

**BAILEYS**  
Original  
Irish Cream

**BAKING CHIPS** <sup>UD</sup>

SEMI-SWEET CHOCOLATE

— WITH THE FLAVOR OF —  
BAILEYS® ORIGINAL IRISH CREAM



**RECIPE BOOK**







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## GRANOLA

- 3 C. rolled oats**
- 1 C. sliced almonds**
- 1 C. cashews**
- 1 C. shredded sweet coconut**
- ¼ C. brown sugar, packed**
- ¼ C. maple syrup**
- ¼ C. grapeseed oil**
- 1 tsp. Kosher salt**
- 2 C. (16 oz.) BAILEYS® baking chips**

Preheat oven to 250° F. In a large bowl, combine oats, almonds, cashews, coconut and brown sugar. In a separate bowl, combine maple syrup, grapeseed oil and salt.

Combine both mixtures together and spread out evenly onto baking sheets.

Bake at 250° F. for 1 hour, stirring every 15 minutes to achieve even color. Remove from the oven and allow to cool. Transfer to a large bowl and stir in BAILEYS® baking chips. Store in an airtight container.





## FRENCH TOAST

<b>6 lg. eggs</b>	<b>½ tsp. ground cinnamon</b>
<b>1 C. whole milk</b>	<b>Unsalted butter, for frying</b>
<b>½ C. BAILEYS® Irish Cream</b>	<b>8 slices Texas toast</b>
<b>1 tsp. vanilla extract</b>	<b>½ C. (4 oz.) BAILEYS®</b>
<b>2 Tbsp. light brown sugar, packed</b>	<b>baking chips</b>

Preheat oven to 225° F. and set a baking sheet on the middle rack.

Whisk the eggs, milk, BAILEYS® Irish cream, vanilla, brown sugar and cinnamon in a 9 × 13-inch baking dish.

Set a large skillet over medium heat and add 1 Tbsp. butter. While the butter melts, prick a few holes on each side of bread with a fork. Lay it in the egg mixture and, using either a fork or your hands, push the bread into the egg mixture so the bread soaks up the liquid. Flip and repeat with remaining slices of bread.

Using a slotted spatula or tongs, pick up the bread, allowing the excess egg mixture to drip off, and lay it in the hot pan. As the first side is cooking, 2 to 3 minutes, push a small handful of BAILEYS® baking chips into the soft, uncooked side of the bread. Then flip and cook 2 to 3 more minutes. Remove and set on baking sheet in the oven to stay warm. Repeat with the remaining slices of bread, adding more butter to the pan as needed.

Serve drizzled with maple syrup, chocolate, or caramel.









## GRANOLA BARS

<b>2 C. rolled oats</b>	<b>2 Tbsp. unsalted butter</b>
<b>½ C. sunflower seeds</b>	<b>2 tsp. vanilla extract</b>
<b>1 C. sliced almonds</b>	<b>1 tsp. Kosher salt</b>
<b>½ C. ground flaxseed</b>	<b>1 C. (8 oz.) BAILEYS®</b>
<b>¾ C. honey</b>	<b>baking chips</b>
<b>¼ C. brown sugar, packed</b>	

Preheat oven to 350° F. Grease a 9 × 9-inch glass baking pan, then set aside.

Spread the oats, sunflower seeds, almonds and flaxseed onto a baking sheet. Place in the oven and toast for 15 minutes, stirring occasionally.

Combine the honey, brown sugar, butter, vanilla and salt in a medium saucepan and bring to a simmer over medium heat, stirring occasionally. Simmer until the brown sugar has dissolved.

Remove from heat.

Once the oat mixture is done, remove it from the oven and reduce the temperature to 300° F.

In a bowl, combine the oat mixture and the brown sugar mixture. Stir in the BAILEYS® baking chips. Press the mixture evenly into the prepared baking pan. Bake at 300° F. for 15 to 18 minutes.

Remove from the oven and allow to cool. Cut into bars or squares and store in an airtight container.





## CHOCOLATE DIPPED STRAWBERRIES

**¾ C. (12 oz.) BAILEYS® baking chips**  
**½ C. (3 oz.) white almond bark**  
**24 strawberries with stems, washed and dried**

Line a baking sheet with parchment paper.

