

Chocolate Guinness Cake

NYT 1 May 2024

Ingredients

CAKE

butter	for pan
1 cup	Guinness stout
10 Tbs	unsalted butter
3/4 cup	unsweetened cocoa
2 cups	“superfine” sugar *
3/4 cup	sour cream
2	large eggs
1 Tbs	vanilla extract
2 cups	all-purpose flour
2 1/2 tsps	baking soda

ICING

1 1/4 c	confectioner’s sugar
8 ounces	cream cheese at room temp
1/2 cup	heavy cream

Procedure:

- Heat oven to 350°F (175°C) and butter 9-inch springform pan and line with parchment.
- In large saucepan:

Guinness and butter – over medium-low heat until butter melts.
Add cocoa and superfine sugar, and whisk to blend.

- In small bowl, combine:

Sour cream, eggs, and vanilla, and mix well.

- Into the Guinness/butter mixture in large saucepan:

Add the mixture from the small bowl, and stir well.
Add the flour and baking soda, and whisk again until smooth.

- Pour into buttered pan and bake until “risen and firm” – 45-60 minutes.
- Place pan on wire rack and cool completely in the pan.
- For topping: Use food processor or hand, mix confectioner’s sugar to break up lumps.

Add cream cheese and blend until smooth.
Add heavy cream and mix until smooth and spreadable.

Ice only the top of the cake ... to look like a frothy pint of Guinness.

* Run through food processor to make superfine.