

Easy Slippery ‘Drank with Butterscotch Schnapps and Baileys

Simple, sweet, and creamy, it is the kind of drink that knows exactly what it is.



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INGREDIENTS

1.5 ounces butterscotch schnapps
2 ounces Baileys Irish Cream
3.5 ounces half and half cream
Maraschino cherry
Ice

DIRECTIONS

1. Fill the glass with ice: Add ice to a rocks glass.
2. Pour in the ingredients: Pour the butterscotch schnapps, Baileys Irish Cream, and half and half over the ice.
3. Stir gently: Stir gently until the drink is evenly mixed and chilled.
4. Garnish: Top with a maraschino cherry and serve.

SWAPS & NOTES

Half and half gives the drink its rich, creamy body without making it as heavy as full cream.

It is a nice middle ground that keeps the drink smooth and easy to sip.

Baileys adds both creaminess and flavor, so it does a lot of work here.

It helps make the cocktail feel more layered than just sweet.

TIPS FOR SUCCESS

Use fresh ice so the drink stays cold without getting watered down too quickly.

This keeps the texture smooth and creamy.

Chill the half and half and Baileys beforehand so the drink stays colder and richer when served.

Serve it in a rocks glass for the right cozy, dessert-cocktail feel.

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