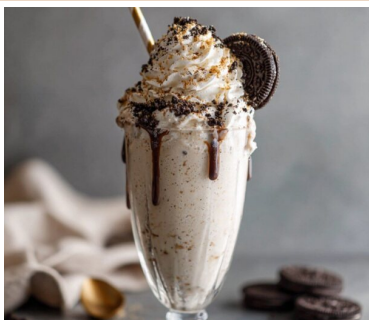


Boozy Baileys Oreo Milkshake: The Ultimate Adult Dessert Treat (Ready in 5 Mins!)

Boozy Baileys Oreo Milkshake



TIME
5 Mins

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INGREDIENTS

Swaps and Notes:

Ice Cream: You can easily swap vanilla for chocolate or coffee ice cream for an extra layer of flavor complexity.

Booze-Free: To make a kid-friendly version, simply replace the Baileys with ... cup of chocolate syrup or more milk.

Milk Alternative: Oat milk or almond milk can be used, but note that the final texture will be slightly thinner.

Cookies: Feel free to swap out Oreos for another chocolate sandwich cookie, or even another crunchy cookie like shortbread or chocolate chip. Looking for another cookie obsession? Try [These Chocolate Chip Cookie Dough Brownie Bombs Are My Favorite Sweet Obsession](#).

DIRECTIONS

- 1.** Prep : Time: 5 minutes Yields: 1 serving
- 2.** Step-by-Step Instructions: Combine Ingredients: Add the vanilla ice cream scoops, Baileys Irish Cream, milk, and crushed Oreo cookies to a high-speed blender.
- 3.** Blend : Until Smooth: Secure the lid and blend the mixture. Start on a low speed and gradually increase. Blend until the mixture is completely smooth and creamy. You want a thick, velvety milkshake texture-not too runny, not too solid. You may need to scrape down the sides once or twice.
- 4.** Pour and : Garnish: Pour the milkshake immediately into a tall glass. Top generously with a swirl of whipped cream. Finish by sprinkling extra Oreo cookie crumbs or a dusting of chocolate shavings over the top.
- 5.** Serve: Serve immediately with a wide straw and a spoon (because it will be thick!). Enjoy this decadent treat!

SWAPS & NOTES

of chocolate, cream, and a warm, nutty whiskey finish.

It's the kind of shake that requires a spoon as well as a straw-thick, golden, and deeply satisfying.

If you're looking for a quick, impressive, and utterly delicious dessert that doubles as a cocktail, look no further.

It's right up there with my other no-bake favorites like my recipe for [This Brownie Batter Dip Is My Favorite No-Bake Dessert For Instant Chocolate Cravings](#).

TIPS FOR SUCCESS

Ice Cream Quality Matters: Since this is a simple recipe, the quality of your vanilla ice cream will shine through.

Opt for a premium brand for the creamiest, most flavorful base.

The Right Consistency: If your milkshake is too thick, add milk, one tablespoon at a time, until you reach your desired consistency.

If it's too thin, add one more scoop of ice cream or a handful of ice cubes and blend again.

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

Original recipe: <https://chefmaniac.com/boozy-baileys-oreo-milkshake-the-ultimate-adult-dessert-treat-ready-in-5-mins/>