

Gingerbread Martini

READY IN



5 min.

SERVINGS



1

CALORIES



267 kcal

BEVERAGE

DRINK

Ingredients

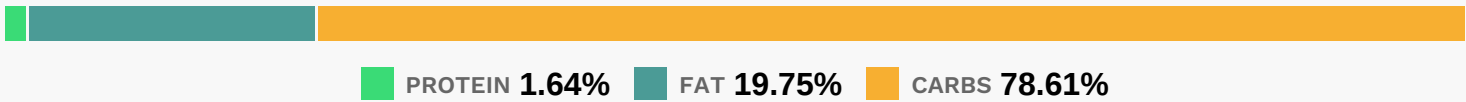
- ☐ 1.5 tablespoons coffee-flavored rum
- ☐ 1 serving ginger liqueur
- ☐ 2 tablespoons ginger liqueur
- ☐ 1 serving gingersnaps crushed
- ☐ 1 tablespoon honey
- ☐ 1 cup ice cubes
- ☐ 2 tablespoons vanilla-citrus liqueur
- ☐ 2 teaspoons whipping cream

Equipment

Directions

- ☐ Dip glass rims in ginger liqueur and crushed gingersnaps. Store glasses in freezer up to 2 days.
- ☐ Stir together 2 Tbsp. ginger liqueur, vanilla–citrus liqueur, coffee–flavored rum, honey, and whipping cream in a cocktail shaker.
- ☐ Add ice cubes; cover with lid, and shake vigorously until thoroughly chilled (about 30 seconds). Strain into a chilled martini glass.
- ☐ Garnish, if desired.
- ☐ Note: We tested with Brinley Gold Coffee Rum, Tuaca Vanilla Citrus Liqueur, and Domaine de Canton ginger liqueur.

Nutrition Facts



Properties

Glycemic Index:82.27, Glycemic Load:9.4, Inflammation Score:-3, Nutrition Score:1.9095652129339%

Nutrients (% of daily need)

Calories: 266.86kcal (13.34%), Fat: 3.91g (6.02%), Saturated Fat: 2.38g (14.89%), Carbohydrates: 35.02g (11.67%), Net Carbohydrates: 34.64g (12.59%), Sugar: 31.82g (35.36%), Cholesterol: 11.3mg (3.77%), Sodium: 27.14mg (1.18%), Alcohol: 13.83g (100%), Alcohol %: 5.26% (100%), Protein: 0.73g (1.46%), Manganese: 0.13mg (6.44%), Copper: 0.1mg (5.22%), Potassium: 128.76mg (3.68%), Vitamin B2: 0.06mg (3.52%), Magnesium: 13.98mg (3.49%), Vitamin A: 147.02IU (2.94%), Calcium: 21.15mg (2.11%), Vitamin B6: 0.04mg (2.09%), Iron: 0.29mg (1.61%), Fiber: 0.38g (1.54%), Vitamin B3: 0.29mg (1.47%), Phosphorus: 14.47mg (1.45%), Zinc: 0.18mg (1.22%), Vitamin C: 0.96mg (1.17%), Vitamin D: 0.16µg (1.07%)