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Chocolate Stout Cake

Makes: One 9" cake

Ingredients-have your ingredients measured and prepared in advance as suggested in the ingredient list.

Cake:

1 cup chocolate or coffee stout or other dark, malty beer
8 oz. butter (2 sticks), at room temperature
2 cups sugar
3/4 cup cocoa powder
2 large eggs, room temperature
3/4 cup sour cream, room temperature
1 tablespoon vanilla
2 cups all-purpose flour
2 1/2 teaspoons baking soda
3/4 tsp salt

Frosting:

1 teaspoon espresso powder
1 1/4 cups confectioners' sugar
8 ounces cream cheese, at room temperature
1/2 cup heavy cream

Equipment for class

9" Springform pan, Bundt pan, or two 9" cake pans
Parchment paper cut to fit your pan
Large saucepan
2 small mixing bowls
Medium mixing bowl
Whisk
Rubber spatula
Food processor or hand mixer with mixing bowl
Butter knife or off-set spatula

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1. Set a rack in the lower third of the oven and preheat to 350F.
2. Butter and flour a 9" x 3" springform pan. Line with a circle of parchment. Set aside.
3. In a large saucepan, combine the stout and butter place over medium-low heat until the butter is melted. Set aside.
4. Whisk together the sugar and the cocoa powder in a bowl. Stir it into the stout and butter and whisk together until smooth.
5. In a small bowl, combine the eggs, sour cream, and vanilla. Add to the stout mixture.
6. Whisk together the flour, baking soda, and salt. Stir into the wet ingredients until smooth. A few tiny little lumps are okay.
7. Pour the batter into the prepared pan and smooth the top. Bake for about 50 minutes. The cake is done when the top springs back when gently pressed, when the sides are just starting to pull away from the sides of the pan, and when the internal temperature of the cake reaches 200F. Place the cake on a cooling rack and cool completely in the pan.
8. For the frosting: Using a food processor or hand mixer, whip the confectioner's sugar and the room temperature cream cheese until smooth. Add the heavy cream and mix until smooth and spreadable. Ice the top of the cake.
9. Store leftovers in the fridge, but let the cake return to room temperature for serving so the frosting and cake will have the best texture and flavor.

NOTES

You can also make this cake in a Bundt pan or two 9" x 2" pans if you'd like to make a classic layer cake. Multiply the frosting by 1 1/2 to frost the top and between the layers.

