

Baileys Salted Caramel Espresso Martini: The Ultimate Indulgent Cocktail

The Ultimate Indulgence: How to Make the Creamiest Baileys Salted Caramel Espresso Martini



TIME
5 min

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INGREDIENTS

Swaps and Notes:

Espresso: While freshly brewed espresso offers the best crema (which creates the iconic foam), strong cold-brew concentrate or high-quality instant espresso powder mixed with a tiny bit of hot water will work in a pinch. Ensure it is fully chilled!

Coffee Liqueur: If you don't have coffee liqueur, you can substitute with a splash of simple syrup mixed with a few drops of vanilla extract, but the depth of flavor won't be quite the same.

Baileys: If you can only find original Baileys, you can still make this! Just add a small splash of quality caramel syrup to the shaker.

DIRECTIONS

1. (By Jason Griffith)
2. The : Espresso Martini has firmly cemented its place in the cocktail hall of fame, but sometimes, a classic needs a cozy, luxurious upgrade. Enter the Baileys Salted Caramel Espresso Martini. This isn't just a cocktail; it's a dessert, a nightcap, and a party starter all rolled into one smooth, chilled, and perfectly balanced glass.
3. If you're looking for a sophisticated drink that feels like a warm hug on a cold night, or a decadent treat to end a perfect dinner, you've found it. The combination of bold, freshly brewed espresso, rich Baileys Salted Caramel liqueur, and a touch of quality vodka creates a smooth sip with a lovely sweet-and-salty finish that lingers just long enough.

SWAPS & NOTES

It's an instant mood setter-sophisticated enough for a holiday gathering, yet simple enough to shake up on a Tuesday night.

What I love most is how effortlessly it comes together.

We're talking five minutes flat from kitchen counter to chilled martini glass.

Plus, the Baileys Salted Caramel provides all the creamy sweetness you need, streamlining the ingredient list and guaranteeing that classic velvety texture without any fussy syrups.

TIPS FOR SUCCESS

Fresh Espresso is Non-Negotiable (Almost): While I noted swaps, using a fresh shot of espresso provides the necessary crema -the light brown, bubbly layer-which is essential for getting that beautiful, thick foam.

The Power of the Chill: Everything should be cold.

Your glass, your espresso, and your shake should be intense.

The colder the ingredients, the better the foam.

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Original recipe: <https://chefmaniac.com/baileys-salted-caramel-espresso-martini-the-ultimate-indulgent-cocktail/>