

Homemade Irish Cream from She Makes and Bakes

Prep time 10 minutes

Makes 1 quart

- 1 teaspoon instant espresso granules
- 2 tablespoons cocoa powder
- 1 1/2 cups milk
- 1 can sweetened condensed milk (14 oz)
- 1 teaspoon honey
- 1 1/4 cup Irish whiskey
- 2 teaspoons vanilla

In a blender, add all the ingredients and blend until smooth and, well, blended. Transfer to a container, seal tightly, and leave in the refrigerator overnight to meld the flavors before using. Store in the fridge for up to 2 months, and shake well before each use.

Source: Adapted from [Our Italian Kitchen](#)