



## Cinnamon Caramel Apple Martini



Gluten Free



Popular

READY IN



5 min.

SERVINGS



1

CALORIES



326 kcal

BEVERAGE

DRINK

### Ingredients

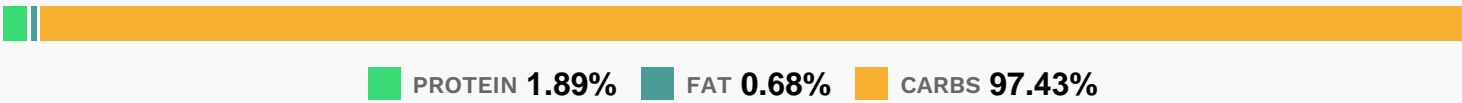
- ☐ 1 oz peach schnapps
- ☐ 2 oz vodka
- ☐ 1 oz rose's apple mix sour
- ☐ 1 serving maraschino cherries
- ☐ 1 serving cinnamon
- ☐ 1 serving brown sugar
- ☐ 1 serving mrs richardson's butterscotch caramel sauce
- ☐ 1 serving candy canes fresh for garnish

# Equipment

## Directions

- ☐ Sprinkle some brown sugar and cinnamon on a small plate.
- ☐ Pour caramel syrup on top of the sugar mixture in a circle. Dip the rim of a martini glass in the mixture and spin back and forth and all around until the whole rim is coated.
- ☐ Place the glass in the freezer until ready to use.
- ☐ In a shaker with ice, add the Buttershots, the vodka and the sour apple mix. Shake for a minute.
- ☐ Remove glass from freezer.
- ☐ Place one maraschino cherry in the bottom of the glass.
- ☐ Pour mix from shaker into glass.
- ☐ Garnish with a Candy Cane and an apple slice.

## Nutrition Facts



## Properties

Glycemic Index:20, Glycemic Load:0.03, Inflammation Score:-4, Nutrition Score:2.4400000267703%

## Nutrients (% of daily need)

Calories: 325.71kcal (16.29%), Fat: 0.12g (0.19%), Saturated Fat: 0.01g (0.06%), Carbohydrates: 38.74g (12.91%), Net Carbohydrates: 37.52g (13.64%), Sugar: 35.24g (39.16%), Cholesterol: 0mg (0%), Sodium: 138.49mg (6.02%), Alcohol: 18.94g (100%), Alcohol %: 14.51% (100%), Protein: 0.75g (1.5%), Manganese: 0.38mg (19.04%), Vitamin C: 6.6mg (8%), Calcium: 53.88mg (5.39%), Fiber: 1.22g (4.89%), Vitamin A: 140.25IU (2.81%), Phosphorus: 22.29mg (2.23%), Potassium: 76.83mg (2.2%), Iron: 0.24mg (1.34%), Copper: 0.03mg (1.3%), Magnesium: 5.18mg (1.29%), Vitamin B3: 0.26mg (1.29%), Vitamin B12: 0.07µg (1.2%)