

## Caramel Apple Cocktail

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Serves 1

### Ingredients

2 ounces apple juice  
2 ounces caramel vodka  
1 ounce butterscotch liqueur  
ice  
caramel sauce  
turbinado sugar  
apple slices for garnish

Place caramel sauce in a flat-bottomed, shallow bowl. Dip the rim of a cocktail glass in caramel sauce and then in turbinado sugar. Set aside.

Place apple juice, caramel vodka, and butterscotch liqueur in a cocktail shaker filled 2/3 with ice. Shake until jet cold (about 20 seconds). Strain the cocktail into the cocktail glass. Garnish with a fresh apple slice on the side of the glass and serve.

Note: For a warm cocktail: Heat the apple juice to a simmer. Place the caramel vodka and butterscotch liqueur in the prepared glass. Pour the hot apple juice in the glass and garnish with a fresh apple slice to serve.

***Credit: Bobby Flay***