Melt BAILEYS® baking chips in a double boiler. Melt white almond bark in a separate bowl using a double boiler.

Holding the strawberry by the stem, dip the fruit into the melted BAILEYS® baking chips, lift and twist slightly, letting any excess fall back into the bowl. Set strawberries on the parchment paper. Repeat with the rest of the strawberries.

Dip a fork in the white almond bark and drizzle over the dipped strawberries. Set the strawberries aside until the chocolate sets, about 30 minutes.





## CHOCOLATE DIPPED PRETZELS

**1 ½ C. (12 oz.) BAILEYS® baking chips**  
**24 pretzels**  
**Assorted sprinkles or crushed nuts**

Line a baking sheet with parchment paper.

Melt the BAILEYS® baking chips in a double boiler until about half of the chips are melted. Remove from heat and continue to stir until completely melted.

Drop a whole pretzel into the chocolate and submerge it slightly. Use a fork to pull the pretzel out of the chocolate. Let the excess drip back into the bowl, then place it on the prepared baking sheet. Repeat with remaining pretzels.

While the pretzels are still wet, sprinkle them with your choice of assorted sprinkles or nuts.

Allow pretzels to dry. Store in an airtight container for up to two weeks.





## CRISPY TREATS

- 1 C. unsalted butter (2 sticks)**
- 2 ½ C. marshmallows**
- 1 C. (8 oz.) BAILEYS® baking chips**
- 6 C. puffed rice cereal**

Grease a 9 × 9-inch pan, then set aside. In large saucepan over medium heat, melt butter. Add marshmallows and allow mixture to melt, stirring frequently, until thoroughly combined.

Fold in puffed rice cereal until completely coated. Stir in BAILEYS® baking chips. Immediately spread into prepared pan. Gently smooth top with spatula.

Let sit until set, about 30 minutes. Cut into circles with a biscuit cutter or use a knife to cut out squares and serve.







## CHOCOLATE SAUCE

**1 ½ C. milk**  
**½ C. heavy cream**  
**¼ C. granulated sugar**  
**1 Tbsp. plus 1 tsp. Clabber Girl Corn Starch**  
**3 C. (24 oz.) BAILEYS® baking chips**

In a medium saucepan, combine milk, heavy cream, sugar and Clabber Girl Corn Starch. Whisk together until the mixture comes to a boil. Remove from heat. Whisk in the BAILEYS® baking chips until they are melted, and the sauce is smooth.





## FUDGE

**4 Tbsp. unsalted butter (½ stick)**  
**3 C. mini marshmallows**  
**1 C. granulated sugar**  
**½ C. heavy cream**  
**1 tsp. salt**  
**1 tsp. BAILEYS® Irish cream**  
**1 ½ C. (12 oz.) BAILEYS® baking chips**

Line an 8-inch square baking pan with parchment paper, leaving an overhang. Lightly spray pan with non-stick cooking spray.

In a large saucepan, combine butter, marshmallows, sugar, heavy cream and salt. Cook over medium heat, stirring occasionally, until marshmallows are melted, and mixture is thoroughly combined.

Remove from heat. Stir in BAILEYS® Irish cream and BAILEYS® baking chips. Stir until melted and thoroughly combined. Pour mixture into prepared pan and smooth top. Refrigerate until set, about 30 to 45 minutes.

Using the parchment overhang, lift fudge from pan. Cut into squares.





## TRUFFLES

**1 C. (8 oz.) BAILEYS® baking chips**  
**½ C. heavy cream**  
**Assorted toppings, such as chopped nuts,**  
**shredded coconut, cocoa powder**

Place BAILEYS® baking chips in a medium bowl. Bring cream to a boil in a small saucepan over medium-high heat; pour cream over baking chips. Let sit 2 to 3 minutes, then whisk until smooth.

Refrigerate (uncovered) until firm, about 1 hour.

Spoon mounds (about 2 tsp. each) of the BAILEYS® mixture onto a baking sheet lined with parchment or wax paper. Return to refrigerator for 15 minutes.

With your hands, roll mounds into balls. Place desired toppings in shallow bowls; roll balls in toppings, pressing in and covering completely. Return to baking sheet; chill until set, about 30 minutes.





