

Homemade Irish Cream 2

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Ingredients

3 eggs
14 oz. can sweetened condensed milk
3 Tbls. chocolate syrup
3 Tbls. instant coffee granules
2 cups liquid non-dairy coffee creamer
1 tsp. vanilla extract
1 tsp. almond extract
1 1/4 cups Irish whiskey

Directions

In a blender, combine eggs, sweetened condensed milk, chocolate syrup, and coffee granules; blend for 3 minutes.

Add creamer, extracts, and whiskey to blender; blend for 12 minutes.

Refrigerate the mixture overnight.

Strain Irish Cream through a cheesecloth before serving.