

Santa Bourbon Bomb: The Ultimate Creamy Caramel Christmas Cocktail

The Santa Bourbon Bomb: A Rich, Caramel-Kissed Cocktail That Tastes Like Christmas



TIME
5 min

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INGREDIENTS

and includes heavy cream. Exact values will vary based on brands and exact measurements.

ComponentEstimateCalories250 - 300

kcalAlcohol~14gSugars15 - 25g Export to Sheets

? Storage and Leftover

DIRECTIONS

1. This recipe is simple, but the key is in the layering to achieve that perfect "bomb" look.
2. Prep : Time: 5 minutes
3. Total : Time: 5 minutes
4. Yields: 1 rich, cozy cocktail
5. Drip the : Caramel:
6. Take your serving glass (a rocks glass, highball, or even a coupe works well) and drizzle the caramel syrup inside. Slowly rotate the glass to let it drip down the sides for that signature "Santa Bomb" appearance.
7. Add : Ice and Base:
8. Fill your prepared glass with ice. Pour in the 2 oz of bourbon, followed by the 1 oz of coffee liqueur. Stir gently, being careful not to disturb the caramel drip too much.
9. Float the : Cream:
10. Slowly pour the 1 oz of heavy cream or : Irish cream over the top of the drink. Pouring over the back of a spoon helps create a distinct, creamy layer. Watch the beautiful, milky swirl happen.
11. Finish your cocktail with a generous swirl of whipped cream. Drizzle more caramel over the top of the whipped cream and sprinkle with the crushed gingerbread cookies.
12. Add your optional festive garnishes (like cranberries or sugar pearls) and serve immediately.

SWAPS & NOTES

of a rich holiday confection without the fork.

The Festive Drip: The caramel drizzle inside the glass is non-negotiable.

It creates that "bomb" effect as it slowly swirls through the ice and dark liqueur, making the drink look as beautiful as it tastes.

Speed and Simplicity: Despite its impressive appearance, this recipe is a masterclass in efficiency.

TIPS FOR SUCCESS

The Cream Temp: Make sure your cream or Irish cream is very cold .

This helps it sit on top of the liquid base for a better, more defined layer before you stir it in.

Pre-Chill the Glass: A chilled glass will keep the bourbon base cooler for longer, allowing the slow melting of the ice to release the flavors more gradually.

For a Crowd: If you are making a batch, mix the bourbon, coffee liqueur, and caramel (leaving out the ice and cream) in a pitcher.

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

Original recipe: <https://chefmaniac.com/santa-bourbon-bomb-the-ultimate-creamy-caramel-christmas-cocktail/>