

Baileys + Kahlua + Vodka = The B Slap You'll Want Again

You don't need fancy tools or mixology skills to pull this off. It's a



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INGREDIENTS

- 1 1/2 oz Baileys Irish Cream - velvety and sweet
- 1 oz milk (use whole, skim, or cream depending on richness desired)
- 1/2 oz vodka - for a clean, strong base
- 1/2 oz Kahlua coffee liqueur - adds rich coffee notes
- Ice - enough to fill your rocks glass

DIRECTIONS

1. Prepare the Glass: Fill a small rocks glass or short tumbler with ice.
2. Add the Ingredients: Pour in 1 1/2 oz Baileys, 1 oz milk, 1/2 oz vodka, and 1/2 oz Kahlua.
3. Stir to Combine: Stir gently to mix - the creaminess should swirl beautifully through the glass.
4. Garnish & Serve: Optional but elevated: garnish with a sprinkle of cocoa powder, a pinch of cinnamon, or even a single coffee bean.
5. Serve immediately and enjoy your creamy, slightly naughty sipper.

SWAPS & NOTES

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Original recipe: <https://chefmaniac.com/baileys-kahlua-vodka-the-b-slap-youll-want-again/>