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a nut-free cooking blog

## Espresso Martini

Yield: one drink

Time: 5 minutes

1½ oz. Kahlua

3 oz. vanilla vodka

1 oz. freshly brewed espresso

½ to 1 oz. simple syrup (depending on your taste)

Ice

Optional: three espresso beans

1. Combine the Kahlua, vanilla vodka, espresso and simple syrup in a cocktail shaker. Pack with ice. Shake vigorously for 2 minutes. Strain into a martini glass. If desired, garnish with three espresso beans.

To make the simple syrup: combine equal parts water and sugar (ex: 1 cup of each) in a saucepan. Simmer on medium heat until the sugar is completely dissolved. Store in the refrigerator for up to 2 weeks.

Note: An average shot glass holds 1½ ounces.

