

Pumpkin Patch Delight: The Creamy Vanilla Vodka Cocktail for Fall Parties

Pumpkin Patch Delight: The Creamy Cocktail That Tastes Like Fall in a Glass



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10 min

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INGREDIENTS

Swaps and Notes:

Pumpkin Cream Substitute: If you can't find pumpkin creamer, mix 1 oz heavy cream with 1/2 tsp pumpkin puree and 1/4 tsp pumpkin pie spice. Shake it well before adding to the vodka.

Vodka Swap: Not a fan of vanilla? Use plain vodka and add 1/4 tsp of vanilla extract to the shaker.

Alternatively, a spiced rum or a bourbon could add a richer, warmer depth.

Cinnamon Kick: For a spicier drink, use a cinnamon stick as a garnish and stir it into the drink, or swap the dusting for a tiny pinch of freshly grated nutmeg.

Make it a Dessert: For an even richer treat, blend the ingredients with a scoop of vanilla ice cream for a Pumpkin Patch Boozy Shake.

? Step-by-Step Instructions:

Step 1: Prep Your Glass:

Step 2: Combine and Chill:

Step 3: Shake It Up:

Step 4: Strain and Garnish:

Step 5: Serve!:

Tips for Success:

Use Cold Creamer: The colder your pumpkin cream or creamer is, the better it will mix and the less dilution you'll get when shaking.

Double Strain for Smoothness: If your pumpkin creamer has any sediment, consider double-straining

(using a fine-mesh sieve alongside the shaker's strainer) for a perfectly silky drink.

Make Ahead Batch: For parties, you can mix the vodka and pumpkin cream/creamer together ahead of time and keep it refrigerated. When guests arrive, just shake with ice and garnish for each serving. Do not shake the entire batch ahead of time, as it will lose its frothiness.

Serving Suggestions and Pairings:

Dessert Pairing: Its pumpkin pie flavor makes it a natural match for complementary fall treats like my these caramel apple pie cookies are my favorite fall treat in bite-sized form or a slice of this pumpkin delight dessert is my favorite no-bake fall treat.

Savory Contrast: For a unique contrast at a party, serve it alongside something savory and salty, like a cheese board featuring sharp cheddar and salty pretzels.

Movie Night Treat: Pair it with buttery, salted popcorn for a cozy, festive movie night snack.

Nutritional Information (Per Serving):

Disclaimer: Nutritional information is an estimate based on standard ingredients and may vary.

Calories: Approximately 180-250 calories

Carbohydrates: 8-15g (depending on the type of pumpkin cream/creamer used)

Alcohol Content: Approx. 14% ABV

Storage and Leftover Tips:

Premixed Base: As mentioned, the mixture of vanilla vodka and pumpkin creamer can be premixed and stored in an airtight container in the refrigerator for up to 3 days. Always shake with ice right before serving to achieve the proper texture and chill.

Garnish: Keep the whipped cream and cinnamon separate until the moment of serving.

More Recipes You Will Love:

Need a Refresher? Try my bright and tangy this blueberry lemonade is my favorite refreshing drink for sunny days.

Craving a Classic Cocktail? You can't go wrong with a perfectly balanced classic margarita recipe easy and delicious.

More Fall Treats: For another stunning dessert for the season, check out this pumpkin delight dessert is my favorite no-bake fall treat.

Final Thoughts:

DIRECTIONS

- 1. Step 1: Prep Your Glass:** Chill your serving glass (a martini glass, coupe, or rocks glass works well) in the freezer for at least 10 minutes. This ensures the cocktail stays colder for longer.
- 2. Step 2: Combine and Chill:** Fill a cocktail shaker halfway with ice. Add the 1.5 ounces of vanilla vodka and the 1 ounce of pumpkin cream (or creamer).
- 3. Step 3: Shake It Up:** Secure the lid tightly and shake vigorously for 15-20 seconds. You want the outside of the shaker to be thoroughly frosted. This chills the drink perfectly and creates a nice, frothy layer from the cream.
- 4. Step 4: Strain and Garnish:** Strain the mixture into your chilled glass, leaving the ice behind. Top generously with a dollop of whipped cream (if using) and dust lightly with a pinch of ground cinnamon.
- 5. Step 5: Serve!** Serve immediately. For a truly festive look, you can rim the glass with a mixture of sugar and pumpkin pie spice before you start.
- 6. Tips for Success: Use Cold Creamer:** The colder your pumpkin cream or creamer is, the better it will mix and the less dilution you'll get when shaking.
- 7. Double : Strain for Smoothness:** If your pumpkin creamer has any sediment, consider double-straining (using a fine-mesh sieve alongside the shaker's strainer) for a perfectly silky drink.
- 8. Make : Ahead Batch:** For parties, you can mix the vodka and pumpkin cream/creamer together ahead of time and keep it refrigerated. When guests arrive, just shake with ice and garnish for each serving. Do not shake the entire batch ahead of time, as it will lose its

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9. **Serving Suggestions and Pairings:** This rich cocktail serves as an excellent aperitif or, more fittingly, a liquid dessert.
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18. **Premixed : Base:** As mentioned, the mixture of vanilla vodka and pumpkin creamer can be premixed and stored in an airtight container in the refrigerator for up to 3 days. Always shake with ice right before serving to achieve the proper texture and chill.
19. **Garnish:** Keep the whipped cream and cinnamon separate until the moment of serving.
20. **More Recipes You Will Love:** If you enjoyed this creamy, spiced treat, you'll want to explore these other Chef Maniac favorites:
21. **Need a : Refresher?** Try my bright and tangy this blueberry lemonade is my favorite refreshing drink for sunny days.
22. **Craving a : Classic Cocktail?** You can't go wrong with a perfectly balanced classic margarita recipe easy and delicious.
23. **More : Fall Treats:** For another stunning dessert for the season, check out this pumpkin delight dessert is my favorite no-bake fall treat.
24. **Final Thoughts:** The Pumpkin Patch Delight is more than just a drink-it's an instant mood setter for the season. It's sweet enough to satisfy your dessert craving and boozy enough to get the party started, all without requiring any complicated bar tools or techniques. Give it a try this week and let me know what you think.
25. **Did you try a different spirit? Did you use a special pumpkin creamer?** I love hearing your creative twists! Share your feedback in the comments below, and don't forget to follow me on Instagram for more seasonal recipe inspiration.

SWAPS & NOTES

, making it a hit even with those who aren't usually cocktail enthusiasts.

It's essentially a grown-up, boozy milkshake for fall!

It's Highly Adaptable: As you'll see in my swaps section, you can easily adjust this for a non-alcoholic version or to amp up the spice.

If you love the flavors of fall, you should also check out my recipe for these easy pumpkin spice muffins are my favorite fall treat to bake on repeat.

TIPS FOR SUCCESS

Use Cold Creamer: The colder your pumpkin cream or creamer is, the better it will mix and the less dilution you'll get when shaking.

Double Strain for Smoothness: If your pumpkin creamer has any sediment, consider double-straining (using a fine-mesh sieve alongside the shaker's strainer) for a perfectly silky drink.

Make Ahead Batch: For parties, you can mix the vodka and pumpkin cream/creamer together ahead of time and keep it refrigerated.

When guests arrive, just shake with ice and garnish for each serving.

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

Original recipe: <https://chefmaniac.com/pumpkin-patch-delight-the-creamy-vanilla-vodka-cocktail-for-fall-parties/>