



Chocolate Chip Irish Cream Pound Cake

READY IN



45 min.

SERVINGS



16

CALORIES



321 kcal

DESSERT

Ingredients

- ☐ 1 teaspoon double-acting baking powder
- ☐ 1 cup brown sugar packed
- ☐ 10 tablespoon butter softened
- ☐ 1 teaspoon cake flour
- ☐ 11 ounces cake flour
- ☐ 0.8 cup weight cream cheese fat-free softened
- ☐ 3 large eggs
- ☐ 1 cup granulated sugar
- ☐ 0.8 cup baileys irish cream

- ☐ 2 tablespoons powdered sugar
- ☐ 0.5 teaspoon salt
- ☐ 0.3 cup semisweet chocolate chips
- ☐ 1 teaspoon vanilla extract

Equipment

- ☐ bowl
- ☐ frying pan
- ☐ oven
- ☐ knife
- ☐ wire rack
- ☐ blender
- ☐ measuring cup
- ☐ kugelhpf pan

Directions

- ☐ Preheat oven to 32
- ☐ Combine chocolate chips and 1 teaspoon flour in a small bowl; toss.
- ☐ Lightly spoon 2 3/4 cups flour into dry measuring cups; level with a knife. Sift together flour, baking powder, and salt.
- ☐ Place cream cheese and butter in a bowl; beat with a mixer at high speed to blend.
- ☐ Add granulated sugar, brown sugar, and vanilla; beat until blended.
- ☐ Add eggs, 1 at a time; beat well after each addition. Beat on high speed 1 minute. With mixer on low, add flour mixture and liqueur alternately to sugar mixture, beginning and ending with flour mixture; beat well after each addition. Fold in chocolate chips.
- ☐ Pour batter into a 12-cup Bundt pan coated with baking spray.
- ☐ Bake at 325 for 55 minutes or until a wooden pick inserted in center comes out clean. Cool 10 minutes on a wire rack; remove from pan. Cool completely on wire rack. Sift powdered sugar over cake.

Nutrition Facts



PROTEIN 7.48% **FAT 32.56%** **CARBS 59.96%**

Properties

Glycemic Index:21.63, Glycemic Load:18.02, Inflammation Score:-2, Nutrition Score:4.3847826278728%

Nutrients (% of daily need)

Calories: 320.89kcal (16.04%), Fat: 11.31g (17.41%), Saturated Fat: 6.61g (41.29%), Carbohydrates: 46.87g (15.62%), Net Carbohydrates: 46.11g (16.77%), Sugar: 31.07g (34.53%), Cholesterol: 55.19mg (18.39%), Sodium: 247.9mg (10.78%), Alcohol: 1.58g (100%), Alcohol %: 2.2% (100%), Caffeine: 3.18mg (1.06%), Protein: 5.85g (11.69%), Selenium: 11.84µg (16.92%), Phosphorus: 110.78mg (11.08%), Manganese: 0.22mg (10.96%), Calcium: 76.08mg (7.61%), Vitamin A: 277.14IU (5.54%), Vitamin B2: 0.09mg (5.31%), Copper: 0.1mg (5.01%), Magnesium: 16.39mg (4.1%), Iron: 0.73mg (4.05%), Folate: 15µg (3.75%), Zinc: 0.56mg (3.72%), Vitamin B5: 0.36mg (3.58%), Vitamin B12: 0.21µg (3.43%), Fiber: 0.77g (3.07%), Potassium: 104.09mg (2.97%), Vitamin E: 0.4mg (2.69%), Vitamin B6: 0.04mg (1.79%), Vitamin B1: 0.03mg (1.69%), Vitamin B3: 0.28mg (1.39%), Vitamin D: 0.19µg (1.25%)