

PUMPKIN SPICE MUDSLIDE

INGREDIENTS:

- 1 oz. vodka
- 2 oz. heavy cream
- 1 oz. coffee liqueur, such as Kahlua
- ¼ tsp. LorAnn Pumpkin Spice Bakery Emulsion
- Finely crushed graham crackers or gingersnap cookies for on the rim



DIRECTIONS:

1. Rim a rocks glass or martini glass with finely crushed graham crackers or gingersnaps.
2. Combine vodka, heavy cream, Kahlua, and LorAnn Pumpkin Spice Bakery Emulsion in a shaker filled with ice.
3. Shake vigorously for 10 to 15 seconds; pour into rocks glass or strain into martini glass and serve.

Makes 1 cocktail