

Peanut Butter Russian Cocktail: The Decadent 3-Ingredient Dessert Drink

If you're a fan of the classic



TIME
5 min

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INGREDIENTS

Swaps and Notes:

Dairy-Free Option: For a lighter or dairy-free version, swap the heavy cream with oat milk or almond milk. The drink will still be delicious but less thick.

Liqueur: If you don't have coffee liqueur, a shot of strong, cold-brew coffee concentrate with a touch of simple syrup can work in a pinch.

Make it a Milkshake: For a sweet, boozy milkshake vibe, simply dump all the ingredients (including the ice) into a blender and blend until smooth.

DIRECTIONS

1. This cocktail takes less than 5 minutes to make.
2. **Step 1: Prep the Glass** If using a garnish, drizzle the inside of a rocks glass with a little chocolate syrup.
3. **Step 2: Add Ice and Liqueurs** Fill the rocks glass generously with ice cubes. Pour in the 2 oz of peanut butter whiskey and 1 oz of coffee liqueur.
4. **Step 3: Float the Cream** Slowly pour the 2 oz of heavy cream (or half & half) over the back of a spoon and onto the drink. This technique helps the cream "float" and create the beautiful layered effect that makes the drink look so appealing.
5. **Step 4: Garnish and Serve** Place a mini peanut butter cup on the rim or skewer it and drop it into the drink. Serve immediately before the cream settles completely. Stirring is optional; some people prefer to mix it themselves to control the swirl!

SWAPS & NOTES

Peanut Butter Whiskey 2 oz Brands like Skrewball or Shepherd's are great.

Coffee Liqueur 1 oz Kahlúa is the classic choice, but any coffee liqueur works.

Heavy Cream or Half & Half 2 oz Heavy cream creates a richer, thicker texture.

Ice Cubes As needed Fill the rocks glass.

TIPS FOR SUCCESS

Chill Your Cream: Use very cold heavy cream.

This helps it float better and keeps the entire cocktail colder, longer.

The Layering Trick: For the best-looking drink, pour the cream slowly over the back of a spoon that is held just above the liquid line.

It will gently spread out and sit on top of the whiskey/liqueur mix.

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

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