

I'm not a bot







## Baileys glamour shot

When we think of Baileys, our minds immediately go to coffee. We can't even count the number of times we've added it to our post-dinner cup of decaf — and we certainly depend on it to give our coffee a boost on hungover Sunday mornings. There's surely nothing wrong with relying these tried-and-true recipes. In fact, they've rescued us on more than one occasion. That said, there are many more ways to enjoy Baileys than by adding it to a cup of joe. Just ask any bartender in the world. The creamy, Irish libation has become a go-to ingredient for creating crowd-pleasing shots that go down smooth and get the job done. So, why are we letting the bartenders have all the fun? The next time you're at home and in the mood for some Baileys, forgo the java in favor of a shooter. The following recipes each have three ingredients or less — and can all be made in less time than it takes to brew a pot of coffee. **B-52: Coffee liqueur, Baileys, and orange liqueur** See recipe Pro tip: Turn this shooter into a Flaming B-52. Float a splash of Bacardi 151 on top of the orange liqueur and light it on fire. Drink immediately with a long straw. **Blow Job: Coffee liqueur, Baileys, and whipped cream** See recipe Pro tip: Don't take this shot with your hands. Enjoy the full experience of the Blow Job by putting your arms behind your back and picking up the shot glass with your mouth. **Buttery Jager Ripple: Jagermeister, Baileys, and butterscotch schnapps** See recipe Pro tip: This shooter can be served room temperature, but we suggest shaking the ingredients in a cocktail shaker with ice. **Decadence: Coffee liqueur, Frangelico, and Baileys** See recipe Pro tip: Be careful with these bad boys. They go down just a little too smooth. Enjoy one too many and you're likely to hit the floor. **Half and Half: Baileys and Irish whiskey** See recipe Pro tip: Add an extra kick by using Fireball in place of regular whiskey. **Irish Flag: Creme de menthe, Baileys, and brandy** See recipe Pro tip: We prefer these shots to be made with brandy. But if you're a fan of the combination of citrus and mint, consider swapping the brandy for Grand Marnier. **Mudslide: Coffee liqueur, Baileys, and vodka** See recipe Pro tip: Transform this recipe into a creamy, frozen concoction. Up the quantity of the ingredients to one ounce each and add another ounce of milk or cream. Combine all ingredients in a blender with one cup of ice and blend until smooth. Serve with a drizzle of chocolate sauce. **Oatmeal Cookie: Cinnamon schnapps, butterscotch schnapps, and Baileys.** See recipe Pro tip: Enjoy this shot as a post-dinner treat. Serve alongside an actual oatmeal cookie. **Slippery Nipple: Baileys and peppermint schnapps** See recipe Pro tip: Don't take this shot with your hands. Enjoy the full experience of the Slippery Nipple by putting your arms behind your back and picking up the shot glass with your mouth. Last modified on 2016-03-09 If you love Irish cream as much as we do, prepare for endless cheers and boundless delicious joy with some creative Baileys shots. The classic cream liqueur with coffee, chocolate, and soft, smooth bourbon notes makes for an excellent star in shots, and they're guaranteed to be smoother than any other shot you come across. With the uber-popular Irish cream liqueur as the base for these inspired boozy shots, we promise you'll find a shooter or two that you'll love. These shot recipes are perfect for when you want something a little fun and different, but you probably have most of what you need to make them in your kitchen or home bar. **Ingredients** ½ ounce Baileys ½ ounce coffee liqueur ½ ounce vodka **Ice Instructions** How to Use a Cocktail Shaker to Mix Drinks Like a Pro Who says dessert-style flavors are only for after-dinner drinks? Not us. Make your shot a dessert (or anytime) experience with this sweet and salty. **Baileys shot. Ingredients** Caramel syrup for drizzle, optional ¼ ounce Baileys salted caramel ¾ ounce vanilla vodka **Ice Instructions** Drizzle caramel syrup down the inside of a shot glass, if desired. In a cocktail shaker, add ice, Baileys salted caramel, and vanilla vodka. Shake to chill. Strain into the prepared glass. Many mistakenly think this cocktail and shot gets its name from the B-52 bomber, but its recipe is nod to the classic band, the B-52s. This is a one-way ticket to singing Rock Lobster all night, so it's a must if you want to up your karaoke game. **Ingredients** ½ ounce coffee liqueur ½ ounce Baileys ½ ounce