

Bourbon Cream Old Fashioned

*Cocktail
Recipes*



Ingredients:

- 1.5 oz Buffalo Trace Bourbon
- 1 oz Buffalo Trace Bourbon Cream
- 2 dashes Angostura Bitters
- 1 sugar cube
- Few dashes plain water
- Ice cubes
- Orange peel or cherry for garnish

Instructions:

1. Muddle the Sugar and Bitters with One Water at the Bottom of a Glass: Drop a sugar cube into an Old Fashioned glass and saturate with the bitters, add a dash of plain water. Muddle until the sugar is dissolved.
2. Fill the Glass with Ice Cubes and Add the Buffalo Trace Bourbon: Add ice cubes to the glass. Pour the Buffalo Trace Bourbon over the ice.
3. Add the Buffalo Trace Bourbon Cream: Pour the Buffalo Trace Bourbon Cream over the bourbon.
4. Stir: Mix the ingredients together by stirring gently.
5. Garnish with an Orange Peel or Cherry: Add an orange peel or a cherry to the glass for garnish.
6. Serve and Enjoy: Your Bourbon Cream Old Fashioned is now ready to be enjoyed!

