

## Butterscotch Meets Creamy Dream-Why This Cocktail Always Hits Right

Here's why it hits so perfectly:



**TIME**  
**2 mins**

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**ChefManiac**

### INGREDIENTS

You'll Need (Makes 1 cocktail | Prep Time: 2 mins)  
1.5 oz butterscotch schnapps 2 oz Baileys Irish  
Cream 3.5 oz half and half cream Maraschino cherry  
(for garnish) Ice cubes How I Make The Slippery  
'Drank (

### DIRECTIONS

1. Step-by-: Step)
2. Pour : Over Ice
3. I grab a rocks glass and fill it with a few ice cubes. Then I add the butterscotch schnapps, Baileys, and half and half-right over the ice. No need to shake or muddle-just pour and go.
4. Stir : It Up
5. Using a bar spoon (or, let's be real, whatever spoon is handy), I give the drink a gentle stir. Just enough to combine the spirits and cream into that smooth, caramel-colored beauty.
6. Garnish and : Serve
7. To finish, I drop in a maraschino cherry. It adds a touch of color and sweetness that plays well with the drink's rich, dessert-y vibe.
8. When I : Love Serving This
9. This drink really shines in a few key moments:
10. After dinner
11. : Instead of dessert-or right alongside it.
12. Holiday gatherings
13. : Everyone loves it, and it's easy to scale up for a group.
14. Chilly nights in
15. : It's like a cozy blanket in a glass.
16. When I want something indulgent without breaking out the blender
17. : Simple, satisfying, done.
18. Easy : Variations and Upgrades
19. Once you try the classic, here are a few ways to play

with the formula:

- 20. Add a splash of coffee liqueur
- 21. : Think of it as a creamy, boozy butterscotch latte.
- 22. Use flavored half and half
- 23. : Vanilla or hazelnut creamers work beautifully.
- 24. Swap in almond milk or oat cream
- 25. : A dairy-free twist that still delivers on texture.

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

Original recipe: <https://chefmaniac.com/butterscotch-meets-creamy-dream-why-this-cocktail-always-hits-right/>