## BROWNIES

<b>¼ C. unsalted butter (½ stick)</b>	<b>½ C. unsweetened cocoa powder</b>
<b>¼ C. (2 oz.) BAILEYS® baking chips</b>	<b>1 tsp. Clabber Girl Baking Powder</b>
<b>¼ C. BAILEYS® Irish Cream</b>	<b>1 tsp. Kosher salt</b>
<b>1 ½ C. all-purpose flour</b>	<b>1 tsp. vanilla extract</b>
<b>1 ⅓ C. granulated sugar</b>	<b>3 lg. eggs</b>
	<b>3 Tbsp. buttermilk</b>

Preheat oven to 350° F. Coat bottom of a 9-inch square baking pan with cooking spray.

Combine butter and BAILEYS® baking chips in a small microwave safe bowl. Microwave on high for 1 minute or until butter melts; stir until mixture is smooth; stir in BAILEYS® Irish Cream.

In a large bowl, whisk together flour, sugar, cocoa, Clabber Girl Baking Powder and salt.

Add vanilla, eggs, buttermilk and butter/BAILEYS® mixture to a medium bowl and whisk together. Add liquid ingredients to dry ingredients; stir just until combined. Spread evenly into prepared pan. Bake at 350° F. for 20 to 25 minutes. Cool on a wire rack. Pour ganache icing over cooled brownies. (recipe on page 47).







## MAGIC NUT BARS

<b>½ C. unsalted butter, melted</b>	<b>½ C. white chocolate chips</b>
<b>1 ½ C. graham cracker crumbs</b>	<b>½ C. butterscotch chips</b>
<b>1 C. chopped pistachios</b>	<b>1 C. sweetened flaked</b>
<b>½ C. chopped cashews</b>	<b>coconut, toasted</b>
<b>1 C. BAILEYS®</b>	<b>1 (14 oz.) can sweetened condensed</b>
<b>baking chips</b>	<b>milk</b>

Preheat oven to 350° F. Spray a 9 × 13-inch baking pan with non-stick spray. Line the pan with two overlapping pieces of parchment paper, leaving the overhang to act as handles for lifting the bars out of the pan. Spray with non-stick spray.

Combine the melted butter and graham cracker crumbs in a small bowl. Stir until the butter is evenly distributed. Spread the crumbs evenly over the bottom of the prepared pan (this is not meant to be a crust, so you don't need to press it flat and there will be some small bare spots along the bottom).

Sprinkle the pistachios, cashews, BAILEYS® baking chips, white chocolate chips, butterscotch chips, and coconut over the graham crumbs. Pour the condensed milk evenly over the entire dish.

Bake until the top is golden brown, about 25 minutes. Cool in the pan on a wire rack to room temperature, about 2 hours. Remove the bars from the pan using the foil or parchment handles and transfer to a cutting board.

Using a sharp knife, cut into 2 × 3-inch bars.





## COOKIE BARS

**1 ½ C. unsalted butter, softened**  
**(3 sticks)**

**1 ¼ C. granulated sugar**

**1 ½ C. brown sugar**

**2 lg. eggs**

**2 tsp. vanilla extract**

**4 C. all-purpose flour**

**2 tsp. Clabber Girl Baking Soda**

**2 tsp. Kosher salt**

**3 C. (24 oz.) BAILEYS®**

**baking chips**

Preheat oven to 350° F. Line a 9 × 13-inch baking pan with parchment paper and grease edges of pan, then set aside.

In a large bowl, cream butter and sugars until light and fluffy, about 2 minutes. Add eggs and vanilla; mix until well combined. Add flour, Clabber Girl Baking Soda and salt; beat on low speed until just combined. Add the BAILEYS® baking chips and mix just until combined.

Spread dough on prepared baking pan. Bake, rotating halfway through, until edges are brown and top is golden, 50 to 55 minutes. Transfer to a wire rack; let cool completely. Use a serrated knife to cut into bars or squares.





## BAILEYS® CHIP COOKIES

<b>½ C. unsalted butter, softened (1 stick)</b>	<b>2 ¼ C. all-purpose flour</b>
<b>⅓ C. brown sugar, packed</b>	<b>1 tsp. Clabber Girl Baking Powder</b>
<b>1 ¼ C. granulated sugar</b>	<b>½ tsp. Clabber Girl Baking Soda</b>
<b>2 lg. eggs</b>	<b>2 tsp. Kosher salt</b>
<b>1 tsp. vanilla extract</b>	<b>1 ½ C. (12 oz.) BAILEYS® baking chips</b>

Line a baking sheet with parchment paper, then set aside.

