



Bailey's Chocolate Cake

Description

Bailey's Chocolate Cake is a decadent chocolate dream for dessert lovers. Moist and tender chocolate cake that's complemented by a luscious Bailey's-spiked ganache, makes for the most irresistible homemade cake.

Ingredients

- 2 cups all purpose flour
- 1 cup unsweetened cocoa powder
- 2 teaspoons baking powder
- 1 teaspoon salt
- 2 cups granulated sugar
- 2 eggs
- $\frac{3}{4}$ cup milk
- 1 cup vegetable oil
- 1 teaspoon vanilla
- $\frac{1}{2}$ cup Irish Cream
- $\frac{3}{4}$ cup boiling water see notes
- 2 teaspoons espresso powder optional

For The Ganache

- 1 cup heavy cream
- $\frac{1}{3}$ cup Baileys Irish Cream
- 2 cups semi sweet chocolate chips

Instructions

- Preheat the oven to 325 degrees and spray a 9x13 cake pan with non stick cooking spray.
- In a medium bowl add the flour, cocoa powder, baking powder and salt and whisk until combined.

- In a large bowl add the sugar, eggs, milk, vegetable oil and vanilla and using a hand mixer beat until combined.
- Note* If youâ??re adding the espresso powder, whisk it into the boiling water before adding it to the batter.
- Add the dry ingredients into the wet and mix, add in the Irish cream and boiling water and mix until combined.
- Pour batter into prepared baking pan and bake 30-35 minutes or until a toothpick comes out clean.

For The Ganache

- Heat the heavy cream and Baileyâ??s in the microwave or stove top until simmering.
- Add the chocolate chips and whisk until melted and smooth.
- Let cool for an hour or place into the refrigerator to speed it up. It needs to be the consistency of peanut butter.
- Spread the ganache over the top of the cake, cut and serve!

Notes

Adding hot water increases the overall moisture content of the batter, contributing to a tender and moist cake.

Nutrition

Serving: 1serving | Calories: 476kcal | Carbohydrates: 53g | Protein: 8g | Fat: 41g | Saturated Fat: 16g | Polyunsaturated Fat: 11g | Monounsaturated Fat: 10g | Trans Fat: 0.1g | Cholesterol: 53mg | Sodium: 221mg | Potassium: 422mg | Fiber: 6g | Sugar: 48g | Vitamin A: 371IU | Vitamin C: 0.1mg | Calcium: 96mg | Iron: 4mg

Category

1. Oven Recipes

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Author

rauf