

BAILEY'S IRISH DREAM BARS

INGREDIENTS

1/2 cup butter, softened
1/2 cup sugar
1/2 cup light brown sugar
1 large egg
1 teaspoon vanilla extract
1/2 cup Bailey's Irish Cream
2 1/4 cup cake flour
1/2 teaspoon baking soda
1/2 teaspoon salt
1/2 package (6 oz) semisweet chocolate chips

DIRECTIONS

Preheat oven to 375F. Make a foil sling for your 9 x 9 inch pan. Spray with nonstick cooking spray.

Combine flour, baking soda, and salt in a small bowl. Set aside.

In the mixing bowl of your stand mixer, cream together butter and sugars until smooth and combined. Add egg, vanilla and Bailey's. Blend well.

Add dry mixture to batter slowly until combined. Fold in chocolate chips. Spread evenly in prepared pan. Bake for 30-35 minutes or until golden brown. Transfer pan to wire rack and cool 30 minutes.

Using foil overhang, lift bars from pan. Return them to wire rack and let cool completely, about 1 hour more, before cutting.