

Bourbon Creamsicle

Ingredients:

2 oz Buffalo Trace
Bourbon Cream

Ice Cubes

1 oz Orange Liqueur
(such as Cointreau or
Triple Sec)

Optional: A splash of
soda water for a fizzy touch

2 oz Fresh
Orange Juice

Optional: Orange slice or
twist for garnish

Instructions:

1. Chill the Glass: Place a rocks glass in the freezer for a few minutes to chill.
2. Fill a Shaker with Ice: Use a cocktail shaker and fill it halfway with ice cubes.
3. Add the Ingredients: Add the Buffalo Trace Bourbon Cream, orange liqueur, and fresh orange juice to the shaker.
4. Shake Well: Secure the lid on the shaker and give it a good shake for about 15 seconds, or until the outside of the shaker feels very cold.
5. Strain into the Glass: Take the chilled glass out of the freezer, fill it with fresh ice cubes, and strain the cocktail mixture into the glass.
6. Add a Splash of Soda (Optional): If you'd like a bit of fizz in your drink, add a splash of soda water.
7. Garnish (Optional): Garnish with an orange slice or an orange twist.
9. Serve and Enjoy: Your Bourbon Creamsicle is ready to be enjoyed! Serve immediately.

