Bailey’s and Mascarpone Cake

NIBBLEDISH CONTRIBUTOR

Ingredients

For a 10" cake tin:

- 125ml Bailey's
- 300g mascarpone cheese
- 250g sugar
- 250g plain flour
- 100ml vegetable oil
- 5 eggs
- 6 tsp baking powder
- Pinch of salt

Instructions

1. Separate the yolks from the whites into a large mixing bowl.
2. Whisk the whites in a jug until stiff.
3. Tip the mascarpone, sugar and oil into the mixing bowl with the yolks. Mix well.
4. Pour in the Bailey's and mix.
5. Sift in the flour, baking powder and salt.
6. Carefully fold in the egg whites, trying to keep the volume as much as possible.
7. Transfer to a cake tin and bake at 180 degrees C for about 30-40 minutes.