

AZTECAN

CHOCOLATE PEANUT BUTTER ESPRESSO MARTINI

Ingredients:

- 2 oz Aztecan Peanut Butter Crème
- 2 oz Aztecan Cappuccino Crème
- 2 oz Milk Chocolate sauce (for garnish)
- Peanut butter cups (for garnish)
- Ice cubes

Instructions:

Crush the peanut butter cups for garnish, then rim your glass by dipping it into chocolate syrup followed by the crushed peanut butter cups. In a cocktail shaker, combine Aztecan Peanut Butter Crème, Aztecan Cappuccino Crème, milk, and ice, and shake until well chilled. Strain into the prepared glass and enjoy.



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