In a large bowl, cream the butter and sugars together until thoroughly combined and the mixture becomes light and fluffy. Add the eggs, one at a time, and mix until completely incorporated. Add the vanilla.

Add the flour, baking powder, baking soda and salt. Mix until thoroughly combined. Stir in the BAILEYS® baking chips.

Scoop out the cookie dough (about 2 Tbsp. size scoops) onto the prepared baking sheets, 2-inches apart. Chill the scooped dough in the refrigerator for 1 hour.

Preheat oven to 375° F. Bake chilled dough for 10-12 minutes.





## NO-BAKE CHEESECAKE

### CRUST:

**2 C. chocolate cookies, crushed**  
**1 Tbsp. granulated sugar**  
**7 Tbsp. butter, melted**

### FILLING:

**3 C. (24 oz.) cream cheese, softened**  
 **$\frac{3}{4}$  C. powdered sugar**  
 **$\frac{1}{4}$  C. plain Greek yogurt**  
**1 tsp. vanilla extract**  
**1 C. plus 2 Tbsp. (9 oz.) BAILEYS® baking chips**

**Crust:** Combine the crushed cookies, sugar and melted butter together in a small bowl until the mixture looks sandy and wet. Press the crust mixture evenly into the bottom and 1-inch up the sides of a 9-inch springform pan. Refrigerate while making the filling.

**Filling:** In a microwave safe bowl, melt the BAILEYS® baking chips. Microwave in 30 second intervals, stirring in between until smooth and melted. Let cool to room temperature.

In a stand mixer, beat the cream cheese until smooth and creamy, 1 to 2 minutes. Add the powdered sugar and beat again for a minute or so until combined. Add the Greek yogurt and vanilla and mix until thoroughly combined.

Add the melted BAILEYS® baking chips and blend until the mixture is light and fluffy. Spread the cheesecake filling evenly over the prepared crust. Cover with plastic wrap and refrigerate for 3 to 4 hours, or overnight, until set.







## POT DE CRÈME

**1 ¼ C. half and half**  
**½ C. (3 oz.) BAILEYS®**  
**baking chips**  
**¼ C. granulated sugar**

**3 egg yolks**  
**1 Tbsp. unsweetened cocoa powder**  
**1 Tbsp. BAILEYS® Irish cream**  
**Whipped cream, for garnish**

Preheat oven to 350° F. In a small saucepan, bring half and half to a simmer. Remove from heat. Add BAILEYS® baking chips and sugar to hot half and half. Let stand 5 minutes. With a whisk, stir mixture until smooth.

In a large bowl, whisk together egg yolks, cocoa powder and BAILEYS® Irish Cream until thoroughly combined. Slowly drizzle the BAILEYS® baking chips mixture into the egg yolk mixture while whisking, until fully incorporated. Pour mixture through a fine mesh sieve, into a pitcher, to strain.

Place four ramekins (3 to 4 oz. each) in a shallow roasting pan, and divide the Pot de Crème mixture among them. Pour hot water into the pan so it reaches halfway up the sides of the ramekins.

Bake at 350° F. until custards are almost set in centers, about 30 minutes. Carefully remove ramekins from the hot-water bath; let cool slightly.

Cover with plastic wrap; refrigerate. Just before serving, add a dollop whipped cream, if desired.





## CHOCOLATE MOUSSE

**4 egg yolks**

**4 Tbsp. granulated sugar, divided**

**2 C. heavy cream, divided**

**1 C. (8 oz.) BAILEYS® baking chips, melted**

In a medium saucepan, whisk together egg yolks, 2 Tbsp. sugar and  $\frac{3}{4}$  C. heavy cream. Cook over medium-low heat, stirring, until mixture coats back of spoon, about 3 to 4 minutes (do not boil). Remove from heat; whisk in melted chocolate and vanilla. Strain into a bowl; chill until cool.