orange liqueur **Instructions** In a shot glass, add coffee liqueur. Create a second layer with the Baileys by pouring slowly down the back of a bar spoon. Complete the look by slowly pouring the orange liqueur down the back of a bar spoon. Vanilla lattes aren't just for morning coffee, and this recipe is proof. Get a little buzz from a shot with some chilled coffee in the mix. **Ingredients** ¾ ounce Baileys ¾ ounce vanilla vodka ¼ ounce chilled coffee or espresso **Instructions** In a cocktail shaker, add ice, Baileys, vanilla vodka, and coffee. Shake to chill. Strain into a shot glass. **18 Classic Dessert Cocktail Recipes for Sweet Endings** This shot calls for a few more ingredients than its sister shots, but it's one that packs as much punch as it does delicious flavors. We promise it's totally worth picking up a few extras. **Ingredients** ¾ ounce caramel vodka ½ ounce Baileys ¼ ounce crème de cacao ¼ ounce almond liqueur **Ice Instructions** In a cocktail shaker, add ice, caramel vodka, Baileys, crème de cacao, and almond liqueur. Shake to chill. Strain into a shot glass. What's better than an oatmeal cookie? A Baileys shot that tastes like one. **Bonus: Whipping up a batch of oatmeal cookie shots is definitely easier than dragging out the mixer. Ingredients** ¾ ounce butterscotch liqueur ¾ ounce Baileys ¼ ounce cinnamon liqueur **Ice Instructions** In a cocktail shaker, add ice, butterscotch liqueur, Baileys, and cinnamon liqueur. Shake to chill. Strain into a shot glass. Don't wait for that knock on your door or a social media post announcing cookie sales. Mix up the perfect shot to get your fix of Girl Scout cookies. **Ingredients** ½ ounce Baileys ½ ounce peppermint liqueur ½ ounce coffee liqueur **Ice Instructions** In a cocktail shaker, add ice, Baileys, peppermint liqueur, and coffee liqueur. Shake to chill. Strain into a shot glass. **35+ Girly Bar Drinks for Every Taste: Own the Sweetness** Speaking of cookie-inspired shots, round out your day of mixologist baking by adding a sugar cookie shot to the lineup. Take care to pace yourself when devouring these delicious treats, though. They go down easy. **Ingredients** ½ ounce Baileys ½ ounce vanilla liqueur ½ ounce almond liqueur **Ice Instructions** In a cocktail shaker, add ice, Baileys, vanilla liqueur, and almond liqueur. Shake to chill. Strain into a shot glass. Put your layering skills to the test with this two-ingredient shot. If patience isn't your strong suit, go ahead and shake these ingredients before adding them to a shot glass. **Ingredients** ¾ ounce hazelnut liqueur ¾ ounce Baileys **Instructions** In a shot glass, add hazelnut liqueur. Create a second layer with the Baileys by slowly pouring it down the back of a bar spoon. Pivot from cookie goodness to a surprisingly tasty shot that's a riff on a classic carrot cake. A classy combo of liqueurs is all it takes to channel all the goodness of your fave carrot cake recipe. Maybe Easter brunch has a new guest. **Ingredients** ½ ounce Baileys ½ ounce butterscotch liqueur ½ ounce cinnamon liqueur ½ ounce coffee liqueur **Ice Instructions** In a cocktail shaker, add ice, Baileys, butterscotch liqueur, cinnamon liqueur, and coffee liqueur. Shake to chill. Strain into a shot glass. **Ingredients** ¾ ounce whiskey ¾ ounce Baileys ¾ ounce chilled coffee **Ice Instructions** In a cocktail shaker, add ice, whiskey, Baileys, and chilled coffee. Shake to chill. Strain into a shot glass. Close your eyes and think back to the last time you enjoyed that crunchy, caramel, chocolatey Butterfinger. Now open your eyes, gather the ingredients from your cabinet, and find yourself transported. Consider dipping the rim in chocolate syrup for a sweet touch. **Ingredients** ½ ounce Baileys ½ ounce vanilla vodka ½ ounce coffee liqueur ½ ounce butterscotch liqueur **Ice Instructions** In a cocktail shaker, add ice, Baileys, vanilla vodka, coffee liqueur, and butterscotch liqueur. Shake to chill. Strain into a shot glass. The classic and one of the most popular of all the formerly scandalously named Baileys shots, you can take the time to layer or mix the ingredients together to make several quickly. **Quick Tip** If you want to shake things up a little, swap your butterball shot for a slippery butterball shot by using sambuca instead of butterscotch and adding a drop of grenadine to the bottom layer of sambuca. **Ingredients** ¾ ounce butterscotch liqueur ¾ ounce Baileys **Ice Instructions** In a cocktail shaker, add ice, butterscotch liqueur, and Baileys. Shake to chill. Strain