

## **Bailey's Irish Cream**

My brother, Jim Cooper, gave me this recipe to try for my cookbook. I am sure you will love the taste as much as I did. As Jim would say, "Enjoy".

4 eggs

1 cup light cream

1 can (14 oz.) condensed sweetened milk

1 tsp. vanilla

2 Tbs. Hershey's chocolate syrup

1 tsp. instant coffee

1 cup rum



Put eggs in blender and blend for 15 seconds on high.

Add light cream, sweetened milk, vanilla, chocolate syrup, and coffee.

Blend 15 seconds.

Add rum and blend 15 seconds, more or until thoroughly blended.

Pour into quart container.

Refrigerate up to 3 weeks.

Served Chilled.

Yield: about 4 cups

NOTE: This is a drink to serve with a glass of ice and sip.

If you want to get creative; pour 1 part Kahlua, 1 part Bailey's Irish Cream, 1/2 part Grand Marnier into a shot glass. The name is Kahlua B - 52. I say, "Bombs away".