Baileys Chocolate Sheet Cake

1 hour to prepare serves 16-20

INGREDIENTS

- 2 cups all-purpose flour
- 1 3/4 cups sugar
- 1 cup hot water
- 1 cup (2 sticks) unsalted butter, melted
- 1/2 cup Baileys Irish Cream
- 1/2 cup unsweetened cocoa powder
- 2 large eggs, room temperature
- 1 teaspoon instant espresso granules
- 1 teaspoon vanilla extract
- 1 teaspoon baking soda
- 1/4 teaspoon kosher salt
- Icing:
- 2 cups powdered sugar
- 1/2 cup (1 stick) unsalted butter, room temperature
- 1/2 cup Baileys Irish Cream
- 1/4 cup unsweetened cocoa powder
- 1 teaspoon vanilla extract, optional

PREPARATION

1. Preheat oven to 400º F, then use non-stick spray and cocoa powder to grease and flour a standard sheet pan.
2. In a large bowl, whisk together flour, sugar, cocoa powder, espresso powder, baking soda and salt until combined.
3. Pour hot (almost boiling) water and melted butter over mixture and mix until everything is just incorporated.
4. Beat in Baileys, then eggs (one at a time), then stir in vanilla extract.
5. Pour mixture into floured, rimmed baking sheet and place

in oven.

6. Bake for 18-20 minutes, or until toothpick inserted in center comes out mostly clean.
7. While cake bakes, start icing by whisking together butter, cocoa powder and Baileys in a large saucepan over medium-high heat.
8. Bring mixture to a boil, then remove from heat and stir in vanilla extract and powdered sugar.
9. Remove cake from oven and pour icing over the top while still warm.
10. Let cool at least 15 minutes, then slice and serve.

Recipe adapted from Lemon Tree Dwelling