

Creamy Peppermint Mocha Martini: The Ultimate Festive Dessert Cocktail

? The Coziest Peppermint Mocha Martini: Your New Favorite Holiday Cocktail Recipe



TIME
5 min

PRINT
Recipe Card

SAVE
PDF

SOURCE
ChefManiac

INGREDIENTS

Swaps and Notes for Success:

Cream Substitute: For a dairy-free version, use full-fat oat milk or canned coconut milk for a rich, creamy texture.

Chocolate Liqueur: If you don't have chocolate liqueur, you can substitute with chocolate syrup (like Hershey's) mixed with an extra 0.5 oz of vodka, but the texture will be thinner.

Coffee Liqueur: Use strong, cooled espresso if you prefer a less sweet, more intense coffee flavor.

Garnish Hack: To crush the candy cane easily, place it in a zip-top bag and use the bottom of a heavy skillet to crush it into fine pieces. Moisten the rim of your glass with a bit of water or simple syrup before pressing it into the crushed candy.

How to Make the Peppermint Mocha Holiday Martini (Step-by-Step):

Step 1: Prep Your Glass and Ingredients:

Step 2: Shake, Shake, Shake:

Step 3: Strain and Garnish:

? **Tips for Success:**

Always Chill the Glass: A martini should be served icy cold. Place your coupe glasses in the freezer for at least 30 minutes before mixing the drink.

Use Good Ice: Don't skimp on the ice in your shaker. Use fresh, solid cubes to get maximum dilution and chill.

Adjust the Mint: If you like a stronger mint

flavor, you can add an extra splash of the peppermint schnapps. If you prefer it more subtle, reduce it by half.

Serving Suggestions and Pairings:

Savory Pairings: Try balancing the sweetness with a savory, cheesy bite. A simple baked brie appetizer works beautifully, or perhaps some Easy Cheesy Chicken Sliders with Marinara Garlic Butter served as an early evening snack.

Sweet Pairings: Lean into the dessert theme! For a mint-chocolate overload (in the best way), serve it alongside a slice of This Grasshopper Pie is My Favorite No-Bake Dessert with a Mint Chocolate Twist. You could also pair it with These Hot Chocolate Cookie Cups are My Favorite Winter Treat to Share and Savor.

Nutritional Information (Per Serving, Estimated):

? Storage and Leftover Tips:

The Best Strategy: Measure out all the alcoholic components (vodka, coffee liqueur, peppermint schnapps, chocolate liqueur) into a sealed container and refrigerate it. This is your pre-batched "Martini Base." When a guest arrives, simply pour the cream and the base into the shaker with ice, give it a quick, hard shake, and serve.

More Recipes You Will Love:

For another fun dessert-in-a-glass, try The Slippery Drank is My Favorite Sweet Sipper for Dessert-Inspired Vibes.

If you're in the mood for something tropical yet classic, you can never go wrong with a Classic Margarita Recipe: Easy and Delicious.

Need a quick, no-bake dessert for the holidays? This Pumpkin Delight Dessert is My Favorite No-Bake Fall Treat is a winner every time.

Final Thoughts:

DIRECTIONS

1. Making this martini is as easy as 1-2-3!
2. Step 1: Prep Your Glass and Ingredients: If you choose to use the crushed candy cane garnish, prepare it now. Moisten the rim of your chilled coupe or martini glass and gently roll it in the crushed candy. Fill your cocktail shaker halfway with ice.
3. Step 2: Shake, Shake, Shake: Pour the vodka, coffee liqueur, peppermint schnapps, chocolate liqueur, and cream (or half-and-half) into the shaker. Seal the lid tightly. Shake vigorously for 15-20 seconds. You want the outside of the shaker to be icy cold and the liquid inside to be thoroughly mixed and slightly frothy. This is key for the creamy texture.
4. Step 3: Strain and Garnish: Strain the mixture into your prepared, chilled coupe glass. The liquid should be smooth and luxurious. Hook a small candy cane onto the rim of the glass for the final festive touch.
5. Sip, relax, and enjoy the holiday vibes!
6. ? Tips for Success: Always Chill the Glass: A martini should be served icy cold. Place your coupe glasses in the freezer for at least 30 minutes before mixing the drink.
7. Use : Good Ice: Don't skimp on the ice in your shaker. Use fresh, solid cubes to get maximum dilution and chill.
8. Adjust the : Mint: If you like a stronger mint flavor, you can add an extra splash of the peppermint schnapps. If you prefer it more subtle, reduce it by half.
9. Serving Suggestions and Pairings: This rich and festive martini pairs wonderfully with appetizers,

small bites, or other holiday treats.

10. Savory : Pairings: Try balancing the sweetness with a savory, cheesy bite. A simple baked brie appetizer works beautifully, or perhaps some Easy Cheesy Chicken Sliders with Marinara Garlic Butter served as an early evening snack.
11. Sweet : Pairings: Lean into the dessert theme! For a mint-chocolate overload (in the best way), serve it alongside a slice of This Grasshopper Pie is My Favorite No-Bake Dessert with a Mint Chocolate Twist. You could also pair it with These Hot Chocolate Cookie Cups are My Favorite Winter Treat to Share and Savor.
12. Nutritional Information (Per Serving, Estimated):
Note: Nutritional values for cocktails can vary widely based on the specific brands and amounts of liqueurs used. This is an approximate estimate for one serving.
13. Export to : Sheets
14. ? Storage and Leftover Tips: Because this martini contains cream and is designed to be shaken cold, it cannot be prepared and stored ahead of time. The separation and flavor degradation would be too significant.
15. The : Best Strategy: Measure out all the alcoholic components (vodka, coffee liqueur, peppermint schnapps, chocolate liqueur) into a sealed container and refrigerate it. This is your pre-batched "Martini Base." When a guest arrives, simply pour the cream and the base into the shaker with ice, give it a quick, hard shake, and serve.
16. More Recipes You Will Love: If you're enjoying this festive, dessert-inspired cocktail, check out these other favorites for a cozy evening or a crowd-pleasing party:
17. For another fun dessert-in-a-glass, try : The Slippery Drank is My Favorite Sweet Sipper for Dessert-Inspired Vibes.
18. If you're in the mood for something tropical yet classic, you can never go wrong with a Classic Margarita Recipe: Easy and Delicious.
19. Need a quick, no-bake dessert for the holidays? This Pumpkin Delight Dessert is My Favorite No-Bake Fall Treat is a winner every time.
20. Final Thoughts: This Peppermint Mocha Holiday Martini is the definition of effortless elegance. It's rich, cooling, perfectly balanced, and carries all the best flavors of the season in one gorgeous glass. It simplifies your hosting duties while seriously impressing your guests.
21. Give it a shake this season, and let me know in the comments if it becomes your new Christmas tradition!

SWAPS & NOTES

Vodka 1.5 oz Use a good quality vodka since it is the base spirit.

Coffee Liqueur (e.g., Kahløa) 1 oz Adds the essential coffee note and a touch of sweetness.

Peppermint Schnapps 1 oz Provides the minty kick.

Be sure it's peppermint, not spearmint.

TIPS FOR SUCCESS

Always Chill the Glass: A martini should be served icy cold.

Place your coupe glasses in the freezer for at least 30 minutes before mixing the drink.

Use Good Ice: Don't skimp on the ice in your shaker.

Use fresh, solid cubes to get maximum dilution and chill.

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

Original recipe: <https://chefmaniac.com/creamy-peppermint-mocha-martini-the-ultimate-festive-dessert-cocktail/>