into a shot glass. A bit easier to construct and take than the beloved breakfast, this only requires a single shot glass. Put away the griddle and get out the cocktail shaker. **Ingredients** ½ ounce Baileys ½ ounce butterscotch liqueur ½ ounce cinnamon liqueur **Ice Instructions** In a cocktail shaker, add ice, Baileys, butterscotch liqueur, and cinnamon liqueur. Shake to chill. Strain into a shot glass. **12 Boozy Floats for Instant Happiness** This is the G-rated name for the screaming O shot that was so popular in the 80s. Even with a different name, it'll leave you with flushed cheeks... **Ingredients** ½ ounce Baileys ½ ounce almond liqueur ½ ounce coffee liqueur **Ice Instructions** In a cocktail shaker, add ice, Baileys, almond liqueur, and coffee liqueur. Shake to chill. Strain into a shot glass. Possibly the best dessert shot you've never heard of, it's just two ingredients. Grab the grenadine, and you're on your way. If you want to add a little more depth, use equal parts Baileys, grenadine, and coffee liqueur. **Ingredients** ¾ ounce Baileys original or Baileys chocolate cherry ¾ ounce grenadine **Ice Cherry** for garnish, optional **Instructions** In a cocktail shaker, add ice, Baileys, and grenadine. Shake to chill. Strain into a shot glass. Garnish with cherry, if desired. There's more to Baileys than mudslides, Irish coffee, and brain hemorrhage shots (though there's no shame in those beloved classics). There's a world of endless creamy, decadent Baileys shots you and your friends will love. From complex to simple two-ingredient shots, any of these will add an extra bit of flavor to any occasion. © 2025 LoveToKnow Media. All rights reserved. Glitzy, glitzy, glamorous — we're hoping that Jennifer Lawrence's Oscars gown looks just like this decadent cocktail. **November 30, 2013** by Amy Baileys **Vanilla Cinnamon, the newest addition to the Baileys® Irish Cream collection, is a modern twist on the classic Irish Cream, which blends fine Madagascar vanilla and cinnamon for a unique Baileys taste experience.Â** **Â** Whether you choose to drink it chilled or over ice or create a cocktail with it, this is sure to make you go "mmmmm" Here are some of my favoriteÂ recipes featuring Baileys Vanilla Cinnamon ... **Glamour Shot** (would be great for holiday parties) 1Â oz BaileysÂ® Vanilla Cinnamon Irish Cream 1/2 ozÂ GoldschlagerÂ® Cinnamon Schnapps Combine in a shaker filled with ice and shake vigorously. Strain into a chilled shot glass rimmed with edible gold flakes. The Princess and The Pirate 1 ozÂ BaileysÂ® Vanilla Cinnamon Irish Cream 1/2Â ozÂ Captain MorganÂ® Spiced Rum Combine in a shaker filled with ice and shake vigorously. Strain into a chilled shot glass and top withÂ Whipped Cream and a sprinkle ofÂ nutmeg The Churro (this is delicious) 1 ozÂ BaileysÂ® Vanilla Cinnamon Irish Cream Liqueur 1/2 ozÂ SmirnoffÂ® Cinnamon-Sugar Twist Vodka Combine in a shaker filled with ice and shake vigorously. Strain into a chilled martini glass and add cinnamon-sugar to the rim (optional). For more information on Baileys Vanilla Cinnamon visit Baileys.comÂ orÂ Bailey's Facebook page or Baileys on Twitter. **Disclosure:** I was given the product featured in this post to facilitate my review. All opinions are 100% mine and not influenced in any way. 1 Shot Glass1Ice Scoop1 Jigger1Cocktail Shaker1Hawthorne Strainer1Fine Strainer **Add some fabulous to your evening with this decadent blend of Baileys Vanilla Cinnamon and pure gold leaf. 1 oz Baileys Vanilla Cinnamon Irish Cream Liqueur 1 oz Baileys Vanilla Cinnamon Irish Cream Liqueur ½ oz cinnamon schnapps ½ oz cinnamon schnapps** Note: Ingredients may have been altered from the original. **Directions** at baileys.com The B-52 is a layered shot with an eye-catching appearance and distinct taste. To create this shot, fill a shot glass ½ of the way with Kahlua. Next, slowly pour another ½ with Baileys. Finally, fill the last ½ of the glass with Grand Marnier orange liqueur. You can use a bar spoon to help gently pour the top two layers until you've mastered your layering skills to prevent the layers from mixing with the coffee liqueur. The Irish coffee shot is made with Baileys, Kahlua original rum, and Kahlua coffee liqueur. The shot looks like an inviting iced coffee in a shot glass. Top with a fresh whipped cream mixture to tame the flavor a bit. The duck fart shot is another interestingly named yet memorable shot with Baileys and Kahlua. This shot originated in Alaska but is now enjoyed nationwide. To make this shot, Kahlua is added to a shot glass first. Baileys is gently layered on top, followed by whiskey. The original recipe calls for Crown Royal, but whatever you have on hand will get the job done. This Baileys jello shot recipe is unique because the jello shots can be turned into whatever shape you want at the end. The jello shots are set in a 9x9 baking dish. Then you can cut them into squares or whatever shape you desire! **Hot coffee, Baileys Irish cream, and unflavored gelatin make the jello shots. Top with whipped cream once they've been cut out, and enjoy these bite-sized jello shots at your next party!