

The Ultimate RumChata Cinnamon Roll Shot: A Creamy, Boozy Dessert Treat

This recipe is written for one shot, but it is easily scalable!



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INGREDIENTS

Swaps and Notes:

No Vanilla Vodka? Use plain vodka and increase the caramel syrup to $\frac{3}{4}$ oz, or add a few drops of vanilla extract to the shaker.

Syrup Swap: You can use butterscotch or maple syrup instead of caramel for a slightly different, but still delicious, sweetness.

Make it Dairy-Free: RumChata does contain dairy. For a non-dairy option, look for a certified non-dairy cream liqueur. Do not attempt to make your own with milk as it will curdle with the alcohol.

For a Cocktail: Double the ingredients and serve over ice in a rocks glass instead of a shot glass.

? How to Make the RumChata Cinnamon Roll Shot:

Step 1: Prep the Glass:

Pour a small amount of caramel syrup onto a shallow plate.

On a second shallow plate, mix 1 teaspoon of ground cinnamon with 2 teaspoons of granulated sugar to create your cinnamon sugar.

Dip the rim of your shot glass (or small coupe/rocks glass) into the caramel syrup, ensuring an even coating.

Immediately dip the caramel-coated rim into the cinnamon sugar mixture. Set the glass aside.

Step 2: Shake:

Fill a cocktail shaker halfway with ice.

Add the 2 oz of RumChata, 1 oz of vanilla vodka, and ½ oz of caramel syrup to the shaker.

Secure the lid and shake vigorously for about 15-20 seconds until the shaker is thoroughly chilled.

Step 3: Serve:

Strain the liquid into the prepared cinnamon-sugar-rimmed shot glass.

Top generously with whipped cream.

Finish with a small sprinkle of cinnamon sugar or a dash of ground cinnamon on top of the whipped cream.

? Tips for Success:

Chill Your Ingredients: The colder the ingredients, the better this shot tastes. Keep the RumChata and vodka in the fridge or freezer before mixing.

Fresh Whipped Cream is Key: While canned cream works, a dollop of fresh, lightly sweetened whipped cream elevates the texture and flavor significantly.

Don't Skimp on the Rim: The cinnamon sugar rim is not just a garnish; it's crucial for the authentic cinnamon roll experience. It adds texture and the essential "roll" flavor to the creamy "icing."

? Serving Suggestions and Pairings:

Sweet Pairings: Serve alongside simple, warm desserts like a soft Apple Pie or Snickerdoodles.

For a quick dessert hack, try it with our gooey These Pecan Pie Bars are my favorite make-ahead holiday dessert.

Savory Pairings: If serving as a stand-alone party starter, a cheese and cracker spread works well.

The sweetness of the shot is a great contrast to a salty cheese like aged cheddar or Gouda.

Beverage Complement: For those who prefer a non-alcoholic option alongside the shot, a simple cup of black coffee or chai tea is a great, aromatic contrast.

? Nutritional Information Per Serving (Estimate):

? Storage and Leftover Tips:

Never Pre-Mix: Do not mix the liquid ingredients ahead of time and store them in the refrigerator, as the texture and flavor will degrade.

Batching for a Party: The best way to prep is to rim all your glasses ahead of time (up to 2 hours) and chill your RumChata and vodka. When guests arrive, simply pour the cold spirits into a large cocktail shaker or pitcher with ice, shake/stir, and serve immediately.

? More Recipes You Will Love:

For another creamy no-bake dessert, try this This Grasshopper Pie is my favorite no-bake dessert with a mint chocolate twist.

Looking for another great baked treat to enjoy

alongside your shot? You can't go wrong with our This Chocolate Chip Banana Bread is my favorite way to use up overripe bananas.

For a simple, classic cookie that pairs perfectly, check out These Old School No-Bake Cookies never fail me and I've made them 100 times.

