

Cocktail Couture: Pumpkin Spice Latte Martini!

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"PUMPKIN SPICE LATTE MARTINI"

Makes 1 drink

INGREDIENTS

- 3 Tablespoons vodka
 - 2 Tablespoons half and half
 - 2 Tablespoons coffee (Starbucks House Blend works nicely)
 - 1 Tablespoon sugar (or 2 Splenda or other artificial sweetener packets)
 - 1 teaspoon canned pumpkin puree
 - 2 teaspoons maple syrup
 - 1/4 teaspoon pumpkin spice
 - Orange colored sugar (available at craft stores or gourmet markets)
 - Juice of 1 lime or lemon
1. Combine orange colored sugar and 1/8 teaspoon of pumpkin spice on a small plate. Dip the rim of a chilled martini glass in a dish of lime/lemon juice and then dip in sugar and spice mixture to coat the rim.
 2. Add vodka, half and half, coffee, sugar or sweetener, pumpkin puree, maple syrup, remaining 1/8 teaspoon pumpkin spice to a martini shaker and fill with ice. Shake vigorously to chill drink mixture and strain into prepared glass.
 3. Garnish with additional pumpkin spice if desired and enjoy!