



Caramel Apple Martini

Ingredients

1 1/2 oz apple liqueur
1 1/2 oz butterscotch schnapps
1 1/2 oz vanilla vodka

Directions:

Dribble caramel sauce on the inside of a martini glass and coat the rim by turning the glass in a shallow dish of caramel. Immediately put the martini glass into the freezer to chill. Combine the apple liqueur, butterscotch schnapps and vanilla vodka in a cocktail shaker half-filled with ice. Shake and strain into the chilled cocktail glass.



Caramel Sauce

Ingredients

1 cup sugar
6 tbsp butters
1/2 cup whipping cream

Preparation

In a thick bottomed saucepan stir and melt sugar until it begins to turn amber. Add the butter and whisk until it is blended into the sugar. Remove from heat, then add the whipping cream. Let cool, then store in a glass container for up to 2 weeks.

*I prefer this [Apple Caramel Sauce](#) by Bobby Flay, make with Calvados (apple brandy)

Source: Madtini