

Irish Cream Cake with Irish Cream Buttercream Frosting.

This recipe makes a two-layer 8-inch cake.

Ingredients

Component	Ingredient	Amount	Notes
Cake	All-Purpose Flour	2 - 1/4 cups	
	Baking Powder	1 Tbsp	
	Salt	1 tsp	
	Unsalted Butter, softened	3/4 cup	(1.5 sticks) room temperature
	Granulated Sugar	1 - 1/4 cups	
	Large Eggs	3	room temperature
	Vanilla Extract	2 tsp	
	Buttermilk	3/4 cup	room temperature
	Irish Cream Liqueur	1/4 cup	(like Baileys)
	Frosting	Unsalted Butter, softened	3/4 cup
Confectioners' Sugar (Icing Sugar)		3 cups	sifted
Vanilla Extract		1 tsp	
Irish Cream Liqueur		2 Tbsp	(or more, to taste)

Instructions For the Cake

1. **Prep:** Preheat your oven to **350°F (175°C)**. Grease and flour two 8-inch round cake pans or line the bottoms with parchment paper rounds.
2. **Combine Dry:** In a medium bowl, whisk together the flour, baking powder, and salt. Set aside.
3. **Combine Wet:** In a separate liquid measuring cup, stir together the buttermilk and ¼ cup Irish cream liqueur. Set aside.
4. **Cream Butter and Sugar:** In the bowl of a stand mixer fitted with the paddle attachment (or using a hand mixer), beat the softened butter and granulated sugar on medium-high speed until **light and fluffy** (about 2 minutes).
5. **Add Eggs and Vanilla:** Add the eggs one at a time, mixing well after each addition. Mix in the vanilla extract.
6. **Alternate Wet and Dry:** Reduce the mixer speed to low. Alternately add the dry ingredients and the buttermilk/Irish cream mixture, beginning and ending with the dry ingredients (e.g., dry, wet, dry, wet, dry). **Mix only until just combined**—do not overmix!
7. **Bake:** Divide the batter evenly between the two prepared pans. Bake for **25-30 minutes**, or until a toothpick inserted into the center of the cakes comes out clean.
8. **Cool:** Let the cakes cool in the pans for about 10 minutes, then turn them out onto a wire rack to cool **completely** before frosting.

Prepare the Irish Cream Buttercream

1. **Beat Butter:** In the bowl of a stand mixer with the paddle attachment (or using a hand mixer), beat the softened butter on medium-high speed for about 2 minutes until it's very creamy.
2. **Add Sugar and Liquid:** Reduce the speed to low. Gradually add the sifted confectioners' sugar. Once combined, add the vanilla extract and 2 tablespoons of Irish cream liqueur.
3. **Whip:** Increase the mixer speed to medium-high and beat for **3-4 minutes** until the frosting is light, fluffy, and smooth.
 - **Tip:** If the frosting is too thick, add more Irish cream, 1 teaspoon at a time, until it reaches a nice, spreadable consistency. If it's too thin, add a tablespoon or two more powdered sugar.

Assemble the Cake

1. Place one cooled cake layer on your serving plate or cake stand.
2. Spread a generous layer of Irish Cream Buttercream on top.
3. Carefully place the second cake layer on top.
4. Frost the top and sides of the cake with the remaining buttercream.
5. **Garnish:** For a classic finish, you can sprinkle the top with **chocolate shavings** or a light dusting of cocoa powder.

Enjoy your incredible homemade Irish Cream Cake!

