

Homemade Irish Cream- a DIY gift people REALLY want!



This homemade Irish cream is the closest many of us will ever come to bringing about world peace. Trust me, you thought the Irish cream was good before, but you had no idea. Make up a big vat of this stuff, put it in pretty bottles and give it out as gifts, bring it to parties, or just put some in a flask for yourself to get you through, whatever, and you will have created more love and happiness than you ever thought possible. I've been making this for years, and everyone who tastes it goes nuts. I even did shots of it with my grandma once!

This would be amazing in coffee, although none has ever made

it to the next morning when I've made it so I've never actually tried it. We usually just put it in little glasses and drink it straight, and before we know it, it's gone. It keeps for a long time in the fridge due to the whiskey content, so don't worry about it going bad on you... not that you're likely to have it long. I also never used to add the almond extract because I didn't want to buy it, so if you don't have any and don't want to buy it, this will taste fine without it.

This is super easy to make, and aside from the whiskey, cheap. I bought a great big bottle of Jamison at Costco that will last for many years and batches. The ingredients cost me about \$10 to make a liter. Compared to pre-bottled Bailey's at \$20 a bottle (for only 3/4 of a liter), it's definitely a steal. Add another dollar or so for a mason jar and some pretty ribbon, and you've got a perfect \$10-ish DIY Christmas gift that (most) people would love to receive!

Homemade Irish Cream

- 1 cup heavy cream
- 1 can sweetened condensed milk
- 3/4 cup Irish whiskey
- 1 t instant coffee granules
- 2 T chocolate syrup
- 1 t vanilla extract
- 1/2 t almond extract

Place all ingredients in blender and blend on high for 30 seconds or until ingredients are well combined. Store in airtight container in refrigerator. Shake well before serving.