

OMG Pumpkin Tinis

Adapted from Sonia Overhiser

The Pumpkin Martini recipe is a stunning fall cocktail! It's cozy and creamy, with pumpkin pie spice and a crunchy graham cracker rim. Oh My Gourd!



Ingredients:

- 2 oz. vodka
- 1 oz. dark rum
- ¼ oz. bourbon
- ½ oz. heavy cream (or coconut milk, for vegan)
- ½ oz. pure maple syrup
- 2 Tbsp. canned pumpkin puree
- ¼ tsp. pumpkin pie spice (see below for homemade)
- ¼ tsp. vanilla extract

Rim:

- Maple Syrup
- Crushed Graham crackers
- Sugar
- Pinch cayenne

Roll/dip the rim of a martini glass in the maple syrup. Put crushed graham cracker mixture on a plate. Rotate the glass in the graham cracker mixture so the rim is evenly coated.

Place all ingredients in a cocktail shaker. Add a handful of ice and shake until cold. Strain the drink into the prepared martini glass. May serve with cinnamon stick and/or fresh ground nutmeg.

Pumpkin Pie Spice

- 2 tablespoons cinnamon
- 2 teaspoons ground ginger
- 2 teaspoons ground allspice

1 teaspoon ground cloves
1 teaspoon ground nutmeg