

## Boozy Dessert: Homemade Irish Cream Ice Cream Recipe

Irish Cream Ice Cream: Lusciously Creamy with a Boozy Twist - Pure Indulgence!



**TIME**  
**25 min**

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**ChefManiac**

### INGREDIENTS

2 cups heavy cream (cold)  
1 cup whole milk (cold)  
 $\frac{3}{4}$  cup sweetened condensed milk  
 $\frac{1}{8}$  cup Irish cream liqueur (like Baileys, or your favorite brand)  
... cup granulated sugar  
1 teaspoon pure vanilla extract  
Pinch of salt

Optional: chocolate shavings or espresso swirls for garnish/mix-ins

#### Swaps and Notes:

**Irish Cream Liqueur:** Baileys is the most popular choice, but feel free to use your favorite brand of Irish cream. The alcohol content also helps keep the ice cream softer and scoopable.

**Dairy:** Using both heavy cream and whole milk ensures a rich and creamy base. Sweetened condensed milk adds sweetness and contributes to the smooth texture.

**Sugar:** The granulated sugar helps balance the flavors and contributes to the ice cream's texture. You can adjust slightly based on the sweetness of your Irish cream.

**Vanilla Extract:** Enhances the overall flavor. Pure vanilla extract is recommended.

**Pinch of Salt:** A tiny pinch of salt helps balance the sweetness and brings out the other flavors.

**Mix-ins:** Chocolate shavings, mini chocolate chips, espresso swirls (using cooled, concentrated espresso), or even crushed cookies (like Oreos, similar to my [This No-Bake Oreo Cream Pie Is My Favorite Quick Dessert Hack](#)) would be fantastic additions after churning.

**Directions:**

**Whisk Base Ingredients:** In a large mixing bowl, whisk together the cold heavy cream, cold whole milk, sweetened condensed milk, Irish cream liqueur, granulated sugar, pure vanilla extract, and a pinch of salt. Whisk vigorously until the sugar is completely dissolved and all ingredients are well combined.

**Chill Mixture:** Cover the bowl with plastic wrap and chill the mixture in the refrigerator for at least 2 hours (or preferably overnight) until it is very cold. This crucial step helps the ice cream churn properly and creates a smoother texture.

**Churn in Ice Cream Maker:** Pour the thoroughly chilled mixture into the frozen bowl of your ice cream maker. Churn according to your manufacturer's instructions. This typically takes about 20-25 minutes, or until the ice cream is thick and resembles soft-serve consistency.

**(Optional) Fold in Mix-ins:** If you're using mix-ins like chocolate shavings or espresso swirls, gently fold them into the soft ice cream after it finishes churning.

**Freeze to Firm:** Transfer the soft ice cream to an airtight, freezer-safe container. Press plastic wrap directly onto the surface of the ice cream to prevent ice crystals from forming, then secure the lid. Freeze for at least 4 hours or until firm enough to scoop.

**Scoop & Serve:** Scoop, serve, and enjoy! You can garnish with optional touches like extra chocolate curls, a sprinkle of cocoa powder, or a drizzle of Irish cream liqueur for an extra boozy kick.

**Tips for Success:**

**Chill Thoroughly:** This is the most important tip! Ensure your ice cream base is very cold before churning. Warm mixtures won't churn properly and will result in icy ice cream.

**Frozen Ice Cream Maker Bowl:** Make sure your ice cream maker's bowl has been in the freezer for the recommended 12-24 hours.

**Don't Over-Churn:** Stop churning once the ice cream reaches a soft-serve consistency. It will firm up in the freezer.

**Airtight Container:** Storing in an airtight container helps prevent freezer burn and keeps the ice cream fresh.

**Alcohol Content:** The alcohol in the Irish cream helps keep the ice cream softer and more scoopable,

even when fully frozen.

Serving Suggestions and Pairings:

Storage and Leftover Tips:

More Recipes You Will Love:

For a fun, no-bake mint and chocolate dessert, check out my [This Grasshopper Pie Is My Favorite No-Bake Dessert With a Mint Chocolate Twist](#).

If you're a fan of simple, yet incredibly satisfying no-bake treats, my [This No-Bake Oreo Cream Pie Is My Favorite Quick Dessert Hack](#) is a must-try.

And for a sweet sipper that's perfect for dessert-inspired vibes, my [The Slippery Drank Is My Favorite Sweet Sipper for Dessert-Inspired Vibes](#) is a fantastic choice.

