

Homemade Irish Creme Liqueur

*Barbara Losh - Clarksburg, WV
Treasure Classics - National LP Gas Association - 1985*

Yield: 5 cups

*1 3/4 cups Irish whiskey
1 can (14 ounce)
condensed milk, sweetened
1 cup (1/2 pint) whipping or
light cream
4 eggs
2 tablespoons chocolate
syrup
1 teaspoon instant coffee
1 teaspoon vanilla extract
1/2 teaspoon almond
extract*

Preparation Time: 15 minutes

Combine all of the ingredients in the bowl of a blender. Pulse until smooth.

Store tightly covered in the refrigerator . Keeps for up to one month.

Stir before serving.

Per Serving (excluding unknown items): 2348 Calories; 47g Fat (30.4% calories from fat); 50g Protein; 192g Carbohydrate; 1g Dietary Fiber; 952mg Cholesterol; 692mg Sodium. Exchanges: 3 Lean Meat; 7 Fat; 12 1/2 Other Carbohydrates.