

Pumpkin Spice Martini

This creamy Pumpkin Spice Martini combines vanilla vodka, Irish cream, and pumpkin puree for the perfect fall cocktail. Easy 5-minute recipe!

5 min

PREP

5 min

TOTAL

1

SERVINGS

Easy

DIFFICULTY

Pumpkin Spice Martini

Ingredients

- 2 oz vodka
- 1 oz maple syrup
- 1 tsp vanilla extract

Instructions

- 1 Prepare the glass**

Place your martini glass in the freezer for 15 minutes to chill completely. Mix cinnamon and sugar on a small plate for the rim coating.
- 2 Rim the glass**

Remove the chilled glass from freezer. Dip the rim into maple syrup, then gently roll in the cinnamon sugar mixture to coat evenly all around the rim.
- 3 Prepare the cocktail**

Fill a cocktail shaker with ice cubes. Add 2 oz vanilla vodka, 1 oz Irish cream liqueur, 2 tablespoons pumpkin puree, 1 oz half-and-half, 1/2 oz maple syrup, 1/4 teaspoon pumpkin pie spice, and 1/4 teaspoon vanilla extract.
- 4 Shake and strain**

Shake vigorously for 15-20 seconds until the mixture is well combined and frothy. Double strain through a fine-mesh strainer into the prepared martini glass to remove any pumpkin pulp.
- 5 Garnish and serve**

Top with a dollop of whipped cream and dust lightly with cinnamon or nutmeg. Garnish with a cinnamon stick and serve immediately while cold.

Tips

Chill your martini glass in the freezer for at least 15 minutes before serving to keep the cocktail perfectly cold and create an elegant presentation.

Use room temperature pumpkin puree rather than cold to ensure it blends smoothly with the other ingredients and doesn't create lumps in your cocktail.

Shake vigorously for a full 15-20 seconds with plenty of ice to properly emulsify the cream and pumpkin puree, creating a smooth, frothy texture.

Make your own pumpkin spice blend by combining 1 teaspoon cinnamon, 1/2 teaspoon ground ginger, 1/4 teaspoon nutmeg, and 1/8 teaspoon cloves for fresher flavor.

Double strain the cocktail through a fine-mesh strainer after shaking to remove any small pumpkin pieces and ensure a silky smooth drink.

Adjust sweetness to taste by starting with less maple syrup and adding more as needed, as different brands of Irish cream vary in sweetness levels.

For the rim, mix equal parts cinnamon and sugar with a pinch of nutmeg, or crush gingersnap cookies for an extra special touch that complements the fall flavors.

Prepare garnishes in advance by cutting cinnamon sticks to size and having whipped cream ready in a piping bag for quick, professional-looking presentation.