

## Sugar Daddy Cocktail - A Creamy, Boozy Dessert in a Glass

A Sweet and Silky Sip of Liquid Dessert



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### INGREDIENTS

1<sup>00</sup> oz (45ml) Baileys Creme Caramel

1<sup>00</sup> oz (45ml) Kahlœa

1<sup>00</sup> oz (45ml) Butterscotch Schnapps

1<sup>00</sup> oz (45ml) Half & Half Cream

Caramel syrup, for drizzling

Ice cubes

Instructions:

1 Prepare the Shaker:

2 Mix the Ingredients:

3 Strain and Serve:

4 Enjoy:

Flavor Profile:

Buttery sweetness from butterscotch schnapps

Creamy caramel richness from Baileys

Deep coffee notes from Kahlœa

A silky smooth finish from the half & half

Tips & Variations:

For a stronger cocktail, bump each liqueur up to 2 oz.

Garnish with coffee beans, cocoa powder, or even a whipped cream crown.

Want it even richer? Replace half & half with heavy cream or whipped topping.

Turn it into a dessert shooter by halving the recipe and serving in a shot glass.

Serving Suggestions & Pairings:

The Slippery Drank - another dessert-style cocktail with attitude

No-Bake Oreo Cream Pie - match sweet with sweeter

Cookie Dough Brownie Bombs - perfect for dipping or sipping on the side

Pumpkin Delight for a seasonal twist

Easy Coconut Macaroons for a chewy complement

Storage Note:

More Recipes You'll Love:

The Slippery Drank

Oreo Cream Pie

Pumpkin Delight Dessert

Final Thoughts:

## DIRECTIONS

1. Prepare the Shaker: Fill a cocktail shaker halfway with ice.
2. Mix the Ingredients: Add Baileys Creme Caramel, Kahlœa, butterscotch schnapps, and half & half to the shaker.
3. Shake vigorously for 10-15 seconds to chill and combine.
4. Strain and Serve: Strain into a chilled cocktail glass.
5. Drizzle caramel syrup over the top for a sweet finish.
6. Enjoy: Serve immediately and sip your way into dessert heaven.
7. Flavor Profile: This drink delivers:
8. Buttery sweetness from butterscotch schnapps
9. Creamy caramel richness from : Baileys
10. Deep coffee notes from : Kahlœa
11. A silky smooth finish from the half & half
12. It's like drinking your favorite ice cream sundae-just boozier.
13. Tips & Variations: For a stronger cocktail, bump each liqueur up to 2 oz.
14. Garnish with coffee beans, cocoa powder, or even a whipped cream crown.
15. Want it even richer? Replace half & half with heavy cream or whipped topping.
16. Turn it into a dessert shooter by halving the recipe and serving in a shot glass.
17. Serving Suggestions & Pairings: Pair this creamy cocktail with other sweet delights:

18. The : Slippery Drank - another dessert-style cocktail with attitude
19. No-Bake : Oreo Cream Pie - match sweet with sweeter
20. Cookie : Dough Brownie Bombs - perfect for dipping or sipping on the side
21. Pumpkin : Delight for a seasonal twist
22. Easy : Coconut Macaroons for a chewy complement
23. Storage Note: This cocktail is best made fresh and served immediately. Leftovers don't store well due to dairy and liqueurs separating.
24. More Recipes You'll Love: The Slippery Drank
25. Oreo : Cream Pie

## SWAPS & NOTES

from Kahlúa A silky smooth finish from the half & half It's like drinking your favorite ice cream sundae-just boozier.

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Replace half & half with heavy cream or whipped topping .

### More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/sugar-daddy-cocktail-a-creamy-boozy-dessert-in-a-glass/>