



Toasted Marshmallow Espresso Martini

Makes: 2 servings

Prep Time: 5 minutes Cook Time: 5 minutes

Total Time: 10 minutes plus fridge time 1 hour

Ingredients

Toasted Marshmallow Syrup:

- 5 jumbo marshmallows
- 1/2 cup sugar
- 1/2 cup water

Toasted Marshmallow Espresso Martini:

- 3 ounces espresso
- 3 ounces marshmallow vodka (or whipped cream vodka)
- 2 ounces espresso or coffee liqueur
- 1 ounce toasted marshmallow syrup
- Jumbo marshmallows, for garnish

Instructions

Toasted Marshmallow Syrup:

Add the marshmallows to a small saucepan and use a kitchen torch to fully toast each one. If you don't have a torch, you can also toast the marshmallows over the stovetop flame and then place them in the saucepan. Add the sugar and water and place over medium heat. Continue to stir until the marshmallows are melted and the sugar is fully dissolved (about 3-5 minutes). The syrup should be a deep brown color. Strain the syrup into a glass container and chill before making the cocktail.

Toasted Marshmallow Espresso Martini:

To a shaker with ice, add all of the ingredients and shake for a good 30 seconds. Strain the cocktail into a coupe glass. Cut a wooden skewer down to size and slide on two large marshmallows. Toast with a kitchen torch (or stovetop flame) and place over the cocktail. Enjoy!