

Cleo Coyle's Baileys Irish Cream & Coffee Poke Cake

Photos and text © by Alice Alfonsi who writes [The Coffeehouse Mysteries](#) as [Cleo Coyle](#) in collaboration with her husband, Marc Cerasini.

Baileys Irish Cream and coffee are a natural together. Who wouldn't enjoy a wee spot of Irish whiskey in their coffee, blended with real Irish cream from real Irish cows? This outstanding flavor combination makes this cake an impressive one to serve, which was why my husband and I featured it in our popular [Coffeehouse Mystery Billionaire Blend](#), in which a young billionaire hires our amateur sleuth (coffeehouse manager Clare Cosi) to create the rarest and most expensive coffee blend on the planet. In the process, she uncovers a murderous plot, which she attempts to solve without getting bumped off herself. My challenge was a little different from Clare's (and a lot safer). I had to create a super-rich cake that could be served with a coffee as amazing as billionaire blend. Honestly, this one comes close.

~ Cleo Coyle, author of [The Coffeehouse Mysteries](#)

For the easy sheet cake

- 1 package white cake mix (*with or without pudding in the mix*)
- 4 Tablespoons (½ stick) butter (*softened*)
- ½ cup vegetable or canola oil
- 1 package vanilla instant pudding
- ½ cup Baileys Irish Cream
- ¾ cups milk (*whole or skim*)
- 4 large egg whites
- 1-1/2 teaspoons pure vanilla extract

Step 1 - Make the Cake: Preheat oven to 350° F. Do not follow cake mix box directions. Using an electric mixer, cream the 4 T. of softened butter into the contents of cake mix box. Stop mixer. Add ½ cup oil and continue creaming. Now add the rest of ingredients. Beat for 90 seconds, scraping down bowl to create a smooth batter. Pour into a well-buttered and floured 13 x 9-inch pan. Batter will be thick. Use a spatula or back of a spoon to even out and level off batter top. Bake in well-preheated 350° F. oven for 25 to 30 minutes. Cake is done when toothpick inserted into center comes out free of wet batter and cake top springs back after a light touch. Remove from oven and cool to room temp. (20 minutes).



Free Recipe Guide to
Cleo's new culinary mystery
Shot in the Dark:
[click here.](#)



Step 2 - Poke, Glaze and Frost the Cake: After the cake has cooled, poke it using a chopstick, wooden skewer, or similar tool. Slowly pour my warm **Baileys Irish Cream and Coffee Glaze** evenly over the cake (recipe below). This glaze will harden as it cools, and you don't want that, so gently rewarm it if necessary but do not boil. As you pour, let the liquid seep into the holes then tilt the pan one way and the other until the cake top is evenly covered with glaze (see my photos below). Let the glaze cool and set, then finish the cake with simple whipped cream or frost it with my **Baileys Irish Buttercream Icing** (recipe on page 3).

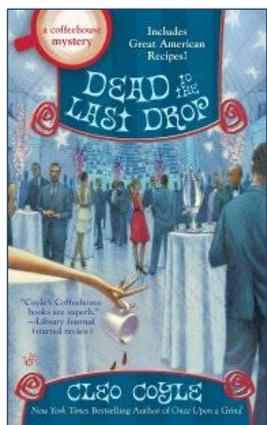
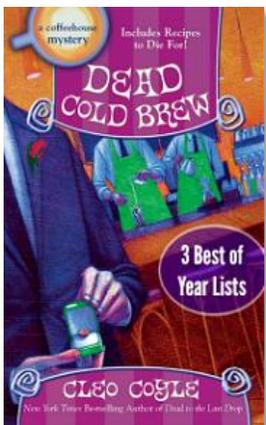


Cleo's Baileys Irish Cream & Coffee Glaze

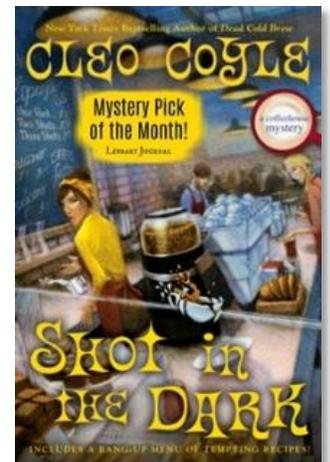
- 1 teaspoon espresso powder
- 2 Tablespoons water
- 4 Tablespoons (½ stick) butter
- ½ cup white, granulated sugar
- ¼ cup Baileys Irish Cream
- 1 teaspoon pure vanilla extract



Directions - First a warning: Do not dump all of the ingredients into the saucepan. The flavor of the Irish cream and vanilla will be ruined if boiled. Instead, do the following: Put a saucepan over medium heat, add the water, espresso powder (or instant coffee granules), butter, and sugar and stir until the butter melts. Increase the heat a bit and bring the mixture to a boil, turn down to a simmer and continue cooking stirring for four or five minutes, watching for the mixture to thicken. Take the pan off the heat, stir in the Irish cream and vanilla extract. Blend well and transfer to a measuring cup with a spout to give you better control as you pour it over the cake. Follow remaining directions in my cake recipe.



The [Coffeehouse Mysteries](http://www.CoffeehouseMystery.com) 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 And her recipe blog at www.CleoCoyleRecipes.com



[Dead Cold Brew](#) [Dead to the Last Drop](#)
A National Bestseller *Clare goes to Washington!*
 Free Recipe Guide [here](#). Free Recipe Guide [here](#).

New! [Shot in the Dark](#)
 *Starred Review –Library Journal
 Free Recipe Guide [here](#).

Baileys Irish Buttercream

(Cleo Coyle's version)

Makes about 2 cups of (amazing!) Icing
Enough to frost a 2-layer cake or 24
cupcakes. See my note at the end.

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

Directions: Using an electric mixer, cream the softened butter. Stop the mixer and add the Baileys Irish cream, vanilla extract, and 1 cup of the powdered sugar. Beat the mixture until the sugar is dissolved. Scrape down the bowl, add a 2nd cup of powdered sugar, beat until dissolved. Finally add the 3rd cup of sugar and beat until smooth. If frosting is dry, add a bit more Irish Cream until you get the consistency you like.

NOTE: My Baileys Poke Cake is very rich. I would advise using around 1 cup of this buttercream recipe and finishing the cake with a thin layer of frosting (thinner than my photos, which are a tad extravagant!)



Eat with joy!

~ Cleo Coyle, author of
[The Coffeeshouse Mysteries](#)

Find more recipe ideas
in the recipe sections of
Cleo's 17 Coffeeshouse
Mystery novels.
Learn more [here](#).