

The Ultimate Gingerbread Martini: Your New Favorite Cozy Christmas Cocktail

If the holidays had a flavor, this would be it. Forget the fruitcakes and plain eggnog-this



TIME
15 min

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INGREDIENTS

Garnish:
Crushed gingerbread cookies or graham crackers (for the rim)
Caramel or honey (for rimming)
Whipped cream
Cinnamon stick or mini gingerbread cookie (for decoration)
Optional: A sprinkle of nutmeg or cinnamon sugar

DIRECTIONS

1. This martini comes together in four simple, festive steps.
2. Step 1: Rim the Glass: Pour a thin layer of caramel sauce or honey onto a small plate. On a separate plate, spread out your crushed gingerbread cookies or graham crackers. Dip the rim of your martini glass (or coupe glass) into the caramel/honey first, then immediately into the cookie crumbs, ensuring the rim is fully coated. Set aside.
3. Step 2: Chill Your Shaker: Fill a cocktail shaker halfway with ice cubes. This is key to getting that frothy, perfectly chilled texture.
4. Step 3: Mix the Cocktail: Pour the vodka, Baileys, coffee liqueur, gingerbread syrup, and half & half into the prepared shaker. Secure the lid tightly and shake vigorously for about 15-20 seconds. You want the outside of the shaker to be icy cold and condensation to form-this means your drink is perfectly chilled and slightly aerated.
5. Step 4: Pour & Garnish: Strain the mixture into your prepared, rimmed glass. Top with a generous dollop of whipped cream, a dusting of nutmeg or cinnamon, and finish with a decorative mini gingerbread cookie or a cinnamon stick.
6. Step 5: Sip & Celebrate!: Serve immediately and enjoy the nostalgic warmth of Christmas in every creamy, spiced sip.

SWAPS & NOTES

of spiced gingerbread cookies, a hint of vanilla, and a velvety smooth finish, this drink isn't just a cocktail; it's dessert in a glass .

Whether you're hosting a sophisticated holiday dinner, toasting by a crackling fire, or just craving something merry and sweet on a Sunday night, this martini is simple to make and completely unforgettable.

Why I Love This Recipe For me, the holidays are all about nostalgia and comfort , and this Gingerbread Martini nails both. Most holiday drinks are good, but they don't quite capture the scent of fresh-baked gingerbread and the warmth of a cozy kitchen.

TIPS FOR SUCCESS

Chill Your Glassware: A warm glass will melt your drink fast.

Pop your martini glasses in the freezer for at least 15 minutes before mixing for a truly cold cocktail.

The Vigor of the Shake: You must shake hard and fast.

This is what creates that beautiful, frothy head on the martini.

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

Original recipe: <https://chefmaniac.com/the-ultimate-gingerbread-martini-your-new-favorite-cozy-christmas-cocktail/>