

The Ultimate Pumpkin Spice White Russian: Creamy, Cozy Fall Cocktail

(A decent quality, smooth vodka works best here.)



PRINT
Recipe Card

SAVE
PDF

SOURCE
ChefManiac

BINDER
Ready

INGREDIENTS

2 oz vodka (A decent quality, smooth vodka works best here.)
1 oz coffee liqueur (Like Kahlœa or a similar brand.)
2 oz pumpkin spice creamer (The key to that iconic fall flavor! Store-bought coffee creamer is the easiest route.)
Ice cubes
Whipped cream (for topping)
Cinnamon dust or pumpkin pie spice (for topping)

DIRECTIONS

- 1.** Prep the : Glass: Select a rocks glass (or an old-fashioned glass) and fill it completely with ice cubes. The colder the drink, the better!
- 2.** Build the : Base: Pour the 2 ounces of vodka and the 1 ounce of coffee liqueur over the ice. Give it a quick, gentle stir with a spoon to slightly chill the spirits.
- 3.** Add the : Creamer: This is where the magic happens! Slowly pour the 2 ounces of pumpkin spice creamer over the back of a spoon, or simply pour it carefully along the side of the glass. This slow pour helps the cream sit slightly on top before slowly swirling downward, creating that gorgeous marbled effect.
- 4.** Garnish and : Serve: Top the drink with a generous swirl of whipped cream and a light dusting of cinnamon or pumpkin pie spice. For extra flair, you can add a whole cinnamon stick or a star anise. Serve immediately!

SWAPS & NOTES

But what truly sells me on the Pumpkin Spice White Russian is the sheer ease and fantastic visual presentation.

It's a one-and-done kind of cocktail.

No shaking required, and the way the creamy pumpkin spice layer slowly swirls into the dark coffee liqueur and vodka is pure magic.

It's a showstopper that requires zero effort.

TIPS FOR SUCCESS

The Swirl is Key: Don't stir the drink too much once the creamer is added, especially if you want that beautiful marbled look.

The contrasting layers of dark and light are part of the fun!

Chill Your Ingredients: Keep your vodka, coffee liqueur, and creamer in the fridge.

Starting with cold ingredients ensures the final drink is ice-cold and refreshing, not watery.

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

Original recipe: <https://chefmaniac.com/the-ultimate-pumpkin-spice-white-russian-creamy-cozy-fall-cocktail/>