

# McCLINTOCK'S COOKERY

*with MK McClintock*

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## A BIT O'IRISH CHOCOLATE PECAN CAKE WITH CREAM CHEESE FROSTING

I don't actually drink alcohol of any kind. However, on occasion I do enjoy cooking and baking with it, but if I can find a non-alcoholic flavoring, I use that instead. One of my favorites is Baily's Irish Cream—it adds a delicious richness to baked goods that leaves the taste buds humming. I don't even drink hot cocoa without a little Irish Cream syrup (DaVinci is my preferred brand. Sugar-free of course). I hope you enjoy this variation on a basic chocolate cake - the pecans were added because I was in the mood for a bit of crunch with my cake. Note: This particular cake recipe is a slightly modified version of the Hershey's recipe.



## A Bit O'Irish Chocolate Pecan Cake with Cream Cheese Frosting

- 2 cups granulated sugar
- 1 3/4 cups flour
- 3/4 cups dark cocoa
- 1 1/2 tsp baking powder
- 1 1/2 tsp baking soda
- 1 tsp sea salt
- 2 large eggs
- 1 cup skim milk
- 1/2 cup vegetable oil
- 3/4 cup boiling water
- 1 tsp vanilla extract
- 1 tsp chocolate liqueur (pure flavor or extract will work)
- 2 tsp Baily's Irish Cream (Irish cream flavoring can be substituted)
- 2 cups coarsely chopped pecans



1. Preheat oven to 350 F.
2. Prepare pans: 1 large bundt pan (a small one will result in overflow) or 1 9x13 metal pan or 2-10" rounds. Spray with non-fat baking spray.
3. Stir together the first six ingredients; beat in eggs.
4. Add remaining ingredients, EXCEPT boiling water and pecans.
5. Beat on medium speed for 1 minute and high speed for 1 minute.
6. Mix in the boiling water - beat on low just until combined.
7. Stir in by hand, 1 1/2 cups chopped pecans.
8. Bake for 35-45 minutes depending upon oven.
9. Cool on rack for at least 15 minutes; remove from pan(s) and continue to cool.
10. Frost (recipe below) and sprinkle with remaining 1/2 cup chopped pecans.

### Cream Cheese Frosting

- 7 oz 1/3 less fat cream cheese, softened
- 3/4 cup unsalted butter, melted
- 2 tsp Baily's Irish Cream (Irish cream flavoring can be substituted)
- 1 tsp chocolate liqueur (pure flavor or extract can be substituted)
- 1/2 tsp pure vanilla extract
- 3 1/2 cups confectioners sugar

1. Blend cream cheese and butter together until smooth; add the next three ingredients and blend well.
2. Slowly add the powdered sugar, using a mixer as you add, until frosting is smooth. If you prefer a more 'whipped' consistency, then continue to beat on high speed until you reach your desired consistency.