



# Irish Cream Sheet Cake



## INGREDIENTS

- Cake:
- 3 cups all-purpose flour
- 1 1/2 teaspoons baking powder
- 1/4 teaspoon baking soda
- 1/2 teaspoon salt
- 1 1/2 cups (3 stick) unsalted butter, room temperature
- 2 cups sugar
- 3 eggs
- 1/4 cup Irish cream non-alcoholic coffee creamer
- 1/2 cup Bailey's Irish cream
- 2 teaspoons vanilla extract
- Frosting:
- 1 cup sugar
- 3/4 cup (1 1/2 sticks) unsalted butter
- 1/4 cup whole milk
- 1/4 cup Bailey's Irish cream or Irish cream non-alcoholic coffee creamer
- 1 teaspoon vanilla extract
- 1/4 teaspoon salt
- 4 cups powdered sugar

↑  
make your own

## PREPARATION

- 1 Preheat oven to 375° F and line a baking sheet (jelly roll pan) with parchment paper or grease with non-stick spray.
- 2 In a medium bowl, whisk together flour, baking powder, baking soda and salt, and set aside.
- 3 In a small bowl or measuring cup, combine Irish cream and creamer and stir together.
- 4 In a large bowl or mixer, cream butter and sugar together until fluffy and lightened in color. 2-3 minutes.
- 5 Beat in eggs and vanilla extract until incorporated, then alternate between adding dry ingredients and Irish cream mixture, beginning and ending with dry ingredients.
- 6 Pour batter into greased baking sheet and spread into an even layer.
- 7 Place baking sheet in oven and bake for 17-19 minutes, or until edges pull away from sides of pan and toothpick inserted in center comes out clean.
- 8 For the icing: in a medium or large saucepan, whisk together butter, sugar, Irish creamer and milk over medium-high heat. Bring mixture to a boil, then remove from heat.
- 9 Stir in 4 cups powdered sugar (to start), vanilla extract and salt, stirring until smooth and thickened. (Add more powdered sugar, if desired.) Pour over cake and let set.



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