

Pick your Poison: Raspberry Cream Cocktail

I am a huge fan of Baileys, despite the fact my boots were filled too much with it at Christmas.

I have to have it over ice, but it also makes the most wonderful ingredient for many creamy cocktails.

This cocktail, Raspberry Cream, is certainly not for those who don't like creamy and sweet tipples. It's a treat to have after dinner or as a fun cocktail to kick off an evening whilst entertaining friends. It's really simple to make and even better, you don't need a drinks cabinet full of different alcohols to make it!

Chambord, a Raspberry Liqueur, is another of my favourite things to drink as a treat. It's great in a glass of Prosecco or added to a Sangria in summer to liven it up.

LIFE IS KNUTTS PICK YOUR POISON

RASPBERRY CREAM

SERVING:

1 GLASS

TOTAL TIME:

1 MINUTE

INGREDIENTS

75ml Baileys

25ml Chambord

Cubed Ice

3 Raspberries to Garnish

DIRECTIONS

Fill your serving glass with cubed ice.
Pour the Baileys and Chambord into
the glass, over the ice.

Mix gently with a spoon.

Garnish you drink with 3 Raspberries.



Raspberry Cream

