



Brownies, Shots & Rainbow Treats:

Your St. Patrick's Day Party Playbook

5 complete recipes + party planning checklist

from Marathons & Motivation

Welcome! ♥

Whether you're hosting a big St. Patrick's Day bash or just making the day a little more festive for your family, this guide has everything you need. Inside you'll find 5 complete, tried-and-true recipes — with full ingredient lists and step-by-step instructions — plus a party planning checklist so you can pull it all together without the stress.

Let's make this your best St. Patrick's Day yet! 🍀

— Angela, *Marathons & Motivation*

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Party Planning Checklist

Use this to get organized and make the day completely stress-free!

1 Week Before

- Check your pantry for Guinness, Bailey's, and Crème de Menthe — grab them early!
- Order shamrock cookie cutters and green/gold sprinkles if you don't already have them
- Review all 5 recipes and make your shopping list
- Decide which recipes you're making and who's bringing what (if hosting a group)

2–3 Days Before

- Bake the Guinness Brownies (they keep well and taste even better the next day!)
- Make the Sugar Cookie dough — refrigerate so it's ready to roll and cut
- Stock your bar cart: shot glasses, cocktail shaker, mason jar as backup
- Chill your shot ingredients in the fridge overnight for best flavor

1 Day Before

- Bake and decorate the Sugar Cookies — let them dry completely before storing
- Frost the Guinness Brownies and refrigerate for clean slicing
- Pre-scoop pistachio ice cream for the Bailey's Iced Coffee and freeze the scoops
- Prep your serving platters and set out your party supplies

Day Of

- Make the Rainbow Rice Krispie Treats in the morning — they need 1 hour to set
- Shake up Thin Mint Shots right before serving (don't make ahead — they separate!)
- Set up a self-serve Bailey's Iced Coffee station so guests can build their own
- Arrange brownies and cookies on a platter with green and gold accents
- Enjoy every bite — you earned it! 🍀


Recipe 1: Guinness Brownies with Irish Cream Frosting


These incredibly fudgy brownies are made with Guinness stout and topped with a silky Bailey's Irish Cream frosting. The Guinness adds deep moisture and rich chocolate flavor — you won't taste any beer at all. Make them a day ahead and they'll be even better by party time. Fair warning: they disappear fast!

 **Prep Time:** 20 minutes

 **Bake Time:** 35–40 minutes

 **Makes:** 16 brownies

 **Make Ahead:** Yes! Bake 1–2 days ahead, frost the day before

 **Note:** Contains alcohol — substitute Irish cream-flavored coffee creamer for non-alcoholic version

Brownie Ingredients

- 1 cup (2 sticks) unsalted butter, cut into pieces
- 1¼ cups granulated sugar
- ¾ cup Guinness stout (or other dark stout)
- 2 teaspoons pure vanilla extract
- 2 large eggs, room temperature
- ¾ cup Dutch-process or unsweetened cocoa powder
- 1 cup all-purpose flour
- ¼ teaspoon fine sea salt
- ½ cup semi-sweet chocolate chips (optional but highly recommended!)

Irish Cream Frosting Ingredients

- ½ cup (1 stick) unsalted butter, softened to room temperature
- 3 cups powdered sugar, sifted
- 2–3 tablespoons Bailey's Irish Cream (3 tablespoons for a stronger flavor)
- 1 teaspoon pure vanilla extract
- Pinch of fine sea salt
- 1–2 tablespoons heavy cream, if needed to loosen

Optional Garnishes

- Chocolate shavings or cocoa powder for dusting
- Gold sprinkles or sanding sugar
- Green sanding sugar or St. Patrick's Day themed sprinkles

Instructions

1. Preheat oven to 350°F. Line a 9x9-inch baking pan with parchment paper, leaving overhang on two sides. Lightly grease the parchment.
2. In a medium saucepan, melt the butter over medium heat. Remove from heat and whisk in the sugar, then the cocoa powder until smooth and glossy.

3. Pour in the Guinness and whisk to combine — it will foam slightly, which is normal.
4. Let the mixture cool 5 minutes, then whisk in vanilla and eggs one at a time until smooth.
5. Add flour and salt directly to the saucepan. Stir until just combined — do not overmix. Fold in chocolate chips if using.
6. Pour batter into prepared pan and bake 35–40 minutes, until the top is set and a toothpick comes out with moist crumbs. For fudgier brownies, pull at 35 minutes.
7. Cool completely in the pan on a wire rack, at least 1 hour. Refrigerate 30 minutes for cleaner cuts.
8. For the frosting: Beat softened butter until fluffy, about 2 minutes. Gradually add sifted powdered sugar, then beat in Bailey's, vanilla, and salt on medium-high for 2–3 minutes. Add heavy cream if too thick.
9. Spread frosting over completely cooled brownies. Add garnishes. Chill 30 minutes, then slice into 16 squares with a clean knife.

