

# Easy Irish Cream

Anna Hansen - Park City, UT  
Taste of Home Annual Recipes 2021

**Yield: 5 cups**

*2 cups half-and-half cream  
1 can (13.4 ounce) dulce de  
leche or sweetened  
condensed milk  
1 1/4 cups Irish whiskey  
1/4 cup chocolate syrup  
2 tablespoons instant coffee  
granules  
2 teaspoons vanilla extract  
hot brewed coffee OR  
cooled brewed coffee and  
ice cubes*

In a blender, pulse the half-and-half, dulce de leche, Irish whiskey, chocolate syrup, coffee granules and vanilla until smooth.

Stir one to two tablespoons of the mixture into a mug of hot coffee or pour cooled coffee and the cream over ice.

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Per Serving (excluding unknown items): 215 Calories; 1g Fat (2.7% calories from fat); 3g Protein; 51g Carbohydrate; 1g Dietary Fiber; 0mg Cholesterol; 43mg Sodium. Exchanges: 0 Grain(Starch); 3 Other Carbohydrates.