



Irish Cream Bundt Cake

Savannah · 29/09/2024



Prep Time

1 hr 25 mins

Difficult

Medium

Servings

12

Description

This glazed Baileys Irish cream cake is great tasting and excellent for any occasion

Ingredients

— - cooking spray with flour - 1 cup chopped pecans - 1 (15.25 ounce) package yellow cake mix - 1 (3.4 ounce) package instant vanilla pudding mix - 4 large eggs - $\frac{3}{4}$ cup Irish cream liqueur - $\frac{1}{2}$ cup vegetable oil - $\frac{1}{4}$ cup water - 1 cup white sugar - $\frac{1}{2}$ cup butter - $\frac{1}{4}$ cup water - $\frac{1}{4}$ cup Irish cream liqueur

Instructions

1. Preheat the oven to 325 degrees F (165 degrees C). Grease and flour a 10-inch Bundt pan with cooking spray. Sprinkle chopped nuts evenly over the bottom of the pan. Combine cake mix and pudding mix in a large bowl. Beat in eggs
2. Irish cream liqueur
3. oil
4. and water with an electric mixer on high speed for 5 minutes. Pour batter over nuts in the prepared pan. Bake in the preheated oven until a toothpick inserted into the center of cake comes out clean
5. about 1 hour. Let cake cool in the pan for 10 minutes. While cake is cooling
6. make glaze: Combine sugar
7. butter
8. and water in a small saucepan. Bring to a boil and continue boiling for 5 minutes
9. stirring constantly. Remove from heat and stir in Irish cream. Invert cake onto a serving dish. Prick the top and sides of cake with a toothpick. Spoon glaze over the top and brush onto the sides. Allow cake to absorb glaze
10. then repeat until glaze is used up.