



BAILEYS IRISH CRÈME ANGLAISE

This Baileys Crème Anglaise is rich and velvety with a luxurious taste and couldn't be easier to make. Serve it up with our Five High Chocolate Cake or our Molten Chocolate Cake.

Ingredients

- 2 egg yolks
- 3 tablespoons granulated sugar
- Pinch salt
- ½ cup heavy cream
- ¼ cup milk
- 2 tablespoons Baileys Irish Cream liqueur
- ½ teaspoon vanilla extract or vanilla bean paste

Directions

step 1

In a small mixing bowl, whisk together the egg yolks, sugar and salt until slightly thickened and lighter in color. Set aside.

step 2

In a medium saucepan, warm the heavy cream and milk over medium heat just until steaming but not boiling. Slowly drizzle / pour half the warm milk mixture into the yolks while whisking continuously. This method of tempering the eggs will keep them from scrambling.

step 3

Pour the now-warm yolk mixture back into the saucepan, whisking to combine. Cook over medium heat, stirring constantly with a wooden spoon until the mixture thickens and coats the back of a spoon. This will only take a few minutes.

step 4

Place a medium mixing bowl inside a larger bowl filled with ice (an ice bath). Strain the custard through a fine-mesh sieve into the medium bowl. Add the vanilla bean paste and the Bailey's Irish Cream and stir to combine. Occasionally stir the mixture until it cools. Once cool, refrigerate for at least 2 hours before serving.