

## Homemade Baileys Ice Cream - A Boozy, Chocolatey Dream

Homemade Baileys Ice Cream: Creamy, Boozy, and Totally Addictive



**TIME**  
**25 to 30 min**

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### INGREDIENTS

- 2 cups heavy cream
- 1 cup whole milk
- $\frac{3}{4}$  cup granulated sugar
- 1 teaspoon vanilla extract
- 1 cup Baileys Irish Cream
- ... cup cocoa powder

#### Directions:

1 Make the Base:

2 Churn:

3 Freeze:

#### Optional Add-Ins & Serving Ideas:

Top with chocolate shavings or a drizzle of chocolate syrup

Swirl in ribbons of fudge or caramel before freezing

Serve over brownies or with cookies for a decadent dessert plate

#### Tips for Success:

Use flavored Baileys (like Chocolate Cherry or Salted Caramel) to mix things up.

The alcohol prevents the ice cream from freezing rock-solid-expect a perfect scoop every time.

If you don't have an ice cream maker, freeze the mixture in a shallow pan and stir every 30 minutes until set.

Perfect Pairings:

This No-Bake Oreo Cream Pie

These Chocolate Chip Cookie Dough Brownie Bombs

This Edible Cookie Dough

This Brownie Batter Dip

These Caramel Apple Nachos

Final Thoughts:

## DIRECTIONS

1. **Make the Base:** In a large bowl, whisk together the heavy cream, milk, sugar, vanilla, Baileys, and cocoa powder until completely smooth.
2. **Churn:** Pour the mixture into your ice cream maker and churn according to the manufacturer's instructions-usually 25 to 30 minutes, until thick and creamy.
3. **Freeze:** Transfer the ice cream into a freezer-safe container and freeze for at least 4 hours, or until firm.
4. **Optional Add-Ins & Serving Ideas:** Top with chocolate shavings or a drizzle of chocolate syrup
5. Swirl in ribbons of fudge or caramel before freezing
6. Serve over brownies or with cookies for a decadent dessert plate
7. **Tips for Success:** Use flavored Baileys (like Chocolate Cherry or Salted Caramel) to mix things up.
8. The alcohol prevents the ice cream from freezing rock-solid-expect a perfect scoop every time.
9. If you don't have an ice cream maker, freeze the mixture in a shallow pan and stir every 30 minutes until set.
10. **Perfect Pairings:** Serve your Baileys ice cream alongside:
11. This : No-Bake Oreo Cream Pie
12. These : Chocolate Chip Cookie Dough Brownie Bombs
13. This : Edible Cookie Dough
14. This : Brownie Batter Dip
15. These : Caramel Apple Nachos

16. Final Thoughts: This Homemade Baileys Ice Cream is everything you want in a dessert: rich, velvety, and just a little grown-up. It's a fantastic treat for holidays, date nights, or whenever your sweet tooth demands something extraordinary.
17. Tried it? Snap a photo and tag @chefmaniac-I'd love to see your scoop!
18. Let me know if you'd like a non-alcoholic version or a coffee-infused twist-I've got ideas for days! ???

## SWAPS & NOTES

, and that distinctive Baileys warmth.

What's more, the alcohol keeps the texture extra smooth- no icy crystals here!

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## TIPS FOR SUCCESS

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Perfect Pairings Serve your Baileys ice cream alongside: This No-Bake Oreo Cream Pie These Chocolate Chip Cookie Dough Brownie Bombs This Edible Cookie Dough This Brownie Batter Dip These Caramel Apple Nachos

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

Original recipe: <https://chefmaniac.com/homemade-baileys-ice-cream-a-boozy-chocolatey-dream/>