



# GINGERBREAD MARTINI

*A Gingerbread Martini made with homemade gingerbread syrup offers a festive blend of warm spices and smooth vanilla, perfect for celebrating the holiday season in a glass.*



PREP TIME  
**10 MINUTES**



SERVES  
**1 MARTINI**

## INGREDIENTS

Dark Rum	2 oz
Gingerbread Syrup	1 oz
Half and Half	1 oz
Crushed Graham Crackers	rim
Ground Cinnamon	garnish

## INSTRUCTIONS

1. In a cocktail shaker, combine the dark rum, gingerbread syrup, and heavy cream (or almond milk).
2. Fill the shaker with ice and shake vigorously for about 15 seconds to chill and mix.
3. Rim the chilled martini glass with graham cracker crumbs & strain.
4. Optional: Garnish with a sprinkle of ground cinnamon, dollop of whipped cream, and a gingerbread man cookie for a festive touch

Notes:

\*For the best flavor, use homemade gingerbread syrup in this martini—it's richer and more aromatic than store-bought, with the perfect balance of warm spices that really elevate the drink.\*