

Pick your Poison: Soggy Biscuit

“Soggy Biscuit”

Cocktail Recipe



I apologise in advance for the name I've given this cocktail. Crude to the max but nothing else seemed to make me giggle...not sure what that says about me. Let's not dwell on it.

If you're prudish, or don't like vulgarity, please don't click [this link](#) to read what the definition of a 'Soggy Biscuit' is.

I too think it is gross, but it seemed appropriate for this

cocktail seen as the cookies go, well, soggy. Let's leave it at that shall we??

A grown up milkshake of epic proportions. Combining 2 of my favourite things, Cookies and Kahlua. #yummers.

Ingredients



25ml Kahlua

25ml Triibe Liqueur (this is the same as Baileys but minus the cream, so Baileys would also work perfectly)

25ml Vanilla Vodka (but normal vodka will also be fine)

3 Scoops of Vanilla Ice Cream

4 Oreo Cookies (1 to be kept back and used as decoration...or if you're impatient, to be scoffed whilst you're waiting for your drink)

*Milk to top up

Cubed Ice (if desired)

Method

1. Place the Kahlua, Triibe/Baileys, Vodka, Ice Cream and 3 Oreo cookies in a blender.
2. Put the lid on and whizz for a couple of minutes until frothy.
3. Place ice in a glass and pour the mixture over.
4. Garnish with an Oreo cookie on the side of the glass.

*If you want to make your drink slightly longer/less alcoholic/not as thick, add 1/2 cup of milk to your glass and give it a good stir.

Enjoy! Slurp!

