

Salted Caramel Butterscotch White Russian: Your New Favorite Dessert Cocktail

Salted Caramel Butterscotch White Russian



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INGREDIENTS

Swaps and Notes:

For the Cream: If you are dairy-free, oat milk or almond milk works well, though it will be slightly less thick. For a more decadent mouthfeel, use heavy cream.

Adding Vodka (The Classic Way): If you want to make this closer to a traditional White Russian, you can add 1/2 oz of vodka. The schnapps replaces the kick of the vodka, but you can always add it back for a stronger cocktail.

The Salt: Don't skip the salt! A tiny pinch of flaky sea salt (Maldon or similar) sprinkled on top or a salted caramel rim really balances the intense sweetness of the butterscotch and caramel.

Step-by-Step Instructions:

Tips for Success:

The Stir: Do not vigorously shake or stir this drink right away. The beauty of a White Russian is that slow, cloudy diffusion of cream into the dark liqueur. Gently stir just before sipping for the perfect mix.

Quality Ingredients: Since there are so few ingredients, the quality really shines through. Use your favorite coffee liqueur and a thick, rich caramel sauce.

Make it Cold: Pre-chill your glass. A perfectly chilled drink elevates the entire experience.

Serving Suggestions and Pairings:

Sweet Pairings: This drink is divine alongside a bite of dark chocolate, or try it with a comforting baked good like These Pecan Pie Bars are my favorite make-ahead holiday dessert or This Pumpkin Delight Dessert is my favorite no-bake fall treat.

Savory Contrast: The sweetness of the White Russian is beautifully balanced by a small, salty cheese plate. Think sharp cheddar, blue cheese, and salted nuts.

Nutritional Information Per Serving:

Disclaimer: This is an approximation and can vary greatly based on the specific brands of liqueur and cream used.

Calories: Approximately 250-300 calories

Carbohydrates: Approximately 20-25g

Alcohol Content: 2 oz of spirits and liqueurs (around 15-20% ABV)

Storage and Leftover Tips:

Pre-Measure: Combine the coffee liqueur and butterscotch schnapps in a sealed jar and refrigerate.

Serve: When ready to serve, pour 2 oz of the mixture over ice, and add the cream and caramel.

More Recipes You Will Love:

These Chocolate Chip Cookie Dough Brownie Bombs are my favorite sweet obsession

This Blueberry Lemonade is my favorite refreshing drink for sunny days

Final Thoughts:

DIRECTIONS

1. This cocktail comes together faster than you can say "caramel swirl."
2. **Step 1: Prep the Glass (Optional but Recommended)** If you want to go the extra mile, run a small amount of caramel sauce around the rim of your glass, then gently dip the rim into a plate of flaky sea salt.
3. **Step 2: Fill and Chill** Fill an Old Fashioned glass (or a similar rocks glass) generously with ice cubes. The colder the drink, the better.
4. **Step 3: Build the Base** Pour 1 oz of coffee liqueur (like Kahlœa) over the ice. Next, pour in 1 oz of butterscotch schnapps.
5. **Step 4: The Cream Float** Gently pour 1 oz of cream (or half-and-half) over the back of a spoon and onto the liquid. This helps it sit nicely on top for that beautiful, layered, swirled look.
6. **Step 5: The Finishing Touch** Drizzle a small amount of caramel sauce over the top of the drink. You can serve it immediately, allowing the drinker to swirl and mix it in as they sip.
7. **Tips for Success: The Stir:** Do not vigorously shake or stir this drink right away. The beauty of a White Russian is that slow, cloudy diffusion of cream into the dark liqueur. Gently stir just before sipping for the perfect mix.
8. **Quality : Ingredients:** Since there are so few ingredients, the quality really shines through. Use your favorite coffee liqueur and a thick, rich caramel sauce.
9. **Make it : Cold:** Pre-chill your glass. A perfectly chilled drink elevates the entire experience.

10. **Serving Suggestions and Pairings:** This rich cocktail is a dessert in itself, but it pairs wonderfully with equally decadent sweets.
11. **Sweet : Pairings:** This drink is divine alongside a bite of dark chocolate, or try it with a comforting baked good like These Pecan Pie Bars are my favorite make-ahead holiday dessert or This Pumpkin Delight Dessert is my favorite no-bake fall treat.
12. **Savory : Contrast:** The sweetness of the White Russian is beautifully balanced by a small, salty cheese plate. Think sharp cheddar, blue cheese, and salted nuts.
13. **Nutritional Information Per Serving: Disclaimer:** This is an approximation and can vary greatly based on the specific brands of liqueur and cream used.
14. **Calories:** Approximately 250-300 calories
15. **Carbohydrates:** Approximately 20-25g
16. **Alcohol : Content:** 2 oz of spirits and liqueurs (around 15-20% ABV)
17. **Storage and Leftover Tips:** This cocktail is meant to be mixed and enjoyed immediately. Do not pre-mix the drink and store it, as the cream will separate. If you want to prep ahead for a party, you can:
18. **Pre-: Measure:** Combine the coffee liqueur and butterscotch schnapps in a sealed jar and refrigerate.
19. **Serve:** When ready to serve, pour 2 oz of the mixture over ice, and add the cream and caramel.
20. **More Recipes You Will Love:** If you have a sweet tooth that only a boozy treat or a creamy confection can fix, try some of these other fantastic recipes:
21. **These :** Chocolate Chip Cookie Dough Brownie Bombs are my favorite sweet obsession
22. **This :** Blueberry Lemonade is my favorite refreshing drink for sunny days
23. **Final Thoughts:** The Salted Caramel Butterscotch White Russian is the perfect cocktail for chilly evenings, holiday gatherings, or just when you need a little liquid comfort. It's a simple recipe that delivers massive flavor and a truly indulgent experience. It's one of those recipes you'll reach for again and again.
24. **Did you try this recipe?** Let me know your favorite caramel sauce to use in the comments below! Don't forget to follow ChefManiac.com on social media for more cocktail and dessert ideas.

SWAPS & NOTES

Coffee Liqueur (e.g., Kahløa) 1 oz Provides the rich, coffee base.

Butterscotch Schnapps 1 oz Adds that essential buttery, caramel note.

Cream or Half-and-Half 1 oz Use whole milk for a lighter drink, or heavy cream for extra richness.

Ice Cubes As needed Fill the glass generously.

TIPS FOR SUCCESS

The Stir: Do not vigorously shake or stir this drink right away.

The beauty of a White Russian is that slow, cloudy diffusion of cream into the dark liqueur.

Gently stir just before sipping for the perfect mix.

Quality Ingredients: Since there are so few ingredients, the quality really shines through.

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

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