



Irish Chocolate Cake (Non-Alcoholic)

Yield: 18 **Author:** Variation By MK McClintock

PREP TIME: 15 MIN COOK TIME: 35 MIN TOTAL TIME: 50 MIN

This is a simple, yet flavor-packed variation on the classic Hershey's recipe that has been around for ages. One might think the addition of Guinness or Bailey's would make this variation Irish, but no, it's mostly the butter. It absolutely will not taste as it should without the Kerrygold.

INGREDIENTS

For the Cake

- 2 cups granulated sugar
- 1 3/4 cups unbleached, all-purpose flour
- 3/4 cup dark cocoa*
- 1 1/2 teaspoons baking powder
- 1 1/2 teaspoons baking soda
- 1 teaspoon sea salt
- 2 eggs, at room temperature

- 1 cup milk (I use non-fat)
- 1/2 cup vegetable or canola oil
- 2 Tablespoons Kerrygold butter, melted
- 2 teaspoons of vanilla extract
- 1 teaspoon chocolate extract
- 1 teaspoon Irish cream flavoring

For the Frosting

- 1/2 cup (1 stick) Kerrygold butter
- 2/3 cup dark cocoa*
- 3 cups powdered sugar
- 1/3 cup milk (I use non-fat)
- 1 teaspoon vanilla extract
- 1 teaspoon Irish cream flavoring

INSTRUCTIONS

For the Cake

1. Heat oven to 350°F.
2. Grease and flour your baking pan of choice (I use baking spray with flour).
I usually use a bundt pan for this cake, but two 9-inch baking rounds or a 9x13 baking pan work. This recipe works great for cupcakes.
3. Whisk together sugar, flour, cocoa, baking powder, baking soda, and salt in a large bowl.
4. Add eggs, milk, oil, melted butter, Irish cream flavoring, and vanilla; beat with mixer on medium speed for 2 minutes. You can use either a stand or hand mixer.
5. Stir boiling water into the mixture and combine until all water is incorporated. I like to use a spatula to finish stirring so I can scrape down and I mix. DO NOT overmix.
6. Pour batter into prepared pans.

7. Bake until wood pick or knife inserted in center comes out clean. Cool 10-20 minutes; remove from pan(s) to wire racks. Cool completely. Different baking times are below. Keep in mind that it's easy to overbake, so check after the first time and only continue baking if necessary.
8. Baking times for cake rounds: 30-35 minutes
9. Baking time for bundt pan: 45-55 minutes (check after 45 if your oven runs hot)
10. Baking time for pan cake: 35-40 minutes

For the Frosting

1. Melt butter in the microwave or over the stove, and transfer to a medium-sized bowl.
2. Stir cocoa into melted butter until well combined.
3. Alternately add powdered sugar and milk, beating to spreading consistency. Start with the mixer speed on low until you start to see each addition blending in, then slowly turn up the speed.
4. Add a small amount of additional milk, if needed. Stir in Irish cream flavoring and vanilla. Beat on high speed for 15-20 seconds, or longer for a more whipped consistency.
5. Makes about 2 cups frosting.

NOTES:

- Serving sizes: This variation is much richer in flavor (truth: it's not healthy), so I cut the serving sizes down. You could even cut them down more since a sliver of this cake is quite satisfying.
- I use Hershey's dark cocoa for all my baking. I have tried many wonderful brands of cocoa, and find that this one produces the best overall flavor. I also prefer the richness of dark cocoa, but you may use regular cocoa.
- Kerrygold butter is the main flavor key to this recipe variation. It creates a super-rich and smooth cake and frosting. In fact, I tend to use Kerrygold in a lot of my baking recipes for that reason.
- If you want a cake with more "punch," you can substitute Bailey's Irish

Cream for the Irish cream flavoring in both the cake and frosting.

- The extra chocolate flavoring is optional, but that little amount gives a nice chocolate boost.
- I use skim/non-fat milk in all my baking where a recipe calls for milk, and it works great, but use whatever you have on hand. The only time I use something else is if the recipe calls for buttermilk or heavy cream.

Nutritional information may vary slightly depending on the type of ingredients you use and the serving size.

<https://www.mkmclintock.com/recipes>