Recipe: Rich, Boozy, and Irresistibly Indulgent

Velvet-Smooth Peanut Butter Cup Martini: The Ultimate Dessert Cocktail



Peanut Butter Cup Martini

Ingredients:
2 oz chocolate vodka
1 oz peanut butter liqueur

TIME
10 min

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INGREDIENTS

This recipe makes 2 generously sized martinis .
IngredientQuantity

DIRECTIONS

1. Instructions
2. The key to a perfect martini is the shake! Follow these steps for the ultimate creamy cocktail.
3. Chill : Your Glassware:
4. Before you do anything else, place your martini or coupe glasses in the freezer for at least 10 minutes.
5. chilled glass
6. keeps the martini frosty and delicious until the last sip.
7. Fill the : Shaker:
8. Add a generous amount of
9. to a cocktail shaker. The ice should fill the shaker about two-thirds of the way.
10. Pour in : Liquids:
11. 2 oz of chocolate vodka
12. 1 oz of peanut butter liqueur
13. 2 oz of heavy cream
14. to the shaker.
15. Shake : Vigorously:
16. Secure the lid tightly and
17. shake hard
18. for at least
19. 15-20 seconds
20. . You want to shake until the outside of the shaker is frosty and the cream is well-emulsified. A proper, hard shake is what makes this martini velvety and foamy on top.

21. Strain and : Serve:
22. Double-strain the mixture into your chilled martini glasses.
23. For the final, impressive touch, garnish with a
24. mini peanut butter cup
25. placed on the rim and a sprinkle of

SWAPS & NOTES

Chocolate Vodka 2 oz A good quality chocolate vodka is essential for a rich, deep flavor.

Peanut Butter Liqueur 1 oz Look for brands like Skrewball or a similar peanut-flavored cream liqueur.

Heavy Cream 2 oz Do not substitute for milk or half-and-half; the heavy cream creates the perfect velvety texture.

Ice Cubes 1 large scoop Used for chilling and emulsifying the cream.

TIPS FOR SUCCESS

The Power of the Shake: Seriously, don't skimp on the shaking time.

The hard shaking breaks down the ice just enough to chill the mixture perfectly and, most importantly, incorporates air into the heavy cream to give you that luscious, velvety finish.

The Rim Trick: For an extra layer of flavor and texture, run a lime wedge around the rim of your chilled glass, then dip it into a shallow plate of crushed roasted peanuts or cocoa powder before pouring in the martini.

Double the Batch, Not the Volume: If you're making this for a crowd, always make it in small batches (for 2-4 people) rather than trying to fill a giant shaker.

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