

Make-Ahead Holiday Magic: Creamy Chocolate Kahlœa Baileys Pudding Shots Recipe

The Ultimate Boozy Christmas Treat: Chocolate Kahlœa & Baileys Pudding Shots



TIME
2 min

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INGREDIENTS

1 box (3.9 oz) instant chocolate pudding mix (make sure it's instant!)
1 cup cold milk (whole milk is best for creaminess)
 $\frac{1}{2}$ cup Kahlœa (or another coffee liqueur)
 $\frac{1}{2}$ cup Baileys Irish Cream (or another Irish cream liqueur)
8 oz container whipped topping (like Cool Whip), thawed
Crushed candy canes or chocolate shavings for garnish

DIRECTIONS

- 1. Whisk the : Base:** In a large bowl, pour in the contents of the instant chocolate pudding mix and the cold milk. Whisk thoroughly for about 1-2 minutes until the mixture starts to thicken. Don't over-whisk, but ensure all the dry powder is incorporated.
- 2. Add the : Booze:** Slowly stir in the Kahlœa and the Baileys Irish Cream. Stir until the mixture is smooth and evenly combined. It will thin out slightly once the liqueurs are added-that's normal.
- 3. Fold in the : Fluff:** Gently fold in the thawed whipped topping using a rubber spatula. Use a cutting and folding motion to keep the mixture light and creamy. Keep going until no streaks of pudding or whipped topping remain.
- 4. Portion and : Chill:** Spoon or pipe the mixture into your shot cups or mini dessert glasses. Fill them almost to the top.
- 5. Set : Up:** Place the filled shots into the refrigerator. They need to chill for at least 1-2 hours to fully set into a firm, scoopable pudding. You can also freeze them for a firmer, almost ice-cream-like shot!
- 6. Garnish and : Serve:** Just before serving, top each shot with a dollop of fresh whipped cream and your choice of garnish-crushed candy canes for a festive look, or elegant chocolate shavings.

SWAPS & NOTES

of Kahlœa and the smooth, milky sweetness of Baileys Irish

Cream .

Fold in a generous amount of whipped topping, and you get a luxurious, boozy bite that will be the hit of your holiday party.

They take minutes to whip up and can be prepped days in advance.

No last-minute stress, just pure, creamy, chocolatey cheer!

TIPS FOR SUCCESS

The Key is Instant: Be sure to use instant pudding mix , not cook-and-serve.

The instant variety sets up much faster and is essential for this recipe.

Cold liquids help the instant pudding set up faster and firmer.

Don't Overmix the Cream: When folding in the whipped topping, be gentle.

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

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