



Frosted Irish Cream Brownies

 Popular

READY IN



120 min.

SERVINGS



48

CALORIES



74 kcal

DESSERT

Ingredients

- ☐ 1 lb brownie mix
- ☐ 1 teaspoon butter
- ☐ 2 eggs
- ☐ 2 tablespoons baileys irish cream
- ☐ 2 teaspoons milk
- ☐ 0.5 cup cooking oil
- ☐ 2 cups powdered sugar
- ☐ 1 oz bittersweet chocolate chopped

☐ 0.5 teaspoon vanilla

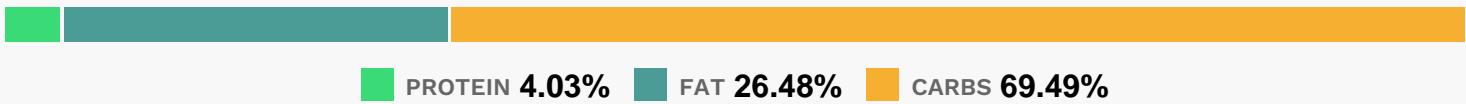
Equipment

- ☐ bowl
- ☐ frying pan
- ☐ oven
- ☐ microwave

Directions

- ☐ Heat oven to 350°F. Grease bottom only of 13x9-inch pan. In large bowl, combine all brownie ingredients; beat 50 strokes with spoon.
- ☐ Spread in greased pan.
- ☐ Bake at 350°F. for 25 to 30 minutes or until brownies are set and begin to pull away from sides of pan. DO NOT OVERBAKE. Cool 45 minutes or until completely cooled.
- ☐ Beat 1/2 cup butter in small bowl until light and fluffy. Beat in all remaining frosting ingredients, adding enough milk for desired spreading consistency.
- ☐ Spread over cooled brownies.
- ☐ Place glaze ingredients in small microwave-safe bowl. Microwave on HIGH for 30 seconds; stir until melted and smooth.
- ☐ Drizzle over frosted brownies. Refrigerate 30 minutes or until firm.
- ☐ Cut into bars.

Nutrition Facts



Properties

Glycemic Index:0.79, Glycemic Load:0, Inflammation Score:-1, Nutrition Score:0.37739130619751%

Nutrients (% of daily need)

Calories: 74.33kcal (3.72%), Fat: 2.18g (3.36%), Saturated Fat: 0.54g (3.37%), Carbohydrates: 12.88g (4.29%), Net Carbohydrates: 12.84g (4.67%), Sugar: 9.94g (11.05%), Cholesterol: 6.88mg (2.29%), Sodium: 31.42mg (1.37%),

Alcohol: 0.1g (100%), Alcohol %: 0.62% (100%), Protein: 0.75g (1.49%), Iron: 0.34mg (1.88%)