

EASTER TREATING GUIDE



GIVE THEM THE

Baileys

TREATMENT

THIS

EASTER





Easter Egg

SHAKE

INGREDIENTS

3.5 oz Baileys Original Irish Cream • 2 Hollow Easter Eggs • 6 Scoops Vanilla Ice Cream • 3.5 oz Double Cream • 0.75 oz Chocolate Sauce • Mini Eggs, Mint Leaves, Raspberries, Chocolate Flakes, Toasted Chopped Hazelnuts or a Macaroon to Garnish

DIRECTIONS

1

Carefully crack off the tips of the Easter eggs. Consume any stray chocolate shards—no-one's looking.

2

Blend the Baileys with the ice cream. Then pour it into the chocolate eggs.

3

Top with whipped cream, chocolate sauce, chopped nuts, mini eggs and chocolate sprinkles. There you have it—a simply eggcellent spring time treat!

[SEE FULL RECIPE](#)



Oat Milk Dalgona

COFFEE

INGREDIENTS

1.5 oz Baileys Cookies & Creamy Non-Dairy Liqueur Made with Oat Milk •
4 oz Oat Milk • 2-3 Cookies and Cream Cookies • Chocolate Syrup •
2 tsp Instant Coffee • 2 tsp Brown Sugar

DIRECTIONS

1

Combine instant coffee, brown sugar, a splash of warm water, and a drizzle of chocolate syrup in a bowl. Mix for 1-2 until mixture thickens.

2

Fill your glasses with a layer of chocolate syrup to the bottom of a glass, add ice and set aside.

3

Mix together Baileys Cookies & Creamy Non-Dairy Liqueur Made with Oat Milk, cookies and oat milk, then pour into the glass.

4

Finish by adding a fluffy Dalgona Topper for a rich, creamy touch and enjoy!

[SEE FULL RECIPE](#)



Vietnamese Coffee

INGREDIENTS

8 oz Brewed Coffee (Chilled) • 1.5 oz Baileys Original Irish Cream •
1 oz Condensed Milk

DIRECTIONS

1

Pour the condensed milk into a glass, adjusting the amount to taste. Add ice, then place a coffee filter over the glass and slowly pour in the cooled brewed coffee, letting it layer over the ice and milk.

2

Now, add the Baileys Original Irish Cream slowly over the top to create a pretty marbled effect in the glass.

3

Finally, garnish with a dusting of cocoa, dark chocolate curls, or cocoa-dusted almonds for the ultimate indulgence. Take a sip and savor. Delicious!

[SEE FULL RECIPE](#)



Pistachio Martini

COCKTAIL

INGREDIENTS



0.75 oz Baileys Original Irish Cream • 1.75 oz Smirnoff Vodka • 2 Scoops Pistachio Ice Cream or Gelato • Roasted Pistachio Nuts • Pistachio Butter or Melted Chocolate • Freeze Dried Raspberries to Garnish

DIRECTIONS



1

Smear pistachio butter or melted chocolate on one side of a martini glass, then roll it in the crushed pistachios for a delicate, delicious rim. Put your decorated martini glass into the fridge to chill.

2

Next, add pistachio ice cream, vodka, and Baileys in a chilled shaker. Shake for up to a minute until the ice cream melts.

3

Strain the delicious liquid into your chilled martini glass and if you can resist long enough, sprinkle over the dehydrated raspberries. The first sip is yours, yum!

SEE FULL RECIPE





Shaken Oat Latte

COFFEE

NON-DAIRY

INGREDIENTS

1.5 oz Baileys Coffee Toffee Non-Dairy Liqueur Made with Oat Milk •
3 oz Oat Milk • 1 Shot of Espresso • Brown Sugar

DIRECTIONS

1

To make the Cold Foam, add 0.5 oz Baileys Coffee Toffee Non-Dairy Oat Milk Liqueur, 3 oz Oat Milk, and 1 tbsp brown sugar to a cup. Foam with a frother for 30 seconds.

2

Add the remaining ingredients to a shaker filled with ice, then shake vigorously for about 20 seconds until well chilled and frothy.

3

Gently pour the mixture into a glass, then top with a rich layer of brown sugar cold foam and finish with a sprinkle of cinnamon for an extra touch of indulgence.

[SEE FULL RECIPE](#)



INGREDIENTS

3.5 oz Baileys Original Irish Cream • 2 Cups Vanilla or Chocolate Ice Cream •
1 Cup Skim Milk • Chocolate Syrup, Whipped Cream, Sprinkles, Cookies,
Anything Your Heart Desires to Garnish

DIRECTIONS

1

Blend Baileys, vanilla ice cream, and skim milk until smooth. Or try it with chocolate for the ultimate chocolate fix!

2

Make sure everything is blended up really well. If it's looking a little thick, add a tad more milk to loosen it.

3

Pour your milkshake into your favorite highball glass—the bigger, the better!

4

Now for the fun part! Add some whipped cream and garnish to your heart's content for the perfect ice cream shake.

[SEE FULL RECIPE](#)



INGREDIENTS

1.75 oz Baileys Original Irish Cream • 1 Shot Espresso •
5 oz Hot Milk • Chocolate Sprinkles to Garnish

DIRECTIONS

1

Pour the hot milk into a latte glass—you can use a milk frother to froth up the milk for a velvety smooth texture.

2

Now add your espresso shot to the glass and watch it swirl as it mixes up!

3

Add the Baileys Original Irish Cream and shave over some dark chocolate to finish. Whipped cream is optional but advised!

4

Congratulate yourself on being a brilliant Baileys barista! Sit back, smell the coffee and enjoy your me time.

[SEE FULL RECIPE](#)