



Irish Coffee Cake



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Ingredients:

* $\frac{3}{4}$ c flour

* $\frac{3}{4}$ c sugar

* $\frac{3}{4}$ c softened butter

* 3 eggs, large

* 3 tsp instant coffee - Nescafe

Clasico dark roast espresso powder

* 2 Tbs very hot water

* 1 tsp baking powder

* $\frac{1}{4}$ tsp salt

* 1 Tbs Five Farms Irish Cream

Frosting:

* 2 c powdered sugar

* 2 Tbs softened butter

* 1 Tbs Five Farms Irish Cream

* 1-2 Tbs milk, if needed

Directions:

Grease a small loaf pan ($3\frac{1}{2} \times 4\frac{1}{2} \times 2\frac{1}{2}$, or whatever you have) and line with parchment paper. Paper should hang out of the pan a bit so the cake is easy to remove.

Dissolve coffee powder in the hot water.

Mix flour, baking powder, and salt in a large bowl. Add sugar, mix. Add butter, eggs, coffee water, and Irish cream. Mix well by hand.

Scrape into the prepared pan and level. Bake for 30-35 minutes. Cool 15 minutes in pan, then remove using parchment paper. Cool completely before frosting.

Frosting: mix powdered sugar, softened butter, and Irish cream together well. If icing is too thick, add 1-2 Tbs milk as needed.

Place cake on a serving plate. Spread frosting over the top of the cake and allow to drip down the sides.