



Irish Cream Celebration Cake

 Popular

READY IN



180 min.

SERVINGS



10

CALORIES



902 kcal

DESSERT

Ingredients

- 1 box duncan hines devil's food cake
- 1 box peach pie filling instant (4-serving size)
- 4 eggs
- 0.3 cup vegetable oil
- 1 cup baileys irish cream
- 1 cup cream sour
- 1 cup butter softened
- 4 oz cream cheese softened (half of 8-oz package)

- 3 cups powdered sugar
- 0.3 cup baileys irish cream
- 1 teaspoon vanilla
- 4 oz baker's chocolate chopped
- 0.5 cup whipping cream
- 0.3 cup plus light
- 2 teaspoons vanilla
- 0.3 cup almonds toasted sliced

Equipment

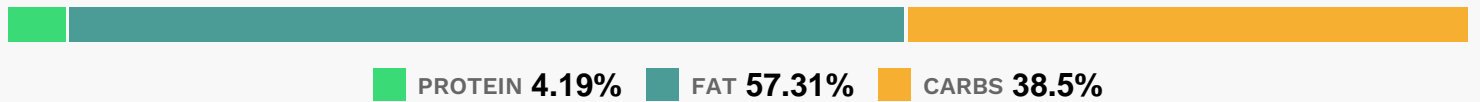
- bowl
- sauce pan
- oven
- whisk
- hand mixer
- toothpicks

Directions

- Heat oven to 350°F (325°F 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 about 2 minutes, scraping bowl occasionally, until well blended.
- Pour batter into pans.
- Bake 25 to 35 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



Properties

Glycemic Index:10.6, Glycemic Load:1.45, Inflammation Score:-7, Nutrition Score:13.963043351536%

Flavonoids

Cyanidin: 0.08mg, Cyanidin: 0.08mg, Cyanidin: 0.08mg, Cyanidin: 0.08mg Catechin: 7.33mg, Catechin: 7.33mg, Catechin: 7.33mg, Catechin: 7.33mg Epigallocatechin: 0.08mg, Epigallocatechin: 0.08mg, Epigallocatechin: 0.08mg, Epigallocatechin: 0.08mg Epicatechin: 16.1mg, Epicatechin: 16.1mg, Epicatechin: 16.1mg, Epicatechin: 16.1mg Eriodictyol: 0.01mg, Eriodictyol: 0.01mg, Eriodictyol: 0.01mg, Eriodictyol: 0.01mg Naringenin: 0.01mg, Naringenin: 0.01mg, Naringenin: 0.01mg Isorhamnetin: 0.08mg, Isorhamnetin: 0.08mg, Isorhamnetin: 0.08mg, Isorhamnetin: 0.08mg 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: 901.5kcal (45.08%), Fat: 58.06g (89.33%), Saturated Fat: 28.23g (176.46%), Carbohydrates: 87.78g (29.26%), Net Carbohydrates: 84.48g (30.72%), Sugar: 66.24g (73.6%), Cholesterol: 152.76mg (50.92%), Sodium: 582.24mg (25.31%), Alcohol: 4.4g (100%), Alcohol %: 2.46% (100%), Caffeine: 13.82mg (4.61%), Protein: 9.55g (19.11%), Manganese: 0.65mg (32.6%), Copper: 0.59mg (29.73%), Phosphorus: 253.64mg (25.36%), Iron: 4.41mg (24.49%), Vitamin A: 1134.18IU (22.68%), Selenium: 14.49µg (20.7%), Vitamin E: 2.91mg (19.4%), Magnesium: 72.62mg (18.15%), Vitamin K: 18.71µg (17.82%), Vitamin B2: 0.3mg (17.57%), Calcium: 143.49mg (14.35%), Zinc: 1.98mg (13.23%), Fiber: 3.3g (13.21%), Folate: 43.14µg (10.78%), Potassium: 346.54mg (9.9%), Vitamin B1: 0.12mg (7.96%), Vitamin B5: 0.56mg (5.6%), Vitamin B3: 1.02mg (5.12%), Vitamin B12: 0.29µg (4.79%), Vitamin B6: 0.08mg (3.75%), Vitamin D: 0.54µg (3.62%)