



Chocolate Indulgence Martini

 Popular

READY IN



15 min.

SERVINGS



1

CALORIES



374 kcal

BEVERAGE

DRINK

Ingredients

- ☐ 2 oz chocolate milk store bought
- ☐ 1 serving chocolate syrup for drizzling inside the glass and the rim
- ☐ 2 chocolate wafers such as nabisco famous
- ☐ 1 oz creme de cacao liqueur
- ☐ 1 serving ice cubes
- ☐ 1 oz vodka

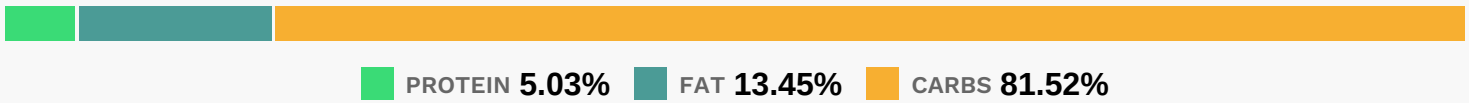
Equipment

- ☐ rolling pin

Directions

- ☐ Place the chocolate cookies in a plastic baggie and pound with a rolling pin or wooden mallet until fine crumbs are formed.
- ☐ Coat the center of a small plate with chocolate syrup in a circle.
- ☐ Sprinkle the crushed chocolate wafers over the chocolate syrup on the plate.
- ☐ Turn a martini glass upside down and dip the rim of the glass in the mixture and spin back and forth, until the rim is coated.
- ☐ Drizzle some chocolate syrup inside the glass, forming a swirling design and place the glass in the freezer.
- ☐ In a shaker with ice add the chocolate milk, vodka and creme de cocoa. Shake well.
- ☐ Remove glass from freezer.
- ☐ Strain mixture into glass and serve.

Nutrition Facts



Properties

Glycemic Index:99.5, Glycemic Load:6, Inflammation Score:-4, Nutrition Score:5.275217310242%

Nutrients (% of daily need)

Calories: 374.48kcal (18.72%), Fat: 4.08g (6.27%), Saturated Fat: 1.91g (11.92%), Carbohydrates: 55.63g (18.54%), Net Carbohydrates: 53.73g (19.54%), Sugar: 37.84g (42.04%), Cholesterol: 7.04mg (2.35%), Sodium: 135.5mg (5.89%), Alcohol: 14.86g (100%), Alcohol %: 8.5% (100%), Caffeine: 4.17mg (1.39%), Protein: 3.43g (6.86%), Copper: 0.31mg (15.45%), Manganese: 0.28mg (14%), Phosphorus: 126.12mg (12.61%), Magnesium: 40.29mg (10.07%), Vitamin B2: 0.15mg (8.57%), Iron: 1.46mg (8.13%), Fiber: 1.9g (7.61%), Calcium: 74.5mg (7.45%), Potassium: 209.77mg (5.99%), Vitamin D: 0.74µg (4.91%), Zinc: 0.66mg (4.41%), Vitamin B1: 0.05mg (3.36%), Selenium: 2.32µg (3.32%), Vitamin B12: 0.2µg (3.3%), Vitamin B3: 0.54mg (2.71%), Folate: 9.27µg (2.32%), Vitamin B5: 0.22mg (2.18%), Vitamin B6: 0.03mg (1.56%), Vitamin A: 57.01IU (1.14%)