With an electric mixer, beat remaining  $1\frac{1}{4}$  C. heavy cream with remaining 2 Tbsp. sugar until stiff peaks form. Stir  $\frac{1}{3}$  of whipped cream into cooled custard mixture, then gently fold in the rest with a rubber spatula.

Spoon into serving dishes; chill.





## CUPCAKES

**½ C. (3 oz.) BAILEYS®  
baking chips**  
**2 ¼ C. all-purpose flour**  
**2 tsp. Clabber Girl Baking Powder**  
**½ tsp. Clabber Girl Baking Soda**  
**½ tsp. Kosher salt**  
**14 Tbsp. butter, room temperature  
(2 sticks less 2 Tbsp.)**

**1 ¼ C. granulated sugar,  
plus 3 Tbsp., divided**  
**3 lg. eggs, separated**  
**¾ C. BAILEYS®  
Irish Cream**

Position rack in center of oven and preheat to 350° F.  
Line two muffin pans with paper baking cups, then set aside.

Melt BAILEYS® baking chips in a double boiler, then set aside.

Whisk flour, Clabber Girl Baking Powder, Clabber Girl Baking Soda and salt in medium bowl to blend. Beat butter and 1 ¼ C. sugar in large bowl until fluffy and pale yellow, about 2 minutes. Add egg yolks 1 at a time, beating until well blended after each addition.

Beat in half of lukewarm melted BAILEYS® baking chips, then add the second half and mix just until incorporated. Add the flour mixture and stir just until incorporated. In a separate bowl, using clean, dry beaters, beat egg whites and remaining 3 Tbsp. sugar in another medium bowl until stiff but not dry. Fold ⅓ of egg whites into cake batter to lighten. Repeat with remaining egg whites.

Pour batter into paper baking cups, filling each ¾ full. Bake at 350° F. for 20 to 25 minutes or until a toothpick inserted in centers comes out clean.

Let cupcakes cool and frost with BAILEYS® buttercream  
(recipe on page 46).





## TIRAMISU

<b>6 egg yolks</b>	<b>2 Tbsp. BAILEYS® Irish cream</b>
<b>3 Tbsp. sugar</b>	<b>24 packaged ladyfingers</b>
<b>1 lb. mascarpone cheese</b>	<b>1 C. (8 oz.) BAILEYS®</b>
<b>1 ½ C. strong espresso, cooled</b>	<b>baking chips, coarsely chopped</b>

In a large bowl, using a stand mixer with whisk attachment, beat egg yolks and sugar until thick and pale, about 5 minutes. Add mascarpone cheese and beat until smooth. Add 1 Tbsp. of BAILEYS® Irish cream and mix until thoroughly combined.

In a small shallow dish, add espresso and remaining BAILEYS® Irish cream. Dip each ladyfinger into espresso mixture for only 5 seconds. Letting the ladyfingers soak too long will cause them to fall apart. Place the soaked ladyfinger on the bottom of an 8-inch baking dish, breaking them in half if necessary to fit the bottom.

Spread evenly half of the mascarpone mixture over the ladyfingers. Sprinkle with half of the coarsely chopped BAILEYS® baking chips. Arrange another layer of soaked ladyfingers and top with remaining mascarpone mixture.

Cover tiramisu with plastic wrap and refrigerate for at least 2 hours, up to 8 hours. Before serving, sprinkle with the remaining coarsely chopped BAILEYS® baking chips.







## IRISH CREAM CAKE

<b>⅓ C. (3 oz.) BAILEYS® baking chips</b>	<b>14 Tbsp. salted butter, room temperature (2 sticks less 2 Tbsp.)</b>
<b>2 ¼ C. all-purpose flour</b>	<b>1 ¼ C. granulated sugar, plus 3 Tbsp., divided</b>
<b>2 tsp. Clabber Girl Baking Powder</b>	<b>3 lg. eggs, separated</b>
<b>½ tsp. Clabber Girl Baking Soda</b>	<b>¾ C. BAILEYS® Irish Cream</b>
<b>½ tsp. Kosher salt</b>	<b>⅓ C. freshly brewed strong coffee</b>

Position rack in center of oven and preheat to 350° F. Butter and flour two 9-inch cake pans with 1 ½-inch high sides. Melt BAILEYS® baking chips in a double boiler, then set aside.

