

Irish Cream Celebration Cake



Ingredients

6 large eggs

1-1/2 cups milk

3 tsp. pure vanilla extract

3 Tbsp. vegetable oil

3-3/4 cups cake flour

2-1/4 cups sugar

1-1/2 tsp. salt

3-3/4 tsp. baking powder

2-1/4 sticks unsalted butter, softened at room temperature but still slightly firm

1/2 cup Irish cream liqueur

Chocolate Irish Cream Frosting (recipe follows)

Directions

Preheat oven to 350° F. Grease and flour three 8-inch pans; set aside.

Combine eggs, milk, extract and oil in a small bowl; set aside. Whisk together flour, sugar, salt, and baking powder in a large bowl of an electric mixer. Turn mixer on low and add a few pieces of butter at a time. Increase speed to medium and beat until mixture is coarse and crumbly with no evidence of dry flour.

Reduce speed to low and slowly add in half of the egg mixture. Gradually increase speed to medium. Beat for 1 minute 30 seconds, or until batter is thick and fluffy. Scrape down the sides of the bowl and add half of the leftover egg mixture. Beat for 20 seconds, scrape down the bowl and repeat with the remaining egg mixture.

Pour batter evenly into prepared pans. Bake 30 to 35 minutes, or until a toothpick inserted in the center of cakes comes out clean. Cool in pans on wire racks 10 minutes, then remove cakes from pans and cool completely on wire racks. Brush each cake evenly with Irish cream liqueur, then set aside until ready to frost.

Chocolate Irish Cream Frosting

Ingredients

6 cups powdered sugar

1 cup unsweetened cocoa

1/4 cup milk

1 Tbsp. Irish cream liqueur

1 tsp. pure coffee extract

2 sticks butter, softened at room temperature

Directions

Place powdered sugar in a large bowl. Measure unsweetened cocoa and sift into sugar.

Whisk sugar and cocoa together, and set aside.

Pour milk, Irish cream liqueur and coffee extract into a cup. Stir, then set aside.

Cream butter in a large bowl of an electric mixer on medium speed for 1 minute. Reduce speed to medium-low and gradually add the sugar/cocoa combination, alternating with the milk mixture. Beat for 2 minutes or until frosting is smooth and creamy, then spread over cakes with frosting. For added charm, decorate as pictured, using cookie sticks, green lollipops, vanilla cookies, mini marshmallows, green candy balls, green fondant shamrocks, and silver sugar beads.