

Pumpkin Spice Vanilla Vodka Iced Coffee: The Ultimate Boozy Fall Sip

The Ultimate Boozy Fall Sip: Pumpkin Spice Vanilla Vodka Iced Coffee



PRINT
Recipe Card

SAVE
PDF

SOURCE
ChefManiac

BINDER
Ready

INGREDIENTS

(Per Glass) IngredientQuantity

DIRECTIONS

1. Step-by-: Step Instructions
2. Chill : Your Coffee:
3. The first rule of great iced coffee is
4. cold coffee
5. . Ensure your brewed coffee is completely chilled-this keeps the ice from melting too fast.
6. Fill the : Glass:
7. Fill a tall glass or a sturdy mason jar to the top with
8. Pour the : Base:
9. Pour in the
10. chilled coffee
11. , followed by the measured shot of
12. vanilla vodka
13. coffee liqueur
14. Add : Creamer:
15. pumpkin spice creamer
16. Stir to : Combine:
17. Using a long spoon or stirrer, gently mix the ingredients until the creamer is fully incorporated and you have a uniform, spiced, creamy coffee color.
18. Top generously with
19. whipped cream
20. and a light dusting of ground
21. . Serve immediately.

SWAPS & NOTES

Brewed Coffee, chilled 1 cup Cold brew concentrate provides the richest, most intense coffee flavor.

Vanilla Vodka 1 oz This adds a lovely smooth sweetness that complements the spice.

Coffee Liqueur 1 oz Essential for deepening the coffee notes (e.g., Kahløa).

Pumpkin Spice Creamer 2 oz Use your favorite brand, or substitute with half & half plus 1 tbsp pumpkin spice syrup.

TIPS FOR SUCCESS

Batching for a Party: To save time, mix the chilled coffee, vanilla vodka, and coffee liqueur ahead of time.

Store this "boozy coffee base" in the fridge.

When guests arrive, pour the base over ice, and let them add their own creamer and toppings.

Use Good Ice: Large, dense ice cubes melt slower than crushed or small cubes, which helps prevent dilution and keeps the flavor intact.

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

Original recipe: <https://chefmaniac.com/pumpkin-spice-vanilla-vodka-iced-coffee-the-ultimate-boozy-fall-sip/>