

The Best RumChata White Russian Recipe: A Creamy Cocktail Hack

The Ultimate RumChata White Russian: A Creamy Twist on a Classic Cocktail



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10 min

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INGREDIENTS

Vodka: 1/2 oz (Use a clean, premium vodka for the smoothest finish)

Kahlua: 1 oz (Or your favorite coffee liqueur)

RumChata: 2 oz (This replaces the heavy cream)

Ice: Large cubes or a single large sphere work best to prevent dilution

Garnish: A dash of ground cinnamon or a cinnamon stick

Swaps and Notes:

Vodka: If you want an even deeper flavor, try using a vanilla-flavored vodka.

The RumChata Ratio: If you prefer a "boozier" drink, you can increase the vodka to 1 oz, but I find the 1/2 oz allows the RumChata's spice to really shine.

Dairy-Free: If you are avoiding dairy, look for "RumChata Limón" or similar plant-based cream liqueurs, though the flavor profile will shift slightly toward citrus.

Step-by-Step Instructions:

1. Prep Your Glass:
2. The Ice Base:
3. Pour the Spirits:
4. Add the "Cloud":
5. Stir and Garnish:

Tips for Success:

The Order Matters: Always pour the Kahlua first.

Because it has a higher sugar content, it is denser and will stay at the bottom, allowing you to get that beautiful gradient look.

Avoid "Curdling": Some high-acid coffee brands can cause cream liqueurs to separate. Using a stable liqueur like Kahlua usually prevents this.

Fresh Cinnamon: If you have a cinnamon stick, grate a tiny bit fresh over the glass right before serving. The aroma hits your nose before the drink hits your tongue, elevating the whole experience.

Serving Suggestions and Pairings:

Nutritional Information (Per Serving):

Calories: 245 kcal

Total Fat: 5g

Carbohydrates: 18g

Sugar: 16g

Alcohol Content: Approximately 12-14% ABV

Storage and Leftover Tips:

More Recipes You Will Love:

Crockpot Nacho Dip - The reason I never have leftovers at parties!

Mexican Chicken and Rice Casserole - My go-to one-pan dinner for busy weeknights.

Totchos (Tater Tot Nachos) - The ultimate party food hack.

Final Thoughts:

DIRECTIONS

1. **Prep Your Glass:** Start with a traditional rocks glass (lowball glass). While not strictly necessary, chilling the glass in the freezer for 10 minutes beforehand keeps the drink crisp for longer.
2. **The Ice Base:** Fill your glass about 3/4 full with fresh ice. If you have large ice spheres, use one; it melts slower and keeps the RumChata from getting watery.
3. **Pour the Spirits:** Pour the 1 oz of Kahlua and the 1/2 oz of vodka directly over the ice.
4. **Add the "Cloud":** Slowly pour the 2 oz of RumChata over the top. If you pour it gently over the back of a spoon, you can create a beautiful layered effect where the white cream floats on top of the dark coffee liqueur.
5. **Stir and Garnish:** Give the drink a gentle stir with a bar spoon (or a straw) just until the colors begin to marble together. Finish with a light dusting of cinnamon on top to enhance the RumChata's natural spices.
6. **Tips for Success: The Order Matters:** Always pour the Kahlua first. Because it has a higher sugar content, it is denser and will stay at the bottom, allowing you to get that beautiful gradient look.
7. **Avoid "Curdling":** Some high-acid coffee brands can cause cream liqueurs to separate. Using a stable liqueur like Kahlua usually prevents this.
8. **Fresh : Cinnamon:** If you have a cinnamon stick, grate a tiny bit fresh over the glass right before serving. The aroma hits your nose before the drink hits your tongue, elevating the whole experience.

9. **Serving Suggestions and Pairings:** This cocktail is rich, making it the perfect partner for salty or spicy appetizers. It's fantastic alongside a Crockpot Nacho Dip where the creaminess of the drink cuts through the heat of the peppers. For a full "comfort food" evening, serve it after a round of Sheet Pan Quesadillas. If you're hosting a morning-inspired "Brunch for Dinner," this drink is a great companion to a One Pan Breakfast Bake.
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11. **Total :** Fat: 5g
12. **Carbohydrates:** 18g
13. **Sugar:** 16g
14. **Alcohol :** Content: Approximately 12-14% ABV
15. **Storage and Leftover Tips:** Cocktails containing cream liqueur should be enjoyed immediately. However, you can pre-mix the vodka and Kahlua in a small decanter and keep it in the fridge. When you're ready to serve, simply pour over ice and add the fresh RumChata!
16. **More Recipes You Will Love:** If you enjoy creative, crowd-pleasing recipes, be sure to check these out:
17. **Crockpot : Nacho Dip** - The reason I never have leftovers at parties!
18. **Mexican : Chicken and Rice Casserole** - My go-to one-pan dinner for busy weeknights.
19. **Totchos (Tater Tot Nachos)** - The ultimate party food hack.
20. **Final Thoughts:** The RumChata White Russian is a simple way to feel like a professional mixologist in your own home. It's comforting, sophisticated, and undeniably delicious. Whether you're celebrating a special occasion or just the fact that it's Friday, this drink is a winner.
21. **Have you tried :** RumChata in your coffee yet? It's another game-changer! Let me know in the comments how your White Russian turned out, and don't forget to follow ChefManiac for more recipe inspiration. Cheers!

SWAPS & NOTES

of vanilla and cinnamon, it bridges the gap between the deep, roasted flavor of the coffee liqueur and the bite of the vodka.

It's the ultimate "nightcap" cocktail.

Whether you've just finished a hearty meal like this Mexican Chicken and Rice Casserole or you're looking for something to sip while snacking on Totchos, this drink fits every mood.

The RumChata Ratio: If you prefer a "boozier" drink, you can increase the vodka to 1 oz, but I find the 1/2 oz allows the RumChata's spice to really shine.

TIPS FOR SUCCESS

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