

The Haunted Ghost Cocktail: Spooky, Creamy Halloween Drink with a Marshmallow Ghost

The Haunted Ghost Cocktail: Spooky, Creamy, and Wickedly Smooth



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Ingredients:
2oz vodka @
1oz coffee liqueur (like Kahlúa) @

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INGREDIENTS

(Per Glass) IngredientQuantity

DIRECTIONS

1. Instructions
2. Step 1: Prep the Marshmallow Ghosts
3. edible black marker
4. or a toothpick dipped in
5. melted chocolate
6. , draw small, simple eyes and a mouth on the side of each mini marshmallow. These are your ghosts! If using an edible marker, allow the ink to dry for a minute or two.
7. Step 2: Combine the Liquids
8. Fill a cocktail shaker halfway with ice cubes. Pour in the
9. coffee liqueur
10. Irish cream
11. heavy cream
12. (or half & half).
13. Step 3: Shake Until Chilly
14. Place the lid on the shaker and
15. shake vigorously
16. for about 15 to 20 seconds. You're looking for the outside of the shaker to be frosted and the drink to be well-chilled and slightly frothy.
17. Step 4: Serve and Garnish
18. Fill your serving glass with fresh ice. Strain the chilled cocktail mixture into the glass. Skewer one or two of your marshmallow ghosts onto a small cocktail pick and place it gently across the rim of the glass or directly into the drink as a ghostly floater.

SWAPS & NOTES

Effortless Elegance: It requires zero fancy techniques. If you can shake a cocktail shaker, you can master this.

Crowd-Pleaser Flavor: The mix of vodka, coffee liqueur, and Irish cream is a classic, rich, and velvety profile that appeals to almost everyone.

The Best Garnish: The marshmallow ghost is such a simple, fun touch that transforms an ordinary creamy cocktail into a thematic masterpiece.

TIPS FOR SUCCESS

Use Quality Ice: Using large, clear ice cubes in the serving glass will keep the drink cold longer without over-diluting the rich, creamy flavor.

Chill Your Ingredients: Keep the liqueurs and cream in the fridge so the drink is cold before you even add it to the shaker.

This results in a better texture and less melting/dilution.

For a Crowd: If you are serving this for a party, multiply the recipe by the number of guests (e.g., 8x for a small group) and mix the liquid ingredients without the cream in a large pitcher.

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

Original recipe: <https://chefmaniac.com/the-haunted-ghost-cocktail-spooky-creamy-halloween-drink-with-a-marshmallow-ghost/>