



## What is a Buttery Nipple Shot?

The **Buttery Nipple Shot** is a smooth and creamy cocktail that combines butterscotch schnapps and Irish cream. This indulgent shot has a rich butterscotch flavor with a silky texture, making it a favorite for [dessert drinks](#) and party shots. Whether you serve it as a shot or a full-sized cocktail, the Buttery Nipple is an irresistible treat.

## A Brief History of the Buttery Nipple Cocktail

The **Buttery Nipple Shot** became popular in the 1980s during the boom of fun and sweet cocktails. The name “nipple” comes from the layered effect of the drink, similar to other playful cocktails like the “Slippery Nipple.” Over time, bartenders and mixologists have created variations, but the classic version remains a staple at parties and bars.

## Buttery Nipple Ingredients: What You Need

To make a classic **Buttery Nipple Shot**, you only need two simple ingredients:

- **1 ounce Butterscotch Schnapps** – This provides the rich, buttery, and caramel-like flavor.
- **1/2 ounce Irish Cream** – A creamy liqueur that adds a smooth, velvety texture and mild sweetness.

If you’re making a full-sized **Buttery Nipple Cocktail**, you can adjust the proportions accordingly. These two ingredients create a delicious balance between the sweet butterscotch and the rich Irish cream.

## Step-by-Step Guide to Making a Buttery Nipple Shot

Creating the perfect **Buttery Nipple Shot** is simple and requires just a few minutes. Follow these steps for a flawless presentation:

1. **Chill the Shot Glass** – For the best experience, place your shot glass in the freezer for a few minutes before making the drink.
2. **Pour the Butterscotch Schnapps** – Add **1 ounce** of butterscotch schnapps into the chilled shot glass. This forms the base of the shot.
3. **Layer the Irish Cream** – Use the back of a bar spoon to slowly pour **1/2 ounce** of Irish cream over the schnapps. This technique ensures a smooth layer and a visually



appealing drink.

4. **Serve Immediately** – The **Buttery Nipple Shot** is best enjoyed fresh. Hand it to your guests and watch them enjoy its creamy sweetness.

## How to Properly Layer a Buttery Nipple Cocktail

Layering is key to the perfect **Buttery Nipple Shot**. If you pour the Irish cream too fast, it will mix with the schnapps instead of forming a separate layer. Here's the best way to do it:

1. Hold a **bar spoon** upside down inside the shot glass.
2. Gently pour the Irish cream over the back of the spoon.
3. Move the spoon up slightly as the glass fills to maintain a smooth layer.

This technique creates a beautifully layered **Buttery Nipple Cocktail**, making it as visually appealing as it is delicious.

## Best Glassware for Serving a Buttery Nipple Shot

The right glassware enhances the presentation of your **Buttery Nipple Shot**. The most common options include:

- **Tall Shot Glasses** – Perfect for showcasing the layered effect.
- **Standard Shot Glasses** – A classic choice for single servings.
- **Rocks Glasses** – Ideal for making a larger **Buttery Nipple Cocktail** instead of a shot.

Using a clear glass ensures you can see the smooth layers of the butterscotch schnapps and Irish cream.

## Can You Make a Buttery Nipple as a Full-Sized Cocktail?

Yes! If you love the flavors of the **Buttery Nipple Shot**, you can transform it into a full-sized cocktail. Here's how:

1. **Fill a Cocktail Shaker with Ice** – This helps chill the drink.
2. **Add 3 ounces of Butterscotch Schnapps** – This forms the sweet base of the drink.
3. **Pour in 1.5 ounces of Irish Cream** – The creamy component blends perfectly with the schnapps.



4. **Shake Well and Strain into a Rocks Glass** - This ensures a well-mixed, smooth cocktail.
5. **Garnish with a Butterscotch Candy (Optional)** - Adds an extra touch of sweetness.

The full-sized **Buttery Nipple Cocktail** is rich, so sip it slowly and enjoy the delicious butterscotch flavors.

## Delicious Variations and Substitutions

There are many fun ways to customize your **Buttery Nipple Shot** to suit your taste. Here are some popular variations:

- **Slippery Nipple** - Substitute butterscotch schnapps with Sambuca for an anise-flavored twist.
- **Dirty Nipple** - Add a drop of grenadine at the end for a layered “nipple” effect.
- **Spiked Buttery Nipple** - Reduce the schnapps to 1 ounce and add **1/2 ounce of vodka or Fireball**.
- **Nutty Nipple** - Replace half the schnapps with **amaretto** for a nutty caramel flavor.
- **Extra Creamy Nipple** - Use **Baileys Irish Cream** for a richer and more velvety taste.

These variations keep the **Buttery Nipple Cocktail** exciting and allow you to experiment with different flavors.

## Tips for Making the Perfect Buttery Nipple Shot

To ensure you make the best **Buttery Nipple Shot** every time, follow these expert tips:

- **Use Chilled Ingredients** - This helps keep the layers distinct and enhances the drink's texture.
- **Pour Slowly** - When layering, pour the Irish cream gently to prevent mixing.
- **Experiment with Proportions** - Adjust the ratio of butterscotch schnapps and Irish cream to suit your taste.
- **Store Irish Cream Properly** - Keep it in a cool, dry place or refrigerate after opening.
- **Serve Immediately** - The layered look won't last forever, so enjoy your **Buttery Nipple Cocktail** fresh.



## Conclusion

The **Buttery Nipple Shot** is a simple yet indulgent cocktail that delivers a perfect balance of sweetness and creaminess. Whether you enjoy it as a layered shot or a full-sized cocktail, this drink is always a crowd-pleaser. With so many variations and ways to serve it, the **Buttery Nipple Cocktail** is a must-try for anyone who loves dessert-style drinks. Try it today and discover why this smooth, sweet shot remains a favorite at parties and celebrations!

## Frequently Asked Questions About the Buttery Nipple

### 1. Can I Make a Non-Alcoholic Buttery Nipple?

Yes! To create a **non-alcoholic Buttery Nipple**, use **Torani Butterscotch Syrup** instead of schnapps and make a homemade Irish cream without whiskey.

### 2. How Long Does Irish Cream Last?

Opened Irish cream stays fresh for about **6 months** when stored in the fridge.

### 3. What is the Best Brand of Butterscotch Schnapps?

Popular brands include **DeKuyper Butterscotch Schnapps** and **Buttershots**.

### 4. Is the Buttery Nipple a Strong Shot?

The **Buttery Nipple Shot** has a mild alcohol content compared to stronger shots since both liqueurs are lower in alcohol.

### 5. Can I Mix the Ingredients Instead of Layering?

Yes! If you prefer a mixed **Buttery Nipple Cocktail**, shake the ingredients with ice before serving.