

# ***Irish Cream Cake***

## ***Ingredients***

### *Cake ~*

- $\frac{2}{3}$  cup all purpose flour
- $\frac{1}{4}$  teaspoon baking powder
- $\frac{1}{8}$  teaspoon baking soda
- $\frac{1}{8}$  teaspoon salt
- 3 tablespoons unsalted butter, softened
- $\frac{1}{2}$  cup sugar
- 1 large egg
- $\frac{1}{2}$  teaspoon vanilla
- $\frac{1}{4}$  cup Bailey's Irish Cream
- 2 tablespoons milk

### *Glaze ~*

- 2 tablespoons butter, softened
- $\frac{3}{4}$  cup powdered sugar
- 1 tablespoon Bailey's Irish Cream
- 1 teaspoon milk or half-n-half
- cappuccino chips or chocolate chips for garnish, optional

## ***Preparation***

### *Cake ~*

1. Preheat oven to 350°F.
2. Grease and flour an 8-inch pan and set aside.
3. In a small bowl, combine flour, baking powder, baking soda and salt, whisk to combine and set aside.
4. In a large bowl, cream together butter and sugar until light and fluffy, add the egg and vanilla extract and beat until combined.
5. Mix in half of the flour mixture, followed by the Irish cream and milk, and once the liquid is absorbed, add the remaining flour mixture and mix till well blended.
6. Pour batter into prepared pan, and bake for approximately 24 minutes or until a toothpick inserted in the center comes out clean.
7. Cool the cake in the pan for 10 minutes before turning it out onto a wire rack to cool completely.
8. Once the cake has cooled, place it on your serving platter and make the glaze.

### *Glaze ~*

1. In a small bowl, combine butter, powdered sugar, Irish Cream, and milk and whisk until well blended and pourable, adding more milk a half teaspoon at a time if needed.
2. Pour the glaze over the cake, and while it is still wet, garnish with chocolate chips if desired.
3. Allow the glaze to set before serving.
4. Store at room temperature.