Angela's Tips

- Don't overbake — moist crumbs on the toothpick is the goal, not clean
- Sift your powdered sugar to avoid lumpy frosting
- No Guinness? Substitute $\frac{3}{4}$ cup strong brewed coffee
- Non-alcoholic frosting: use 3 tablespoons Irish cream-flavored coffee creamer instead of Bailey's

→ [Full recipe + photos: marathonsandmotivation.com/guinness-brownies-with-irish-cream-frosting/](https://marathonsandmotivation.com/guinness-brownies-with-irish-cream-frosting/)

Recipe 2: Thin Mint Shots

Five minutes, three ingredients, total crowd pleaser. These chocolate mint shots taste just like the Girl Scout cookie they're named after — creamy, minty, and perfectly festive. Shake them right before serving for the best results.

 **Prep Time:** 5 minutes

 **Makes:** 4 shots

 **Note:** Adult recipe — contains alcohol

Ingredients

- 4 ounces Bailey's Irish Cream
- 4 ounces vodka
- 4 ounces Crème de Menthe
- Mint chocolate cookies for garnish (optional)
- Fresh mint leaves for garnish (optional)

Instructions

1. Combine Bailey's, vodka, and Crème de Menthe in a cocktail shaker. Shake for a few seconds to combine.
2. Immediately pour into shot glasses.
3. Top with a mint chocolate cookie or fresh mint leaf. Serve right away!

Angela's Tips


- Chill your spirits in the fridge the night before for the coldest, best-tasting shots
- Don't make these ahead — the Crème de Menthe will settle to the bottom
- No cocktail shaker? Use a mason jar with a tight lid
- Rim shot glasses with crushed Thin Mint crumbs for an extra festive touch
- No Thin Mints? Mint Oreos, Keebler Grasshopper cookies, or Andes mints all work great


→ [Full recipe + photos: marathonsandmotivation.com/thin-mint-shots-with-girl-scout-cookies/](https://marathonsandmotivation.com/thin-mint-shots-with-girl-scout-cookies/)

Recipe 3: Bailey's Iced Coffee with Ice Cream

Part drink, part dessert, completely irresistible. Cold brew coffee meets Bailey's Irish Cream and pistachio ice cream for a festive sip that feels indulgent without being complicated. Set out the ingredients and let guests build their own — it's a party moment in itself!

 **Prep Time:** 10 minutes

 **Makes:** 1 serving (easily scaled for a crowd)

 **Note:** Adult recipe — can be made non-alcoholic, just add extra creamer

Ingredients (per serving)

- 2–3 small scoops pistachio ice cream (or French vanilla)
- Splash of sweet cream creamer (or half-and-half)
- 2 ounces (1½ shots) Bailey's Irish Cream
- 8 ounces cold brew coffee
- 1 teaspoon sugar (optional, for extra sweetness)
- Whipped cream for garnish
- Green sprinkles for garnish (optional)

Instructions

1. Add ice cream scoops to your glass or mug.
2. Drizzle in the sweet cream, then pour in the Bailey's.
3. Fill the glass with cold brew coffee. Add sugar if desired.
4. Top with whipped cream and green sprinkles. Serve immediately!


Angela's Tips

- Pre-scoop ice cream and freeze the scoops the day before so they hold their shape
- Set up a self-serve station — guests love customizing their own
- Some pistachio ice cream is green, some is white — either works perfectly
- Don't have sweet cream? Half-and-half or whole milk work great

→ [Full recipe + photos: marathonsandmotivation.com/baileys-iced-coffee-with-ice-cream/](https://marathonsandmotivation.com/baileys-iced-coffee-with-ice-cream/)

Recipe 4: Layered Rainbow Rice Krispie Treats

No oven, no alcohol, and kids absolutely love them. These colorful no-bake treats are made with just four ingredients and look absolutely stunning when you slice into all six rainbow layers. Make them the morning of your party so they have time to set.

