

- This recipe is made with two of my favorite things: chocolate and Bailey's. Hi, I'm Lindsay from Life, Love, and Sugar, and I'm gonna show you how to make no-bake Irish cream cookie balls. With the holidays right around the corner, one of the best things about this recipe is that it's super easy, made with only five ingredients, and it's perfect to make ahead. In fact, I prefer making it ahead because I think the flavors come together even better that way. It's also great for St. Patrick's Day 'cause, naturally, with the Bailey's, they're Irish. When you get started making these, you actually will start with vanilla wafer cookies, put 'em in your food processor, and grind 'em into a fine powder. You wanna make sure they're nice and crumbly with not a lotta big chunks left. The next thing you wanna add is your powdered sugar, and then we'll mix those together. Make sure that's well-combined. And the next thing we're gonna add is our Bailey's. Next, we have our corn syrup. This is gonna help hold the cookie balls together. And then we're gonna stir all that together. It's gonna be really crumbly. Just keep working it together until all the moisture coats the crumbs and you can start to form balls with it. Get a heaping tablespoon, get that into your hands, just kinda smush it together and help it come together and form a nice ball. Shape that with your fingers, nice and round. We're gonna set out our parchment paper. Put that right there while we continue making the rest. Once you've got your cookie balls made, get your chocolate melting wafers. You can use any kind. All stores carry different kinds. We're just gonna pop these in the microwave and get them ready for dipping. So, we've got our melted chocolate ready to go. You do wanna have something like a little spatula or a fork or something that you can use. And you also wanna have some toothpicks ready to go and your sprinkle of choice. Grab your toothpick, stick it into your cookie ball, and I just stick this right into the chocolate. I'm gonna use my little spatula here to bring the chocolate up and around, get that covered. And then we're just gonna shake off the excess chocolate. Just set it back on our parchment paper, kinda wiggle the toothpick out, and then you can actually get a little extra chocolate on there and fill in that hole that got left behind. Then we're gonna grab our sprinkles and sprinkle 'em on there. You can really use any kinda sprinkles. If you have a occasion or it's a holiday coming up and you wanna use certain colors, you can use anything. So, we're just gonna keep going with the rest and get them all covered in chocolate. Once you're done with your cookie balls and dipping them into chocolate and putting on your favorite sprinkles, just let 'em dry. And like I said, you should make these ahead, so pack 'em in an airtight container, let 'em sit for about 24 hours and then take 'em to your event, eat 'em yourself, whatever sounds good, and enjoy. Find the full recipe at [lifeloveandsugar.com](http://lifeloveandsugar.com).