

## Wicked Witch Matcha Shots: The Earthy, Spooky Potion for Your Halloween Party

, which also brings a complex, earthy flavor that balances the sweetness perfectly.



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### INGREDIENTS

#### Swaps and Notes:

**Make it a Mocktail:** Simply skip the vanilla vodka. The recipe is still wickedly delicious and a fun green treat!

**Vodka Swap:** If you want a more tropical "potion," swap the vanilla vodka for coconut rum or even a high-quality tequila.

**Sweetener:** You can substitute the honey with agave nectar or maple syrup for a vegan-friendly option.

**For a Crowd:** Easily scale this recipe up. For a full cocktail shaker, multiply all ingredients by 4 (to make 16 shots), or simply mix in a large pitcher and shake individual portions.

#### Step-by-Step Instructions:

**Prep the Matcha:** In a small bowl or shot glass, whisk the matcha powder with the hot water until the powder is fully dissolved and there are no clumps. You should have a smooth, dark green liquid. Set this aside to cool slightly.

**Rim the Glasses:** Place a small amount of honey or simple syrup on one plate and the black sugar or sprinkles on another. Dip the rim of each shot glass first into the honey, then into the sugar to create a spooky, textured rim.

**Combine Ingredients:** Fill a cocktail shaker halfway with ice cubes. Add the cooled matcha mixture, vanilla vodka, coconut milk, and honey/simple syrup.

**Shake the Potion:** Close the lid tightly and shake vigorously for 15-20 seconds until the outside of the shaker is frosty cold. This is key to getting a nice chill and a bit of froth.

**Pour and Serve:** Strain the green "witch's potion" evenly into the prepared shot glasses.

**Enjoy the Magic:** Serve immediately and enjoy the cheers!

## DIRECTIONS

1. **Prep the : Matcha:** In a small bowl or shot glass, whisk the matcha powder with the hot water until the powder is fully dissolved and there are no clumps. You should have a smooth, dark green liquid. Set this aside to cool slightly.
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## SWAPS & NOTES

**Matcha Powder** 2 tsp High-quality for the best color and flavor.

**Hot Water** 2 oz Not boiling; about 170°F is ideal for matcha.

**Vanilla Vodka** 2 oz A standard clear vodka or white rum works too.

**Coconut Milk** 2 oz Full-fat canned coconut milk for extra creaminess, or a carton-style if you prefer it lighter.

## TIPS FOR SUCCESS

**Mind the Water Temperature:** Boiling water will make your matcha bitter and dull the color.

Use water that is hot, but not boiling, to dissolve the powder.

**Use Full-Fat Coconut Milk:** While carton coconut milk works, full-fat canned coconut milk will give you a richer texture and a beautiful, creamy layer after shaking.

**Chill Your Ingredients:** For the coldest shots possible, chill the coconut milk and vodka ahead of time.

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

Original recipe: <https://chefmaniac.com/wicked-witch-matcha-shots-the-earthy-spooky-potion-for-your-halloween-party/>