

Sweet Twist on a Classic: Vanilla Raspberry White Russian for Dessert Lovers

Vanilla Raspberry White Russian: A Sweet & Creamy Indulgence!



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INGREDIENTS

Swaps and Notes:

Cream Substitute: If you want a non-dairy option, use full-fat oat milk or a good quality half-and-half for a slightly lighter drink.

Liqueur: If you don't have a dedicated vanilla liqueur, you can substitute it with 1 oz of a coffee liqueur (like Kahlúa) and a splash of vanilla extract added to the cream. The raspberry, however, is key and should not be swapped.

Vodka: You can substitute the vodka with white rum for a slightly sweeter, molasses-tinged flavor, or even gin for a drier, more botanical finish.

Making it Ahead: You can mix the vodka, raspberry liqueur, and vanilla liqueur in a large batch and keep it chilled. When ready to serve, pour over ice and top with cream.

How to Make the Vanilla Raspberry White Russian:

Chill Your Glass: If possible, place your rocks glass in the freezer for a few minutes. A cold glass keeps your drink colder longer.

Add Ice: Fill your chilled rocks glass (or a similar short glass) with ice cubes. The more ice you use, the slower the drink will dilute.

Pour the Alcohol: Measure and pour the vodka, raspberry liqueur, and vanilla liqueur directly over the ice.

Stir Gently: Give the mixture a quick, gentle stir-just enough to combine the liqueurs.

Add the Cream: Slowly pour the heavy cream or milk over the back of a spoon, or simply pour it right on top of the mixed liqueurs. This creates that beautiful, swirled, layered effect that gives the White Russian its signature look.

Garnish and Serve: For an elegant finish, garnish with a few fresh raspberries and a delicate sprinkle of white chocolate shavings. Serve immediately!

? **Tips for Success:**

The Cream Swirl: For the most dramatic layered look, use heavy cream and avoid stirring it in. Pour it gently over the mixed liqueurs. The density difference will create a gorgeous "cloud" effect.

Quality Ingredients Matter: Since there are only four main ingredients, the quality of each one shines through. Use a decent vodka and the best liqueurs you can afford.

Temperature is Key: This drink is best served ice cold. Make sure your liqueurs are chilled before you start.

? **Serving Suggestions and Pairings:**

Savory Pairings: The sweetness of the cocktail is balanced beautifully by salty, creamy flavors. Try serving it alongside my recipe for Baked Brie Appetizer or a salty charcuterie board with cured meats and aged cheddar.

Sweet Pairings: Lean into the dessert theme! Serve it with a classic, decadent sweet like Pecan Pie Bars or a creamy, cold treat like No-Bake Oreo Cream Pie.

Non-Alcoholic Drink Pairing: Offer a refreshing non-alcoholic option for guests, such as this vibrant Blueberry Lemonade.

? **Nutritional Information (Per Serving):**

Disclaimer: Nutritional values are approximate and will vary based on the specific brands and type of cream/milk used. This is an estimate for a single serving made with heavy cream.

? **Storage and Leftover Tips:**

Pre-Mix Liqueurs: If you are preparing for a party, you can mix the vodka, raspberry liqueur, and vanilla liqueur together ahead of time and keep the mixture sealed in the refrigerator for up to a week.

Cream: Always add the cream right before serving. Do not pre-mix the cream, as it will separate and thin out over time.

More Recipes You Will Love:

For a simple, hearty dinner before dessert: [Classic Spaghetti Recipe with Homemade Sauce](#)

For an effortless, crowd-pleasing dessert: [This No-Bake Oreo Cream Pie is my Favorite Quick Dessert Hack](#)

For a savory appetizer that impresses: This Baked Brie Appetizer is my Favorite Effortless Way to Impress Guests
Final Thoughts:

