



# Bailey's Irish Cream Brownies

## INGREDIENTS:

### **Brownie:**

1 cup butter  
2 cups sugar  
3 eggs  
2 teaspoons vanilla  
2 cups flour  
1/2 cup cocoa  
1/2 teaspoon salt  
1 cup milk

### **Irish Cream Filling:**

5 cups powdered sugar  
8 tablespoons melted butter  
1/4 cup Bailey's Irish Cream, or 1/3 cup non-alcoholic Bailey's coffee creamer

### **Fudge Topping:**

12oz. semi-sweet chocolate chips  
12 tablespoons butter (do not substitute margarine here!)

## DIRECTIONS:

### **Brownie:**

Preheat oven to 350F.  
Cream butter and sugar together. Beat in eggs, cocoa, vanilla and salt.  
Add flour and milk (alternating them and mixing well in between)  
Spread evenly in greased jelly roll pan (12 1/2 x 17 1/2 x 1 inches).  
Bake at 350F degrees for 15 minutes or until done in center and just starting to pull away from sides.  
Cool.

### **Irish Cream Filling**

Add melted butter and Bailey's to powdered sugar.  
Mix well, using water to bring it to a thick but spreadable consistency.  
Spread across top of cooled brownies, covering them completely.

### **Fudge Topping:**

Melt butter and chocolate together in the microwave in 30 second increments, stirring in between until completely melted and smooth.  
Pour over the top of filling and spread to edges.  
Sprinkle with jimmies before chocolate hardens (if desired)  
Cool completely and cut into squares.  
Enjoy!!!