Bailey's Cherry Black-Out Cake

350°F
10-cup Bundt

Using the new chocolate cherry Irish cream brings moisture to this Bundt cake.

2-3/4 cups	cake flour
1/2 cup	cocoa powder, Dutch Process
2 tsp	baking soda
1 tsp	sea salt
3/4 cup	unsalted butter, softened
2 cups	granulated sugar
1 tsp	pure vanilla extract
2 large	eggs
1-1/2 cups	buttermilk
1/2 cup	Bailey's Chocolate Cherry Irish Crème

1. In a bowl whisk, cake flour, cocoa powder, baking soda and salt. Set aside.

2. In a mixing bowl fitted with the paddle attachment, beat butter and sugar until creamy, about 2 minutes, add eggs one at a time mixing between each addition. Add vanilla.

3. Mix in the flour mixture alternately with the buttermilk and Irish Creme, starting and ending with the flour, beating after each addition until batter is smooth.

4. Pour the mixture into prepared pan, bake until a toothpick inserted into the center comes out clean, about 30-35 minutes. Cool for 10 minutes, then remove from the pans, cooling the cakes completely on a wire rack.

5. Ice with desired frosting or glaze.

To make into cupcakes, divide batter into 24, bake for 22-26 minutes.