DIRECTIONS

1. This cocktail is so simple, you'll be sipping it in minutes!
2. Chill : Your Glass: If possible, place your rocks glass in the freezer for a few minutes. A cold glass keeps your drink colder longer.
3. Add : Ice: Fill your chilled rocks glass (or a similar short glass) with ice cubes. The more ice you use, the slower the drink will dilute.
4. Pour the : Alcohol: Measure and pour the vodka, raspberry liqueur, and vanilla liqueur directly over the ice.
5. Stir : Gently: Give the mixture a quick, gentle stir-just enough to combine the liqueurs.
6. Add the : Cream: Slowly pour the heavy cream or milk over the back of a spoon, or simply pour it right on top of the mixed liqueurs. This creates that beautiful, swirled, layered effect that gives the White Russian its signature look.
7. Garnish and : Serve: For an elegant finish, garnish with a few fresh raspberries and a delicate sprinkle of white chocolate shavings. Serve immediately!
8. ? Tips for Success: The Cream Swirl: For the most dramatic layered look, use heavy cream and avoid stirring it in. Pour it gently over the mixed liqueurs. The density difference will create a gorgeous "cloud" effect.
9. Quality : Ingredients Matter: Since there are only four main ingredients, the quality of each one shines through. Use a decent vodka and the best liqueurs you can afford.

10. Temperature is : Key: This drink is best served ice cold. Make sure your liqueurs are chilled before you start.
11. ? Serving Suggestions and Pairings: This cocktail is essentially a dessert in a glass, so it pairs wonderfully with rich, sweet, or savory appetizers and desserts.
12. Savory : Pairings: The sweetness of the cocktail is balanced beautifully by salty, creamy flavors. Try serving it alongside my recipe for Baked Brie Appetizer or a salty charcuterie board with cured meats and aged cheddar.
13. Sweet : Pairings: Lean into the dessert theme! Serve it with a classic, decadent sweet like Pecan Pie Bars or a creamy, cold treat like No-Bake Oreo Cream Pie.
14. Non-: Alcoholic Drink Pairing: Offer a refreshing non-alcoholic option for guests, such as this vibrant Blueberry Lemonade.
15. ? Nutritional Information (Per Serving):
Disclaimer: Nutritional values are approximate and will vary based on the specific brands and type of cream/milk used. This is an estimate for a single serving made with heavy cream.
16. Export to : Sheets
17. ? Storage and Leftover Tips: This is a cocktail that should be made and enjoyed immediately.
18. Pre-: Mix Liqueurs: If you are preparing for a party, you can mix the vodka, raspberry liqueur, and vanilla liqueur together ahead of time and keep the mixture sealed in the refrigerator for up to a week.
19. Cream: Always add the cream right before serving. Do not pre-mix the cream, as it will separate and thin out over time.
20. More Recipes You Will Love: If you enjoyed this sweet, elevated twist on a classic, be sure to try these other favorite recipes:
21. For a simple, hearty dinner before dessert: Classic Spaghetti Recipe with Homemade Sauce
22. For an effortless, crowd-pleasing dessert: This No-Bake Oreo Cream Pie is my Favorite Quick Dessert Hack
23. For a savory appetizer that impresses: This Baked Brie Appetizer is my Favorite Effortless Way to Impress Guests
24. Final Thoughts: The Vanilla Raspberry White Russian is more than just a drink; it's an experience. It's the perfect blend of creamy nostalgia and bright, modern flavor. Whether you're unwinding after a long week or hosting a sophisticated dinner, this cocktail is your simple, sweet ticket to indulgence.
25. Have you tried this recipe? I'd love to hear your feedback-did you use milk or cream? Let me know in the comments below! Be sure to follow us on social media for more cocktail inspiration and kitchen hacks.

SWAPS & NOTES

It transforms a simple, dark cocktail into a sweet, vibrant

pink indulgence that's perfect for a weekend treat, a holiday gathering, or just a sweet nightcap.

Trust me, once you taste the blend of tart fruit, sweet vanilla, and creamy texture, you'll never look back.

Why I Love This Recipe I'm a huge fan of classic cocktails, but

sometimes they need a little shake-up.

The original White Russian is great, but it's heavy.

TIPS FOR SUCCESS

The Cream Swirl: For the most dramatic layered look, use heavy cream and avoid stirring it in.

Pour it gently over the mixed liqueurs.

The density difference will create a gorgeous "cloud" effect.

Quality Ingredients Matter: Since there are only four main ingredients, the quality of each one shines through.

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

Original recipe: <https://chefmaniac.com/sweet-twist-on-a-classic-vanilla-raspberry-white-russian-for-dessert-lovers/>