

FiveMonstersPaleo

# “Almost Paleo” Irish Cream



Prep time **<5 minutes**

Cook time **about 5 minutes**

Yield **about 1 quart**

Special tools needed **paring knife, saucepan**

## Notes:

The cream will separate into layers in the fridge, but vigorous shaking will easily bring it back into emulsion. If using full-fat coconut milk, set out at room temperature for an hour before shaking to let the cream soften first.

## Ingredients

- 1 vanilla bean (optional)
- 1 (13.5 oz) can coconut milk (light is fine)
- $\frac{3}{4}$  cup coconut sugar
- Pinch salt
- 1  $\frac{1}{2}$  cups whiskey (or dark or spiced rum)

## Preparation

1. **Use a paring knife** to split the vanilla bean along its length. Scrape out the little seeds with the back of the knife and add them, along with the split pod, to a medium-sized saucepan.
2. **Add the coconut milk, coconut sugar, and salt**, stirring gently over medium-low heat to dissolve and combine, and heat just until tiny bubbles begin to burst around the sides (a slight simmer).
3. **Off the heat**, stir in the alcohol and remove the vanilla bean pod.
4. **Transfer to a glass jar** or other storage vessel, and let cool before storing in the fridge. Will keep for at least two weeks.