

Carol's Bailey's Irish Cream Brownies

Baileys Irish Cream Brownies

Ingredients

Brownies

- 1 Boxed Fudge Brownie Mix 9x13 size plus box indicated ingredients or your favorite homemade brownies

Baileys Frosting

- $\frac{3}{4}$ cup unsalted butter, softened
- $\frac{1}{3}$ cup Baileys Irish Cream
- 3 cups powdered sugar

Baileys Ganache

- $\frac{3}{4}$ cup semi-sweet chocolate chips
- 2 tablespoons heavy cream
- $\frac{1}{2}$ cup Baileys Irish Cream

Instructions

1. Prepare brownies according to package directions. Cool completely.

Baileys Frosting

1. Beat butter on medium speed until fluffy. Add in Baileys and mix well.
2. Add powdered sugar a little at a time until completely incorporated. Beat until soft and fluffy.
3. Spread over brownies and refrigerate while making the Baileys ganache.

Ganache

1. Combine Baileys and heavy cream in a sauce pan over medium high heat. Bring just to a boil and immediately pour over chocolate chips. Let sit 5 minutes without stirring.
2. Whisk until smooth and spread over frosted brownies. Let sit at room temperature about 30 minutes. Refrigerate until set.