

Caramel Apple Fireball Shots: The Sweet & Spicy Fall Cocktail Everyone Asks For

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INGREDIENTS

Swaps and Notes:

Apple Cider: You can substitute filtered apple juice, but it will be slightly sweeter and less robust in flavor.

Caramel Sauce: Any store-bought caramel sauce works, or you can make your own if you're feeling ambitious.

Whisky Swap: If Fireball is too spicy, you can use a high-proof cinnamon schnapps or even a spiced rum, but the flavor profile will be milder.

Batching: To make a large batch, simply scale the apple cider and Fireball (keeping the 1:1 ratio) and add a generous swirl of caramel sauce to your pitcher.

Instructions:

Step 1: Prep the Glasses:

Take a small, shallow dish and pour a thin layer of caramel sauce onto it.

On a separate small dish, spread out your cinnamon sugar mixture.

Dip the rim of each shot glass first into the caramel, then immediately into the cinnamon sugar, twisting gently to coat the rim evenly.

Step 2: Mix the Shots:

In a cocktail shaker, combine the apple cider, Fireball cinnamon whisky, and the 2 tablespoons of caramel sauce.

Fill the shaker with ice.

Seal tightly and shake vigorously for about 15-20 seconds until the mixture is thoroughly chilled and the outside of the shaker is frosted.

Step 3: Serve and Garnish:

Strain the chilled mixture evenly into the prepared shot glasses.

Top each shot with a generous dollop of whipped cream.

Finish with a final, light drizzle of caramel sauce and an extra pinch of cinnamon sugar on top of the whipped cream. Serve immediately!

Tips for Success:

The Chill Factor: Make sure your apple cider is already cold before you start. The colder the mix, the smoother and more enjoyable the shot.

Garnish is Key: Don't skip the rim and the whipped cream! It's the difference between a great shot and a legendary one. The crunch of the cinnamon sugar and the creamy whipped topping mimics the texture of a real caramel apple.

Batch in Advance: If serving a large group, mix the apple cider, Fireball, and caramel sauce in a pitcher and keep it chilled in the refrigerator. Rim the glasses just before the party starts.

Serving Suggestions and Pairings:

Savory Pairings: Try them alongside spicy appetizers like Jalapeño Poppers or rich, meaty dishes.

Sweet Pairings: They are the ultimate follow-up to rich fall desserts like pie, or my personal favorite, This Pumpkin Delight Dessert is My Favorite No-Bake Fall Treat.

Garnish Twist: For an extra autumnal touch, serve them with a small, skewered caramel apple wedge on the rim.

Nutritional Information (Estimated Per Serving):

Calories: 150-180 kcal

Carbohydrates: 15-20g

Sugar: 12-16g

Alcohol Content: High (Note: These are approximations and will vary based on the specific brand of cider, caramel, and size of the shot.)

Storage and Leftover Tips:

More Recipes You Will Love:

These Caramel Apple Nachos Are My Favorite Quick Fall Dessert Trick

The Best Peanut Butter Brownies I've Ever Made (And I've Made a Lot)

DIRECTIONS

1. Step 1: Prep the Glasses: Take a small, shallow dish and pour a thin layer of caramel sauce onto it.
2. On a separate small dish, spread out your cinnamon sugar mixture.
3. Dip the rim of each shot glass first into the caramel, then immediately into the cinnamon sugar, twisting gently to coat the rim evenly.
4. Step 2: Mix the Shots: In a cocktail shaker, combine the apple cider, Fireball cinnamon whisky, and the 2 tablespoons of caramel sauce.
5. Fill the shaker with ice.
6. Seal tightly and shake vigorously for about 15-20 seconds until the mixture is thoroughly chilled and the outside of the shaker is frosted.
7. Step 3: Serve and Garnish: Strain the chilled mixture evenly into the prepared shot glasses.
8. Top each shot with a generous dollop of whipped cream.
9. Finish with a final, light drizzle of caramel sauce and an extra pinch of cinnamon sugar on top of the whipped cream. Serve immediately!
10. Tips for Success: The Chill Factor: Make sure your apple cider is already cold before you start. The colder the mix, the smoother and more enjoyable the shot.
11. Garnish is : Key: Don't skip the rim and the whipped cream! It's the difference between a great shot and a legendary one. The crunch of the cinnamon sugar and the creamy whipped topping mimics the texture of a real caramel apple.
12. Batch in : Advance: If serving a large group, mix the apple cider, Fireball, and caramel sauce in a pitcher

and keep it chilled in the refrigerator. Rim the glasses just before the party starts.

13. **Serving Suggestions and Pairings:** These shots are the perfect dessert-cocktail hybrid. They pair best with salty, spicy, or rich, decadent dishes that can stand up to the cinnamon fire.
14. **Savory : Pairings:** Try them alongside spicy appetizers like Jalapeño Poppers or rich, meaty dishes.
15. **Sweet : Pairings:** They are the ultimate follow-up to rich fall desserts like pie, or my personal favorite, This Pumpkin Delight Dessert is My Favorite No-Bake Fall Treat.
16. **Garnish : Twist:** For an extra autumnal touch, serve them with a small, skewered caramel apple wedge on the rim.
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19. **Sugar:** 12-16g
20. **Alcohol : Content:** High (Note: These are approximations and will vary based on the specific brand of cider, caramel, and size of the shot.)
21. **Storage and Leftover Tips:** This is a serve immediately kind of recipe. The whipped cream and rimming sugar will degrade quickly. If you made a large batch of the liquid mixture, you can store it in an airtight container in the refrigerator for up to 2 days. Give it a good shake before serving again.
22. **More Recipes You Will Love:** If you love the sweet and spicy kick of these Caramel Apple Fireball Shots, you're going to crave more of my cozy, fall-inspired creations and treats:
23. **These :** Caramel Apple Nachos Are My Favorite Quick Fall Dessert Trick
24. **The :** Best Peanut Butter Brownies I've Ever Made (And I've Made a Lot)
25. **Looking for another great beverage?** Try This Blueberry Lemonade Is My Favorite Refreshing Drink for Sunny Days.

SWAPS & NOTES

Apple Cider ¾ cup Use a good quality, unfiltered apple cider for the best flavor.

Fireball Cinnamon Whisky ½ cup Essential for that signature spicy kick.

Caramel Sauce 2 tbsp For mixing and a little extra for the garnish.

Whipped Cream As needed For a creamy, decadent topping.

TIPS FOR SUCCESS

The Chill Factor: Make sure your apple cider is already cold before you start.

The colder the mix, the smoother and more enjoyable the shot.

Garnish is Key: Don't skip the rim and the whipped cream!

It's the difference between a great shot and a legendary one.

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

Original recipe: <https://chefmaniac.com/caramel-apple-fireball-shots-the-sweet-spicy-fall-cocktail-everyone-asks-for/>