 **Prep Time:** 30 minutes + 1 hour cooling

 **Makes:** 16 bars

 **Kid Friendly:** Yes! Great activity to make together

 **Make Ahead:** Store in airtight container up to 5 days

Ingredients

- 6 tablespoons butter, divided (1 tablespoon per color layer)
- 9 cups mini marshmallows, divided (1½ cups per color layer)
- 9 cups puffed rice cereal, divided (1½ cups per color layer)
- Red, orange, yellow, green, blue, and purple gel food coloring

Instructions

1. Line an 8x8 pan with parchment paper and spray lightly with cooking spray.
2. Place 1 tablespoon butter and 1½ cups marshmallows in a microwave-safe bowl. Heat 30–45 seconds and stir until combined.
3. Add 3–4 drops of red food coloring and stir to mix.
4. Fold in 1½ cups Rice Krispies until fully coated. Press into the bottom of the pan in an even layer.
5. Wash the bowl to remove residue. Repeat steps 2–4 for orange, yellow, green, blue, and purple, layering each color on top of the last.
6. Allow to cool at room temperature for 1 hour, then slice into bars and enjoy!

Angela's Tips

- Spray your hands with cooking spray before pressing — much less sticky!
- Rinse your bowl between each color to keep the colors vibrant and distinct
- Don't press too hard — each layer should stay light and chewy
- Use gel food coloring for brighter, more vivid colors than liquid food coloring
- Store in an airtight container with parchment between layers for up to 5 days

→ [Full recipe + photos: marathonsandmotivation.com/layered-rainbow-rice-krispie-treats/](https://marathonsandmotivation.com/layered-rainbow-rice-krispie-treats/)

Recipe 5: St. Patrick's Day Sugar Cookies


Shamrock-shaped, green-frosted, and finished with gold sprinkles — these festive sugar cookies are a family favorite every year. The dough comes together quickly with pantry staples, and using store-bought green icing makes decorating easy enough for the whole family to join in.

 **Prep Time:** 20 minutes

 **Bake Time:** 7–9 minutes

 **Makes:** 16 cookies

 **Special Equipment:** Shamrock/clover cookie cutters

 **Make Ahead:** Yes! Bake and decorate 1 day ahead

Cookie Ingredients

- 3 cups all-purpose flour
- 2 teaspoons baking powder
- ½ teaspoon salt
- 1 cup butter, softened (2 sticks)
- 1 cup sugar
- 1 egg
- ½ teaspoon almond extract
- 1 teaspoon vanilla extract
- Powdered sugar or flour for rolling

Frosting & Decoration

- 1 container store-bought green icing (or white icing + green food coloring)
- Gold sprinkles or gold confetti sprinkles

Instructions

1. Preheat oven to 350°F. Line a baking sheet with parchment paper.
2. Whisk together flour, baking powder, and salt in a bowl. Set aside.
3. In a mixing bowl, beat butter and sugar until creamy and light. Add egg, almond extract, and vanilla and mix well.
4. Slowly add dry ingredients and mix until combined. Dough may be slightly crumbly — that's normal.
5. Turn dough onto a surface dusted with powdered sugar. Press into a ball, then roll to ¼-inch thickness.
6. Cut out shamrock shapes and carefully transfer to the baking sheet using a flat spatula.
7. Bake 7–9 minutes. Do not brown the cookies. Cool on baking sheet 20 minutes, then transfer to a wire rack.
8. For the icing: spoon store-bought green icing into a microwave-safe bowl. Microwave 30 seconds, stir, and repeat in 15-second increments until thinned. Let cool slightly.
9. Frost completely cooled cookies and immediately add gold sprinkles before the icing sets. Allow to dry fully before storing.

Angela's Tips

- Use a flat spatula to transfer cut cookies without losing their shape
- Pull cookies before they brown — soft cookies are the goal!
- Add sprinkles immediately after frosting — don't wait or they won't stick
- Store in an airtight container with parchment between layers

→ [Full recipe + photos: marathonsandmotivation.com/st-patricks-day-sugar-cookies/](https://marathonsandmotivation.com/st-patricks-day-sugar-cookies/)

✨ Want Even More St. Patrick's Day Ideas?

Head over to marathonsandmotivation.com for even more festive recipes, including:

- [Shamrock Shake Cheesecake Bars](#) — creamy, minty, and beautiful in every slice
- [Air Fryer Corned Beef](#) — a classic made easy in the air fryer
- [Vegetarian Shepherd's Pie](#) — a hearty, comforting Irish-inspired main for everyone at the table

🍀 Happy St. Patrick's Day! 🍀

Find all these recipes and more at

marathonsandmotivation.com

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