

# Vegan White Russian Cocktail



**Adrienne Allen** ★★★★★ (1 Review)

White Russian cocktails are now an option for everyone! People following a vegan, paleo, dairy-free, and omnivorous lifestyle can now enjoy this classic cocktail, without the typical cream or milk. Cashew milk comes to the rescue when mixed with vodka and Kahlúa, creating a creamy and delicious beverage to sip on cold winter nights by the fireside. Layer all 3 ingredients in a glass filled with ice and you've got yourself a mighty fine beverage.



**Ready in:** 5min **Prep time:** 5min

## Ingredients

ice

2 ounces vodka

1 ounce kahlúa (coffee-flavored liqueur)

cashew milk

## Directions

1. Fill an Old Fashioned cocktail glass with ice.
2. Pour vodka and Kahlúa over the ice and stir.
3. Top drink with cashew milk.

### Mealthy Tip

Try different milk substitutes beside cashew milk. Soy milk, coconut milk, hemp milk, almond milk, or oat milk are all delightful options that can take the place of cream or milk.



Serve this as an after-dinner drink for your next dinner party and no one will even notice it is vegan! Maybe a slice of chocolate cake or a small square of chocolate can be added to the side for those extra special guests.

### Nutrition Facts



Per Serving: 293 calories; 3g fat; 19.3g carbohydrates; 1g protein; 0mg cholesterol; 6mg sodium.

**Full nutrition**

