



Creamy Boozy Frozen Mudslide Cocktail Recipe

The First Sip That Hooked Me

I still remember my first mudslide. It was a sticky summer night at a beachside bar. The first sip was like chocolate silk with a boozy kick. The cold creaminess melted my stress away. **Ever wondered how you could turn dessert into a grown-up treat?** Now, I make them at home for cozy nights in. Try it—you'll feel like you're on vacation.

My Messy (But Delicious) First Try

My first homemade mudslide was a comedy of errors. I forgot to chill the glasses, so it turned into a soupy mess. The whipped cream slid right off the warm rim. **But here's the thing: imperfect food still**

brings joy. Cooking isn't about perfection—it's about laughter and shared moments. Now I always freeze the glasses first. What's your funniest kitchen fail?

Why This Drink Tastes Like Magic

- The coffee liquor adds a deep, grown-up edge to the sweet ice cream.
- The vodka keeps it smooth, not cloying, like a milkshake for adults.

Which flavor combo surprises you most—chocolate, coffee, or booze? I'd pick the coffee every time. It's the secret star.

A Drink With a Backstory

The mudslide was born in the 1970s, likely at a Caribbean resort. It was meant to be a vacation in a glass. *Did you know some say it was named after a landslide near the bar?* Now it's a classic for lazy evenings. Share your favorite vacation cocktail memory below!



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Ingredients:

Ingredient	Amount	Notes
Chocolate ice cream	1 pint	
Coffee liquor	2 oz	
Irish cream	2 oz	
Regular vodka	2 oz	
Ice	1 cup	
Chocolate syrup	As needed	For decorating glass
Whipped cream	As needed	For topping
Shaved dark chocolate	As needed	For topping

How to Make a Creamy Boozy Frozen Mudslide

Step 1

See also [Easy Frozen Strawberry Daiquiri Recipe for Summer](#)
Chill two glasses in the freezer for 10 minutes. Swirl chocolate syrup inside for a fancy touch. Skip this if you're in a hurry. Cold glasses keep the drink frosty longer. **Step 2** Blend ice cream, coffee liquor, Irish cream, vodka, and ice until smooth. Scrape the sides halfway for even mixing. Too thick? Add a splash of milk. (Hard-learned tip: Use slightly softened ice cream to avoid blender strain.) **Step 3** Pour the mix into chilled glasses. Top with whipped cream and chocolate shavings. Serve right away before it melts. Napkins are your friend—this one's messy!

What's your go-to cocktail garnish? Share below! **Cook Time:** null **Total Time:** 5 minutes **Yield:** 2 servings **Category:** Cocktail, Dessert

Fun Twists on the Classic Mudslide

Minty Mocha Add a drop of peppermint extract and crushed candy canes for a holiday vibe. **Spiked Affogato** Pour a hot espresso shot over the top for a grown-up float. **Nutty Buddy** Swap chocolate syrup for peanut butter and garnish with crushed peanuts. **Which twist would you try first? Vote in the comments!**

Serving Ideas for Your Mudslide

Pair with mini brownies or chocolate-dipped strawberries. Add a sprinkle of sea salt for contrast. For drinks, try cold brew coffee (non-alcoholic) or a caramel whiskey (boozy). **Which would you choose tonight?**



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Keep It Cool

Chill glasses before blending for a frosty sip. Skip this step, and your drink melts fast. Freeze extras in a sealed container for 3 days. Thaw 10 minutes before re-blending. *Fun fact: Cold glasses keep whipped cream fluffy longer.* Batch tip: Double the recipe, but blend in two rounds to avoid overflow. Why this matters: Texture stays creamy, not icy. Ever tried freezing leftovers? Share your tricks below!

See also [Raspberry Cheesecake Cookie Cups Recipe](#)

Fix It Fast

Too thick? Add a splash of milk or cold brew. Too thin? Toss in more ice or ice cream. Glass not frosted enough? Chill it longer or rub with a lemon wedge first. Why this matters: Small tweaks make big differences. My neighbor once added banana—wild but yummy! What's your go-to fix for blended drinks?

Your Questions, Answered

Q: Gluten-free options? A: Use gluten-free vodka and check liquor labels. **Q: Can I make it ahead?** A: Blend without ice, freeze, then add ice before serving. **Q: Swap for dairy-free?** A: Coconut ice cream and whipped cream work great. **Q: Scale for a crowd?** A: Triple the recipe, but blend in batches. **Q: Less sweet?** A: Skip chocolate syrup, use bittersweet shavings.

Sip & Share

This mudslide tastes like dessert in a glass. Perfect for summer nights or cozy gatherings. Tag **@SavoryDiscovery** on Pinterest with your twist. Did you try it with a fun garnish? Happy cooking! —Elowen Thorn

You need to try !



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Author: Elowen Thorn



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Cooking Method: [Blended](#)



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Cuisine: [American](#)



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Difficulty: **Beginner**



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Prep time: **5 minutes**



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Cook time: **minutes**



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Rest time:



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Total time: **5 minutes**



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Servings: **2 cocktails**



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Calories: **kcal**



Best Season: **Summer**

Description

Indulge in this rich and boozy frozen mudslide cocktail, blending

chocolate ice cream, coffee liqueur, Irish cream, and vodka for a decadent treat.

Ingredients

- ☐ 1 pint chocolate ice cream
- ☐ 2 oz coffee liquor
- ☐ 2 oz Irish cream
- ☐ 2 oz regular vodka
- ☐ 1 C ice
- ☐ Chocolate Syrup to decorate glass
- ☐ Whipped Cream to top
- ☐ Shaved Dark Chocolate to top

Instructions

1. Place glasses in freezer to chill. If desired, add swirl of chocolate syrup on glass prior to chilling.
2. Blend ice cream, liquors, and ice in a blender.
3. Divide between 2 chilled glasses.
4. Top each drink with whipped cream and chocolate shavings.
5. Serve immediately and enjoy!

Notes

For an extra indulgent touch, drizzle additional chocolate syrup over the whipped cream before serving.

Keywords: Mudslide, Cocktail, Frozen, Chocolate, Boozy

See also Ruby Cocoa Nut Clusters