

Gingerbread Cookie Shot: The Ultimate Festive Cocktail for Your Holiday Party

Gingerbread Cookie Shot: Your New Christmas Crush!



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INGREDIENTS

This recipe is designed for a single shot, but you can easily scale it up for a large batch to serve at a party! IngredientAmount

DIRECTIONS

1. Step-by-: Step Instructions
2. This couldn't be easier. Just a few steps stand between you and a glass of liquid Christmas joy!
3. Step 1: Prep the Glass
4. Place the crushed gingerbread cookies on a small, flat plate. Moisten the rim of your shot glass (or small festive glass) by gently rubbing it with a lemon wedge or dipping it in a tiny bit of water or simple syrup. Immediately turn the glass upside down and press the rim into the crushed cookies until it's evenly coated.
5. Step 2: Combine the Liquids
6. Fill a cocktail shaker halfway with ice. Add the 1 oz of
7. vanilla vodka
8. Irish cream liqueur
9. gingerbread syrup
10. , and a generous splash of
11. heavy cream
12. Step 3: Shake
13. Secure the lid tightly and shake vigorously for about 15-20 seconds. You want the mixture to be well-chilled and slightly frothy, which indicates a good emulsification of the cream.
14. Step 4: Strain and Garnish
15. Strain the mixture into your prepared, cookie-rimmed glass. Place one mini gingerbread cookie on the rim or floating gently on top as the final, perfect flourish.
16. Step 5: Enjoy!
17. Serve immediately and watch your guests' eyes light up.

SWAPS & NOTES

Vanilla Vodka 1 oz High-quality vodka is best for a smooth finish.

Irish Cream Liqueur 1 oz Classic Irish cream adds creaminess and depth.

Gingerbread Syrup 1 oz You can find this near the coffee syrups section.

Essential for that strong gingerbread flavor.

TIPS FOR SUCCESS

Chill Your Ingredients: The colder the liquids are before you shake, the creamier and more delicious the final shot will be.

Keep the vodka and Irish cream in the fridge or freezer.

Use a Fresh Cookie Rim: Prep the rims right before serving.

If you do it too far in advance, the sugar and cookies can start to dissolve or harden.

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

Original recipe: <https://chefmaniac.com/gingerbread-cookie-shot-the-ultimate-festive-cocktail-for-your-holiday-party/>