

# Baileys Irish Cream Frosting

Text and photos (c) by Alice Alfonsi who writes [The Coffeehouse Mysteries](#) as [Cleo Coyle](#) with her husband, Marc Cerasini.

*This rich and delicious Baileys buttercream brings the party and the flavor to any plain cake or cupcake. If you're short on time, simply use a yellow cake mix, and whip up this wonderful frosting from scratch. You'll get raves. And don't forget to keep the extra Baileys for your coffee!*

*Makes about 2 cups of icing, enough to frost a two-layer cake or 24 cupcakes*

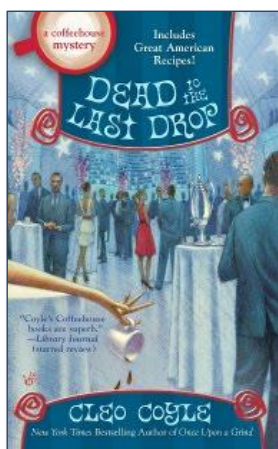
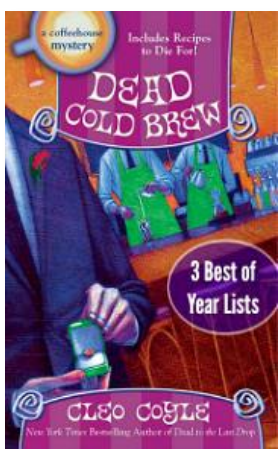
## Ingredients:

- 1 cup (2 sticks) unsalted butter, softened
- 2 Tablespoons Baileys Irish Cream
- 1 teaspoon pure vanilla extract
- 3 cups confectioners' sugar

**Directions:** Using an electric mixer, cream softened butter. Add Irish Cream, vanilla extract, and 1 cup confectioners' sugar. Beat until sugar is dissolved. Scrape down bowl, add 2nd cup of sugar, and beat again. Add final cup of sugar, and beat until smooth. If icing is stiff, add a bit more Irish Cream, beat again. Store in an airtight plastic container in refrigerator. Or frost your cakes, cupcakes, or cookies, and....

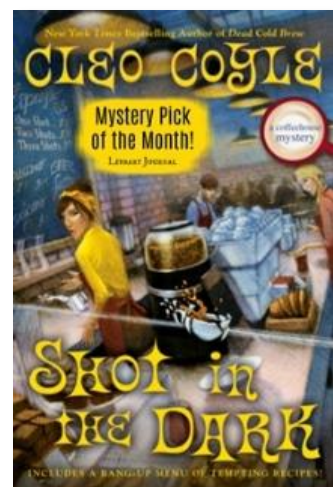


**Baileys Irish Coffee**  
Splash a little (or a lot!) in your cup of coffee and dollop whipped cream on top. An instant dessert coffee with little fuss and big satisfaction.



*Eat with joy! —Cleo*

The [Coffeehouse Mysteries](#) are bestselling culinary mysteries, set in a landmark Greenwich Village coffeehouse. Each includes the added bonus of recipes. To learn more and see more recipes, visit Cleo Coyle's online coffeehouse at [www.CoffeehouseMystery.com](http://www.CoffeehouseMystery.com) And her recipe blog at [www.CleoCoyleRecipes.com](http://www.CleoCoyleRecipes.com)



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