

Irish Cream Liqueur (Baileys) Cake

Ingredients:

Cake:

- 170g butter
- 170g dark brown sugar
- 170g self-raising flour
- 55g cocoa powder
- 1 teaspoon (3g) mixed spice (if making as a Christmas cake)
- 2 Large eggs + 1 yolk
- 150g golden syrup
- 120ml (125g) milk
- At least, 75ml (50g) Irish cream liqueur (Baileys), though more can be used.

Frosting:

- 225g Caster Sugar
- 90g water
- 1 Large egg white
- ¼ teaspoon (1g) vanilla essence

Equipment:

- 2 Mixing bowls (or 1 cleaned between uses)
- Greased 8-inch spring-clip tin, base lined with greaseproof paper
- Electric Beater (optional but recommended)
- Saucepan
- Christmas Decorations (if using as a Christmas cake)

Recipe:

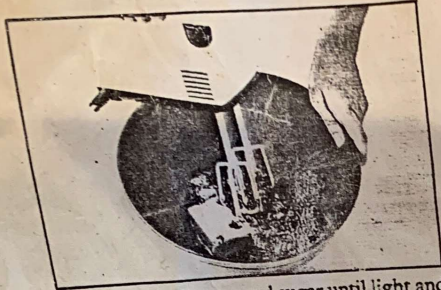
Cake:

1. Preheat Oven to 150°C.
2. Cream together the butter and sugar until light and fluffy. Sift in the dry ingredients before adding the eggs, egg yolk, syrup, and milk. Beat until fully combined.
3. Spoon into the prepared 8-inch tin and smooth level. Bake in the centre of the oven for 1 hour and 45 minutes or until the cake is firm and beginning to shrink slightly from the edges of the tin. At this point the cake can be frozen if desired and thawed in a fridge two days before continuing.
4. Allow cake to stand for at least 5 minutes or until mostly cooled. Then pierce the surface of the cake and spoon over the Liqueur (Optionally increase the amount until the cake no longer absorbs it within a few seconds). Remove from tin and place on a board or plate.

Frosting:

1. Add all the ingredients to a bowl and heat over a pan of gently simmering water. Whisk for 10-15 minutes until thick.
2. Cover Cake with frosting, using a palette knife to create a swirling or 'snowy' texture. If using as a Christmas cake, add decorations of choice. Leave for frosting to set for at least 2 hours.

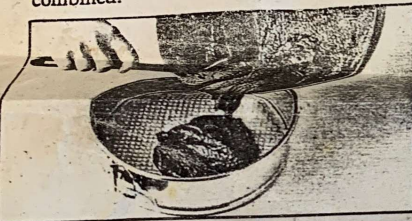
Pictures of Original Recipe:



1. Cream the butter and sugar until light and fluffy.



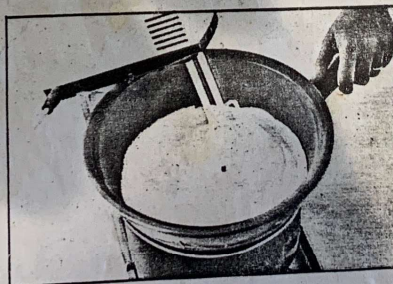
2. Sift in the dry ingredients, then add the eggs and egg yolk, syrup and milk. Beat well until all the ingredients are thoroughly combined.



3. Spoon into the prepared tin and smooth level. Bake in the centre of the oven for 1 hour and 45 minutes, or until the cake is firm and beginning to shrink slightly from the edges of the tin.



4. Allow to stand for 5 minutes, then pierce the surface of the cake with a fine skewer and spoon the liqueur over. When the liqueur has been absorbed, carefully remove from the tin and place on a board or plate.



5. Place all the ingredients for the frosting in a bowl and put over a pan of gently simmering water. Whisk for 10-15 minutes until thick.



6. Cover the cake with the frosting, using a palette knife to make a swirled pattern. Add bought or home-made decorations of choice.

STEP BY STEP TO CHOCOLATE CHRISTMAS CAKE

For the cake:

6 oz. butter

6 oz. dark brown sugar

6 oz. self-raising flour

2 oz. cocoa powder

1 level teaspoon mixed spice

2 eggs, size 3

1 egg yolk, size 3

6 level tablespoons golden syrup

4 fl. oz. milk

5 tablespoons Irish cream liqueur

For the frosting:

8 oz. caster sugar

3 fl. oz. water

1 egg white, size 3

¼ teaspoon vanilla essence

8-inch spring-clip tin, base-lined and greased

Christmas decorations

Set the oven to cool or slow, Gas 300°F/150°C.

Note: The cake can be made now and after stage 3. Two days before it is to be used, thaw and continue as in recipe.