Final Thoughts:

## DIRECTIONS

1. **Making this :** Irish Cream Ice Cream is a straightforward process, largely hands-off once the mixture is chilled and in the ice cream maker!
2. **Whisk :** Base Ingredients: In a large mixing bowl, whisk together the cold heavy cream, cold whole milk, sweetened condensed milk, Irish cream liqueur, granulated sugar, pure vanilla extract, and a pinch of salt. Whisk vigorously until the sugar is completely dissolved and all ingredients are well combined.
3. **Chill :** Mixture: Cover the bowl with plastic wrap and chill the mixture in the refrigerator for at least 2 hours (or preferably overnight) until it is very cold. This crucial step helps the ice cream churn properly and creates a smoother texture.
4. **Churn in :** Ice Cream Maker: Pour the thoroughly chilled mixture into the frozen bowl of your ice cream maker. Churn according to your manufacturer's instructions. This typically takes about 20-25 minutes, or until the ice cream is thick and resembles soft-serve consistency.
5. **(Optional) Fold in Mix-ins:** If you're using mix-ins like chocolate shavings or espresso swirls, gently fold them into the soft ice cream after it finishes churning.
6. **Freeze to :** Firm: Transfer the soft ice cream to an airtight, freezer-safe container. Press plastic wrap directly onto the surface of the ice cream to prevent ice crystals from forming, then secure the lid. Freeze for at least 4 hours or until firm enough to scoop.
7. **Scoop & :** Serve: Scoop, serve, and enjoy! You can garnish with optional touches like extra chocolate curls, a sprinkle of cocoa powder, or a drizzle of

Irish cream liqueur for an extra boozy kick.

8. **Tips for Success: Chill Thoroughly:** This is the most important tip! Ensure your ice cream base is very cold before churning. Warm mixtures won't churn properly and will result in icy ice cream.
9. **Frozen : Ice Cream Maker Bowl:** Make sure your ice cream maker's bowl has been in the freezer for the recommended 12-24 hours.
10. **Don't : Over-Churn:** Stop churning once the ice cream reaches a soft-serve consistency. It will firm up in the freezer.
11. **Airtight : Container:** Storing in an airtight container helps prevent freezer burn and keeps the ice cream fresh.
12. **Alcohol : Content:** The alcohol in the Irish cream helps keep the ice cream softer and more scoopable, even when fully frozen.
13. **Serving Suggestions and Pairings:** This Irish Cream Ice Cream is a luxurious dessert that's perfect on its own. It's fantastic after a hearty meal, for a sophisticated dessert party, or as a decadent treat for adults. Pair it with a cup of coffee or a dessert liqueur. For other delightful frozen treats or indulgent desserts, you might also enjoy my [This Easy Ice Cream Sandwich Cake Is My Favorite No-Bake Summer Dessert](#) or my rich [These Chocolate Chip Cookie Dough Brownie Bombs Are My Favorite Sweet Obsession](#).
14. **Storage and Leftover Tips:** Store the Irish Cream Ice Cream in an airtight, freezer-safe container in the freezer for up to 1 month. For best texture, consume within 2 weeks. The ice cream may become very firm directly from the freezer; allow it to sit at room temperature for 5-10 minutes to soften slightly before scooping.
15. **More Recipes You Will Love:** If you loved the creamy texture and indulgent flavors of this ice cream, here are a few more delightful dessert recipes that I think you'll absolutely love:
16. For a fun, no-bake mint and chocolate dessert, check out my [This Grasshopper Pie Is My Favorite No-Bake Dessert With a Mint Chocolate Twist](#).
17. If you're a fan of simple, yet incredibly satisfying no-bake treats, my [This No-Bake Oreo Cream Pie Is My Favorite Quick Dessert Hack](#) is a must-try.
18. And for a sweet sipper that's perfect for dessert-inspired vibes, my [The Slippery Drank Is My Favorite Sweet Sipper for Dessert-Inspired Vibes](#) is a fantastic choice.
19. **Final Thoughts:** This Irish Cream Ice Cream is a truly luxurious and incredibly creamy homemade treat that's perfect for satisfying your sweet tooth with a delightful boozy twist. It's surprisingly easy to make and guarantees a scoop of pure indulgence every time. Give it a churn, and enjoy this delicious dessert!
20. **What's your favorite boozy twist on a classic dessert?** Share your ideas and feedback in the comments below, and don't forget to follow Chef Maniac for more delightful and inspiring recipes!

## SWAPS & NOTES

of coffee, chocolate, and vanilla that intertwine beautifully with the rich dairy base.

It feels incredibly indulgent and gourmet, yet the process of making it is surprisingly simple, especially with an ice cream maker.

It's a fantastic way to turn a classic liqueur into a frozen delight that will impress everyone!

The alcohol content also helps keep the ice cream softer and scoopable.

### TIPS FOR SUCCESS

**Chill Thoroughly:** This is the most important tip!

Ensure your ice cream base is very cold before churning.

Warm mixtures won't churn properly and will result in icy ice cream.

**Frozen Ice Cream Maker Bowl:** Make sure your ice cream maker's bowl has been in the freezer for the recommended 12-24 hours.

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

Original recipe: <https://chefmaniac.com/boozy-dessert-homemade-irish-cream-ice-cream-recipe/>