** These jello shots look like a mini glass of Guinness. To make them, you'll create the bottom and top layers separately. Once the bottom layer has been set, the top layer can be added. The bottom layer is made using Guinness, Patron Cafe, unflavored gelatin, and creme de cacao. The second layer is made with Baileys, hot water, and unflavored gelatin. When the shot is made correctly, the top layer with Baileys looks just like the foam at the top of a freshly poured Guinness. Who doesn't love a soft, sweet Christmas sugar cookie? Get the fun flavors of Christmas cookies in a drink with this shot. Unflavored gelatin, Baileys, Kahlua, and butterscotch schnapps make creamy jello shot perfect for your Christmas party. This salted caramel shot uses delicious salted caramel Baileys Irish cream to create a shot with just two ingredients. Mix salted caramel Baileys with vanilla vodka in a cocktail shaker with ice. Top the shot with caramel syrup and flakey sea salt. Add a drizzle of chocolate syrup for added sweetness. Some cocktail recipes seem too good to be true, but this shot really does taste like a boozy oatmeal cookie. Butterscotch schnapps, Baileys, and cinnamon schnapps capture the flavors of an oatmeal cookie. Add a splash of Jagermeister if you enjoy the taste, but it's not for everyone. The buttery nipple shot, not to be confused with the slippery nipple shot, is a two-ingredient layered shot. Butterscotch schnapps is added first. Then Baileys Irish cream is layered on top by pouring it over a bar spoon. Pudding shots are a dessert and a shot in one tasty serving. You can make the recipe using vanilla or chocolate pudding mix or do some of both so your guests can choose their preferences. Don't forget to stock up on Christmas-themed sprinkles to top it off! All the ingredients in this drink may not seem Christmassy on their own, but when combined, it turns into holiday magic. Creme de menthe, grenadine, and Baileys are layered to make a stunning Christmas tree shot. Top with whipped cream and your favorite holiday sprinkles. Before you start preparing this shot, drizzle the chocolate sauce on the inside of the shot glass. Creme de menthe, Baileys, and Frangelico, are combined in a cocktail shaker with ice, then strained into the prepared shot glass. It tastes like your favorite mint chocolate chip ice cream and looks perfect for a holiday party. There is about 17% alcohol in one shot of Baileys. Baileys can be enjoyed straight as a shot or used in recipes for mixed drinks and shots. A shot of Baileys's is 164 calories. Find new recipes for all everything in your liquor cabinet with Cocktails Cafe! Check back often to get the latest updates on seasonal recipes, barware, and more. DJ Florencia Galarza's art definitely imitates her life. The tunes she spins are rich with influences from her reggae- and indie-rock-fueled youth, and she weaves hip-hop from her native Miami with NYC favorites for a mash-up that's 100% her own.Since Flo's "work day" is usually a frenetic 9 p.m. to 5 a.m., her nights away from the turntables are about relaxing and reconnecting with friends over Baileys Vanilla Cinnamon. The smooth, flavorful combination is the perfect start (or finish) to a chill-centric evening. And, as a try-anything-once bunch, Flo's girls love exploring new ways to spice up cocktails with Baileys' chic recipes. But, the crowd favorite is definitely the Baileys Glamour Shot, the signature serve with Goldschl ager Cinnamon Schnapps and edible gold flakes (uh, yum).Tune into our video above to see how Flo and her crew fancy up their fun, and then share your girls' night out with Baileys by adding #GlamourShot to your nightlife pics. And, if you keep your ear to the ground, you might just find your way to one of Galarza's sets at some of NYC's best kept secrets. Video by Owen Levelle and Kenny Wu; Edited by Christopher Michael Beer; Photographed by Lauren Perlstein.**Advertisement**ADVERTISEMENT