

The Ultimate Salted Caramel White Russian: A Decadent Mocktail Masterpiece

The Ultimate Salted Caramel White Russian: A Decadent Dessert in a Glass



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INGREDIENTS

1 oz Coffee Liqueur Substitute: You can use a high-quality coffee syrup or 1 oz of very strongly brewed, chilled espresso/concentrate.

1 oz Salted Caramel Syrup: Look for a thick, premium syrup for the best mouthfeel.

2 oz Heavy Cream or Whole Milk: Heavy cream provides the classic "cloud" effect, but whole milk works for a lighter version.

Ice Cubes: Large cubes are best as they melt slower and don't dilute the flavors.

Sea Salt Flakes: Maldon or any flaky sea salt is essential for that gourmet finish.

Caramel Drizzle: For the glass and the topping.

Swaps and Notes:

Dairy-Free Option: This recipe works beautifully with full-fat oat milk or coconut cream. Avoid thin almond milks as they can "split" when hitting the acidic coffee.

Coffee Choice: If you aren't using a syrup, make sure your brewed coffee is cold. Adding hot coffee will melt your ice instantly and ruin the texture.

Sugar-Free: You can easily swap the caramel syrup for a sugar-free version if you're watching your intake.

Step-by-Step Instructions:

Prepare the Glass: Start by drizzling caramel sauce around the inside of a rocks glass. If you want to go the extra mile, dip the rim in caramel and then

into a mix of sugar and salt. Fill the glass to the brim with fresh ice.

Mix the Base: Pour in your 1 oz of coffee substitute and 1 oz of salted caramel syrup. Give it a very gentle stir with a bar spoon just to marry those two dense liquids together.

The "Float": This is the secret to a professional look. Take a common kitchen spoon and hold it upside down over the glass. Slowly pour the 2 oz of heavy cream over the back of the spoon. This breaks the fall of the liquid, allowing it to sit on top of the coffee base before slowly swirling downward.

The Garnish: Drizzle a bit more caramel over the foam and immediately sprinkle a pinch of sea salt flakes. Serve with a straw or enjoy it as the layers naturally blend.

Tips for Success:

Chilled Everything: Ensure your cream and coffee are as cold as possible before starting.

Don't Over-Stir: Part of the joy of a White Russian is the visual appeal. Let the guest stir it themselves so they can enjoy the "lava lamp" effect of the cream.

Quality Salt: Do not use table salt! The fine grains will just make the drink taste salty throughout. Flaky salt provides little "pops" of flavor that contrast with the sweet caramel.

Serving Suggestions and Pairings:

Nutritional Information (Per Serving):

Calories: 210 kcal

Fat: 11g

Carbohydrates: 28g

Protein: 1g

Sugar: 24g

Storage and Leftover Tips:

More Recipes You Will Love:

[Classic Margarita Recipe: Easy and Delicious](#)

[The Slippery Drank: Dessert-Inspired Vibes](#)

Final Thoughts:

DIRECTIONS

1. **Prepare the : Glass:** Start by drizzling caramel sauce around the inside of a rocks glass. If you want to go the extra mile, dip the rim in caramel and then into a mix of sugar and salt. Fill the glass to the brim with fresh ice.
2. **Mix the : Base:** Pour in your 1 oz of coffee substitute and 1 oz of salted caramel syrup. Give it a very gentle stir with a bar spoon just to marry those two dense liquids together.
3. **The "Float":** This is the secret to a professional look. Take a common kitchen spoon and hold it upside down over the glass. Slowly pour the 2 oz of heavy cream over the back of the spoon. This breaks the fall of the liquid, allowing it to sit on top of the coffee base before slowly swirling downward.
4. **The : Garnish:** Drizzle a bit more caramel over the foam and immediately sprinkle a pinch of sea salt flakes. Serve with a straw or enjoy it as the layers naturally blend.
5. **Tips for Success: Chilled Everything:** Ensure your cream and coffee are as cold as possible before starting.
6. **Don't : Over-Stir:** Part of the joy of a White Russian is the visual appeal. Let the guest stir it themselves so they can enjoy the "lava lamp" effect of the cream.
7. **Quality : Salt:** Do not use table salt! The fine grains will just make the drink taste salty throughout. Flaky salt provides little "pops" of flavor that contrast with the sweet caramel.
8. **Serving Suggestions and Pairings:** This drink is quite rich, so it pairs best with treats that have a bit of

crunch or a different flavor profile. I love serving this alongside Hot Chocolate Cookie Cups during the holidays. If you're looking for a double-dose of caramel, try it with these Caramel Apple Pie Cookies.

9. For those who want a full "no-bake" dessert night, a glass of this paired with a small scoop of Edible Cookie Dough is absolute heaven.
10. Nutritional Information (Per Serving): Calories: 210 kcal
11. Fat: 11g
12. Carbohydrates: 28g
13. Protein: 1g
14. Sugar: 24g
15. Storage and Leftover Tips: This is a "made-to-order" drink. Because of the dairy and ice, it does not store well in the fridge once assembled as the ice will melt and dilute the cream. However, you can mix the coffee substitute and caramel syrup ahead of time and keep that "base" in a jar in the fridge for up to a week!
16. More Recipes You Will Love: If you enjoyed this decadent sipper, check out these other favorites from the ChefManiac kitchen:
17. Classic : Margarita Recipe: Easy and Delicious
18. The : Slippery Drank: Dessert-Inspired Vibes
19. Final Thoughts: The Salted Caramel White Russian is the perfect proof that non-alcoholic drinks can be just as complex and satisfying as their boozy counterparts. It's elegant, easy to make, and always a conversation starter.
20. Did you try this recipe? I'd love to hear how it turned out! Leave a comment below or tag us on social media with your creations. Don't forget to follow ChefManiac for more daily recipe inspiration!

SWAPS & NOTES

of caramel, you get something even better.

This Salted Caramel White Russian is more than just a drink; it's a liquid dessert that balances deep coffee flavors with the silky sweetness of caramel and a sharp hit of sea salt.

Whether you are hosting a dinner party or just looking for a cozy nightcap that won't leave you with a headache tomorrow, this recipe is a total game-changer.

As a professional food writer, I've seen many "mocktails" fall flat, but this version hits every sensory note—creamy, salty, sweet, and bold.

TIPS FOR SUCCESS

Chilled Everything: Ensure your cream and coffee are as cold as possible before starting.

Don't Over-Stir: Part of the joy of a White Russian is the visual appeal.

Let the guest stir it themselves so they can enjoy the "lava lamp" effect of the cream.

Quality Salt: Do not use table salt!

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