DIRECTIONS

1. This recipe is quick, so have your ingredients and shaker ready to go!
2. Step 1: Prep the Glass: Pour a small amount of caramel syrup onto a shallow plate.
3. On a second shallow plate, mix 1 teaspoon of ground cinnamon with 2 teaspoons of granulated sugar to create your cinnamon sugar.
4. Dip the rim of your shot glass (or small coupe/rocks glass) into the caramel syrup, ensuring an even coating.
5. Immediately dip the caramel-coated rim into the cinnamon sugar mixture. Set the glass aside.
6. Step 2: Shake: Fill a cocktail shaker halfway with ice.
7. Add the 2 oz of : RumChata, 1 oz of vanilla vodka, and 1/2 oz of caramel syrup to the shaker.
8. Secure the lid and shake vigorously for about 15-20 seconds until the shaker is thoroughly chilled.
9. Step 3: Serve: Strain the liquid into the prepared cinnamon-sugar-rimmed shot glass.
10. Top generously with whipped cream.
11. Finish with a small sprinkle of cinnamon sugar or a dash of ground cinnamon on top of the whipped cream.
12. ? Tips for Success: Chill Your Ingredients: The colder the ingredients, the better this shot tastes. Keep the RumChata and vodka in the fridge or freezer before mixing.
13. Fresh : Whipped Cream is Key: While canned cream works, a dollop of fresh, lightly sweetened whipped cream elevates the texture and flavor significantly.

14. Don't : Skimp on the Rim: The cinnamon sugar rim is not just a garnish; it's crucial for the authentic cinnamon roll experience. It adds texture and the essential "roll" flavor to the creamy "icing."
15. ? Serving Suggestions and Pairings: This shot is a true after-dinner dessert drink, making it perfect for pairing with lighter desserts or balancing it out with something savory beforehand.
16. Sweet : Pairings: Serve alongside simple, warm desserts like a soft Apple Pie or Snickerdoodles. For a quick dessert hack, try it with our gooey These Pecan Pie Bars are my favorite make-ahead holiday dessert.
17. Savory : Pairings: If serving as a stand-alone party starter, a cheese and cracker spread works well. The sweetness of the shot is a great contrast to a salty cheese like aged cheddar or Gouda.
18. Beverage : Complement: For those who prefer a non-alcoholic option alongside the shot, a simple cup of black coffee or chai tea is a great, aromatic contrast.
19. ? Nutritional Information Per Serving (Estimate): Export to Sheets
20. Disclaimer: This is an estimated nutritional breakdown and will vary based on brand ingredients and serving size of toppings.
21. ? Storage and Leftover Tips: The nature of this drink means it must be consumed immediately after mixing.
22. Never : Pre-Mix: Do not mix the liquid ingredients ahead of time and store them in the refrigerator, as the texture and flavor will degrade.
23. Batching for a : Party: The best way to prep is to rim all your glasses ahead of time (up to 2 hours) and chill your RumChata and vodka. When guests arrive, simply pour the cold spirits into a large cocktail shaker or pitcher with ice, shake/stir, and serve immediately.
24. ? More Recipes You Will Love: If you love the sweet, spiced, and comforting flavors of this shot, you'll want to check out these other Chefmaniac favorites:
25. For another creamy no-bake dessert, try this : This Grasshopper Pie is my favorite no-bake dessert with a mint chocolate twist.

SWAPS & NOTES

I've made this my go-to recipe for holiday gatherings and chilly evenings in, and it disappears faster than actual cinnamon rolls at a brunch buffet.

Why I Love This Recipe This recipe is brilliant in its simplicity.

It requires only three main ingredients, plus a few easy garnishes, and it tastes exponentially better than the effort suggests.

It's a Flavor Bomb: The natural rice and cinnamon flavor of RumChata, combined with vanilla vodka and a hint of caramel, perfectly mimics the complex, spiced sweetness of a cinnamon roll.

TIPS FOR SUCCESS

Chill Your Ingredients: The colder the ingredients, the better this shot tastes.

Keep the RumChata and vodka in the fridge or freezer before mixing.

Fresh Whipped Cream is Key: While canned cream works, a dollop of fresh, lightly sweetened whipped cream elevates the texture and flavor significantly.

Don't Skimp on the Rim: The cinnamon sugar rim is not just a garnish; it's crucial for the authentic cinnamon roll experience.

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

Original recipe: <https://chefmaniac.com/the-ultimate-rumchata-cinnamon-roll-shot-a-creamy-boozy-dessert-treat/>