

White Chocolate Espresso-Vodka Martinis

 Vegetarian  Gluten Free

READY IN

ready

515 min.

SERVINGS

servings

4

CALORIES

calories

373 kcal

BEVERAGE

DRINK

Ingredients

- ☐ 0.8 cup half-and-half
- ☐ 3 tablespoons espresso powder instant
- ☐ 2 tablespoons sugar
- ☐ 0.5 teaspoon vanilla extract
- ☐ 0.3 cup vodka chilled
- ☐ 1.3 cups water boiling
- ☐ 6 ounces chocolate white such as lindt, chopped, plus more for grating, optional

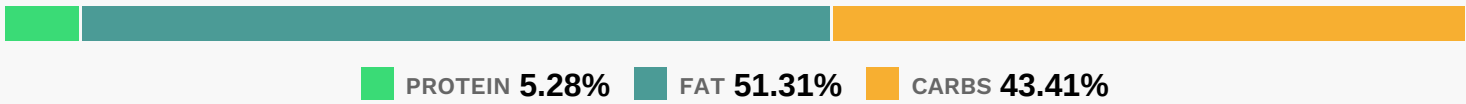
Equipment

- ☐ bowl
- ☐ frying pan
- ☐ whisk
- ☐ blender
- ☐ ziploc bags
- ☐ measuring cup

Directions

- ☐ Watch how to make this recipe.
- ☐ Combine the water and espresso powder in a large measuring cup.
- ☐ Whisk to dissolve. Set aside to cool.
- ☐ Pour into 2 ice cube trays. Freeze until solid, at least 8 hours.
- ☐ Transfer the ice cubes to a resealable plastic bag and store in the freezer for up to 3 days.
- ☐ Combine the half-and-half and white chocolate in a small bowl.
- ☐ Place over a small pan of barely simmering water. Stir until the chocolate has melted and the mixture is smooth, about 5 minutes. Cool the chocolate mixture, whisking occasionally. Scrape the chocolate mixture into a blender.
- ☐ Add the vodka, sugar, vanilla and espresso ice cubes. Blend until smooth, at least 1 minute.
- ☐ Pour into 4 large martini glasses.
- ☐ Garnish with grated white chocolate, if using, and serve.

Nutrition Facts



Properties

Glycemic Index:38.77, Glycemic Load:21.75, Inflammation Score:-2, Nutrition Score:4.6078260916731%

Nutrients (% of daily need)

Calories: 372.62kcal (18.63%), Fat: 18.91g (29.09%), Saturated Fat: 11.45g (71.54%), Carbohydrates: 35.99g (12%), Net Carbohydrates: 35.91g (13.06%), Sugar: 33.01g (36.68%), Cholesterol: 24.81mg (8.27%), Sodium: 71.34mg (3.1%), Alcohol: 6.85g (100%), Alcohol %: 4.52% (100%), Caffeine: 117.75mg (39.25%), Protein: 4.37g (8.75%), Calcium:

140.8mg (14.08%), Phosphorus: 130.34mg (13.03%), Vitamin B2: 0.21mg (12.57%), Potassium: 315.32mg (9.01%), Vitamin B3: 1.43mg (7.13%), Magnesium: 22.7mg (5.68%), Selenium: 3.87µg (5.53%), Vitamin B12: 0.32µg (5.41%), Vitamin K: 4.53µg (4.32%), Vitamin B5: 0.39mg (3.93%), Vitamin E: 0.52mg (3.48%), Vitamin A: 173.38IU (3.47%), Manganese: 0.07mg (3.47%), Zinc: 0.51mg (3.42%), Vitamin B1: 0.04mg (2.78%), Copper: 0.05mg (2.47%), Vitamin B6: 0.05mg (2.39%), Iron: 0.3mg (1.64%), Folate: 4.34µg (1.08%)