

DRINKS

Wolf's Light Irish Cream

6 October 2026

TOTAL TIME	PREP	COOK	SERVES	PER SERVING	CALORIES
35 min	15 min	20 min	4	\$4.34	439 kcal



Wolf's Light Irish Cream requires around 35 minutes from start to finish. This recipe serves 4. This beverage has 439 calories, 3g of protein, and 7g of fat per serving. For \$4.34 per serving, this recipe covers 3% of your daily requirements of vitamins and minerals. It is perfect for st. patrick da...

Ingredients

- ☐ 1 teaspoon almond extract
- ☐ 1 cup half-and-half
- ☐ 2 teaspoons nonfat dry milk powder
- ☐ 1 teaspoon vanilla extract
- ☐ 12/3 cups Irish whiskey (such as Jameson®)
- ☐ ¾ cup confectioners' sugar
- ☐ 1 teaspoon instant coffee (such as Folgers®)
- ☐ 1½ teaspoons unsweetened cocoa powder
- ☐ ½ cup water
- ☐ 2½ teaspoons white sugar

EQUIPMENT Sauce pan, Whisk, Blender

Method

- 1

Stir sugar, 2 1/2 teaspoons water, cocoa powder, and salt in a small saucepan and bring to a boil, stirring to dissolve sugar and salt.
- 2

Let cool and stir in 1/4 teaspoon vanilla extract.
- 3

Whisk confectioners' sugar, both amounts of dry milk powder, and 1/2 cup water in a small saucepan, bring to a boil, and reduce heat to low. Simmer mixture until smooth and thick, stirring often, 15 to 20 minutes. Set aside to cool and stir cream of coconut into milk mixture.
- 4

Combine chocolate syrup, milk mixture, Irish whiskey, half-and-half, instant coffee, 1 teaspoon vanilla extract, and almond extract in a blender; blend on high speed for 30 seconds. Bottle mixture and refrigerate. Liqueur will stay fresh in refrigerator at least 2 months. Shake bottle well before serving.

Nutrition per serving			
	439	3 g	7 g
	KCAL	PROTEIN	FAT
Saturated Fat			4.3 g · 27% of daily needs
Sugar			28.6 g · 32% of daily needs
Sodium			52.4 mg · 2% of daily needs
Cholesterol			21.7 mg · 7% of daily needs

Adapted from Allrecipes. Find this recipe, ratings and more ideas at whatsheate.com/wolfs-light-irish-cream-148416