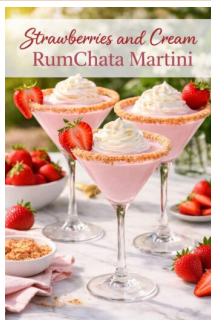


## Strawberries and Cream RumChata Martini That Tastes Like Dessert in a Glass

1 cup fresh strawberries, hulled



**TIME**  
**10 min**

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### INGREDIENTS

- 1 cup fresh strawberries, hulled
- 3 ounces RumChata
- 2 ounces vanilla vodka
- 2 ounces strawberry liqueur or strawberry syrup
- 1 ounce heavy cream or half-and-half
- 1 cup ice
- Crushed graham crackers or sugar, for rimming the glass, optional
- Whipped cream, for garnish, optional
- Sliced strawberries, for garnish

### DIRECTIONS

1. Prep the glasses. If you want a rimmed glass, dip the edge of each martini glass in a little water or strawberry syrup, then coat with crushed graham crackers or sugar. Set aside.
2. Muddle the strawberries. In a cocktail shaker, add the fresh strawberries and muddle them well until juicy and broken down.
3. Add the liquid ingredients. Pour in the RumChata, vanilla vodka, strawberry liqueur or syrup, and heavy cream.
4. Shake with ice. Add the ice and shake vigorously until the mixture is well chilled and creamy.
5. Strain and serve. Double strain into prepared martini glasses for a smoother texture, or single strain if you like a little berry texture in the drink.
6. Garnish. Top with whipped cream and a sliced strawberry if desired, then serve immediately.

### SWAPS & NOTES

Fresh strawberries give the best flavor, but if they're not at their peak, a good-quality strawberry syrup can help boost the sweetness and color.

If you want a thicker, more dessert-like texture, use heavy cream.

If you want it a little lighter, half-and-half works nicely.

Vanilla vodka adds a bakery-style sweetness, but plain vodka can work in a pinch.

### TIPS FOR SUCCESS

Use very cold ingredients for the smoothest, most refreshing result.

Since this is a creamy cocktail, chilling everything ahead of time helps it stay silky and balanced instead of getting warm too fast.

If you want the drink super smooth, double straining is the way to go.

That catches the strawberry seeds and pulp, giving you more of that polished martini texture.

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