Whisk flour, baking powder, baking soda and salt in medium bowl to blend. Beat butter and 1 ¼ C. sugar in large bowl until fluffy and pale yellow, about 2 minutes. Add egg yolks 1 at a time, beating until well blended after each addition.

Beat in half of lukewarm melted BAILEYS® baking chips, then add the second half and mix just until incorporated. Add the flour mixture and stir just until incorporated.

Using clean, dry beaters, beat egg whites and remaining 3 Tbsp. sugar in another medium bowl until stiff but not dry. Fold ⅓ of egg whites into cake batter to lighten. Repeat with remaining egg whites.

Divide batter in prepared pans; smooth tops. Bake at 350° F. for 30 minutes or until a toothpick inserted in centers comes out clean. Cool for 20 minutes. Invert cakes onto racks. Let cake cool and frost with BAILEYS® buttercream (recipe on page 46).





**BAILEYS®**  
Original  
Irish Cream™  
**BAKING CHIPS**

## CANNOLI

<b>2 C. ricotta cheese</b>	<b>1 C. (8 oz.) BAILEYS®</b>
<b>1 Tbsp. BAILEYS® Irish Cream</b>	<b>baking chips, plus more for dipping</b>
<b><math>\frac{3}{4}</math> C. powdered sugar</b>	<b>the cannoli ends</b>
<b>1 tsp. ground cinnamon</b>	<b>Zest of 1 lemon</b>
<b><math>\frac{1}{4}</math> tsp. ground nutmeg</b>	<b>pre-baked cannoli shells</b>
<b><math>\frac{1}{4}</math> C. heavy cream</b>	

In a medium bowl, whisk the ricotta and BAILEYS® Irish cream until smooth. Sift in the powdered sugar, cinnamon and nutmeg. Mix thoroughly.

In a separate bowl, beat the heavy cream to stiff peaks. Gently fold the cream into the ricotta mixture. Stir in the BAILEYS® baking chips. Stir in the lemon zest. Refrigerate for a half hour to an hour.

To fill the cannoli: Just before serving, use a pastry bag without a tip to pipe the filling into the cannoli molds.

Fill the cannoli shells from both ends so the cream runs through the whole shell. Lightly dip each end in BAILEYS® baking chips for garnish. Dust with powdered sugar or drizzle with chocolate.





## CHOCOLATE PECAN PIE

- 1 unbaked pie crust (to fit into a 9-inch pie pan)**
- 4 Tbsp. unsalted butter (½ stick)**
- 1 C. granulated sugar**
- 3 lg. eggs, lightly beaten**
- ¾ C. light corn syrup**
- ¼ tsp. salt**
- 2 Tbsp. BAILEYS® Irish Cream**
- 2 tsp. vanilla extract**
- 1 C. chopped pecans**
- ½ C. (4 oz.) BAILEYS® baking chips**

Preheat oven to 350° F. Place the pie crust into a glass 9-inch pie pan.

Cream the butter and sugar until light and fluffy. Add in eggs, one at a time until well blended. Add corn syrup, salt, BAILEYS® Irish cream and vanilla; mix on low speed until well blended.

Spread the pecans and BAILEYS® baking chips in the bottom of the unbaked pie shell, then pour the filling over. Bake at 350° F. for about 45 minutes, or until set. Cool completely, or refrigerate.



## BAILEYS® BUTTERCREAM FROSTING

**1 lb. unsalted butter, softened (4 sticks)**  
**2 C. powdered sugar**  
**3 C. (24 oz.) BAILEYS® baking chips**  
**2 tsp. vanilla extract**

In a microwave safe bowl, melt the BAILEYS® baking chips. Microwave in 30 second intervals, stirring in between until smooth and melted.

Beat the softened butter until creamy and lightened in color. Add the melted BAILEYS® baking chips and mix to combine.

Add the powdered sugar, 1 C. at a time, and beat until light and fluffy. Add the vanilla.



## GANACHE ICING

**1 C. (8 oz.) BAILEYS®  
baking chips**  
**½ tsp. heavy cream**  
**½ tsp. vanilla extract**  
**1 tsp. BAILEYS® Irish Cream**

Combine BAILEYS® baking chips and heavy cream in a saucepan and cook over low heat until melted and smooth. Remove from heat and stir in vanilla and BAILEYS® Irish cream.

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