

## Almond Joy Cocktail Recipe: The Ultimate Chocolate-Coconut Dessert Drink

? Almond Joy Cocktail: Your Favorite Candy Bar, Boozier and Creamier



Almond Joy Cocktail

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### INGREDIENTS

#### Swaps and Notes:

For a Boozier Kick: Use 1 oz of a neutral spirit like vodka instead of the coconut rum, and use 1 oz of cream of coconut (the syrupy stuff, not the milk) to maintain the coconut flavor.

Dairy-Free Option: Full-fat canned coconut milk provides the best texture and richness if you're avoiding dairy.

Non-Alcoholic Version: Use 1 oz coconut syrup, 1 oz chocolate syrup, 1 oz almond syrup (like Torani), and 2 oz of milk or cream.

Make it Frozen: Blend all ingredients with 1 cup of ice for a creamy, milkshake-like texture.

### DIRECTIONS

1. Making this cocktail is so easy, it might become your new signature dessert.
2. Step 1: Prep the Glass: Drizzle chocolate syrup inside your serving glass (a coupe, martini, or rocks glass works well) for a decorative touch. If desired, moisten the rim of the glass with a small amount of chocolate liqueur and dip it into a shallow plate of shredded coconut for a festive finish. Fill the glass with fresh ice.
3. Step 2: Combine and Chill: In a cocktail shaker, combine the coconut rum (1 oz), chocolate liqueur (1 oz), amaretto (1 oz), and the cream or coconut milk (2 oz). Fill the shaker three-quarters full with ice cubes.
4. Step 3: Shake It Up: Place the lid on the shaker tightly and shake vigorously for about 15-20 seconds. You want the mixture to be extremely cold and slightly frothy, which indicates it's properly emulsified and chilled.
5. Step 4: Strain and Garnish: Strain the mixture into your prepared glass filled with ice. Top with a sprinkle of extra shredded coconut and balance a whole almond on the rim or directly on top of the drink. Serve immediately and enjoy the pure indulgence!

### SWAPS & NOTES

Coconut Rum 1 oz Malibu is a great, accessible choice, but any quality coconut rum works.

Chocolate Liqueur 1 oz I prefer a darker liqueur like Godiva

or Crème de Cacao for richness.

Amaretto 1 oz This is the crucial almond flavor.  
Cream or Coconut Milk 2 oz Heavy cream makes it luxurious;  
full-fat coconut milk keeps it dairy-free and enhances the

coconut flavor.

### TIPS FOR SUCCESS

Use Good Ice: Since this is a shaken drink, the quality of your ice matters.

Use fresh, clean ice to avoid any off-flavors and ensure maximum chill.

The Chocolate Drizzle is Key: The aesthetic appeal of the chocolate drizzle makes a huge difference.

Use a squeeze bottle if you have one for thin, elegant lines.

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