



Irish Cream Celebration Cake

READY IN



180 min.

SERVINGS



8

CALORIES



1172 kcal

DESSERT

Ingredients

- 0.3 cup almonds toasted sliced
- 1 box duncan hines devil's food cake
- 4 oz baker's chocolate chopped
- 1 cup butter softened
- 0.3 cup plus light
- 4 oz cream cheese softened (half of 8-oz package)
- 4 eggs
- 1 box chocolate pudding instant (4-serving size)
- 0.3 cup baileys irish cream

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- 3 cups powdered sugar
- 1 cup cream sour
- 1 teaspoon vanilla
- 2 teaspoons vanilla
- 0.3 cup vegetable oil
- 0.5 cup whipping cream

Equipment

- bowl
- sauce pan
- oven
- whisk
- hand mixer
- toothpicks

Directions

- Heat oven to 350F (325F for dark or nonstick pans). Spray 2 (9-inch) round cake pans with cooking spray.
- In large bowl, beat all cake ingredients with electric mixer on medium speed 5 minutes, scraping bowl occasionally, until well blended.
- Pour batter into pans.
- Bake 35 to 45 minutes or until toothpick inserted in center comes out clean. Cool 10 minutes; remove cakes from pans to cooling racks. Cool completely.
- In large bowl, beat butter and cream cheese with electric mixer on medium speed until light and fluffy. Reduce speed to low.
- Add powdered sugar, 1 cup at a time, beating until blended.
- Add 1/4 cup liqueur and 1 teaspoon vanilla; beat until frosting is smooth and spreadable.
- Place 1 cake layer on serving plate; spread with one-third of the frosting. Top with second layer. Frost side and top of cake with thin layer of frosting to seal in crumbs. Refrigerate 30

minutes. Frost cake with remaining frosting.

- Place chopped chocolate in small bowl. In small saucepan, heat whipping cream over medium heat until bubbles form around edge.
- Pour warm cream over chocolate; let stand 1 minute. Stir with whisk until chocolate is melted.
- Add corn syrup and 2 teaspoons vanilla. Stir until smooth.
- Let stand 10 minutes or until thickened.
- Pour glaze on top of cake, letting some glaze drip down side.
- Sprinkle almonds around edge of cake. Store in refrigerator.

Nutrition Facts



■ PROTEIN 4.12% ■ FAT 55.29% ■ CARBS 40.59%

Properties

Glycemic Index:13.25, Glycemic Load:1.81, Inflammation Score:-8, Nutrition Score:17.975652213978%

Flavonoids

Cyanidin: 0.09mg, Cyanidin: 0.09mg, Cyanidin: 0.09mg, Cyanidin: 0.09mg Catechin: 9.17mg, Catechin: 9.17mg, Catechin: 9.17mg, Catechin: 9.17mg Epigallocatechin: 0.1mg, Epigallocatechin: 0.1mg, Epigallocatechin: 0.1mg, Epigallocatechin: 0.1mg Epicatechin: 20.13mg, Epicatechin: 20.13mg, Epicatechin: 20.13mg, Epicatechin: 20.13mg Eriodictyol: 0.01mg, Eriodictyol: 0.01mg, Eriodictyol: 0.01mg, Eriodictyol: 0.01mg Naringenin: 0.02mg, Naringenin: 0.02mg, Naringenin: 0.02mg Isorhamnetin: 0.1mg, Isorhamnetin: 0.1mg, Isorhamnetin: 0.1mg, Isorhamnetin: 0.1mg Kaempferol: 0.01mg, Kaempferol: 0.01mg, Kaempferol: 0.01mg, Kaempferol: 0.01mg Quercetin: 0.01mg, Quercetin: 0.01mg, Quercetin: 0.01mg, Quercetin: 0.01mg

Nutrients (% of daily need)

Calories: 1172.12kcal (58.61%), Fat: 72.81g (112.01%), Saturated Fat: 35.39g (221.19%), Carbohydrates: 120.24g (40.08%), Net Carbohydrates: 115.68g (42.07%), Sugar: 90.93g (101.03%), Cholesterol: 190.95mg (63.65%), Sodium: 899.22mg (39.1%), Alcohol: 5.49g (100%), Alcohol %: 2.36% (100%), Caffeine: 18.12mg (6.04%), Protein: 12.22g (24.44%), Manganese: 0.86mg (42.95%), Copper: 0.79mg (39.28%), Phosphorus: 325.68mg (32.57%), Iron: 5.67mg (31.47%), Vitamin A: 1417.69IU (28.35%), Selenium: 18.41µg (26.3%), Vitamin E: 3.65mg (24.31%), Magnesium: 96.17mg (24.04%), Vitamin K: 23.57µg (22.45%), Vitamin B2: 0.38mg (22.35%), Fiber: 4.56g (18.24%), Calcium: 180.8mg (18.08%), Zinc: 2.55mg (17.03%), Folate: 54.28µg (13.57%), Potassium: 461.44mg (13.18%), Vitamin B1: 0.15mg (10.02%), Vitamin B5: 0.7mg (7.03%), Vitamin B3: 1.31mg (6.53%), Vitamin B12: 0.36µg (5.99%), Vitamin B6: 0.1mg (4.76%), Vitamin D: 0.68µg (4.52%)