



Chocolate and Guinness Cake

Serves 10-12

Ingredients

250mls Guinness
250g butter
80g cocoa powder
400g caster sugar
150ml sour cream
2 large eggs
1 tbsp. vanilla
270g plain flour
2 tsp. bicarbonate of soda
75g toasted chopped hazelnuts (optional)

For the icing

300g cream cheese
150g icing sugar
125 ml cream

Method

1. Preheat the oven to 180°C CircoTherm. Line 2 X 9 inch round cake tins with parchment paper.
2. Pour the Guinness, into a large wide saucepan, add the butter and heat until melted, remove from the heat.
3. Add the cocoa powder and sugar into the butter. Mix well
4. Beat the sour cream with the eggs and vanilla in a separate bowl and pour into the butter mixture. Sieve the flour and bicarbonate of soda. Fold in the chopped hazelnuts if using. Mix until combined.

5. Pour even amounts of the cake batter into each tin and place them in the oven for 45-55 minutes.
6. Allow to cool in the cake tins for a few minutes before transferring to a cooling rack.
7. Whip the cream cheese until smooth and sieve the icing sugar, combine until light and fluffy. Add the cream and combine until smooth.
8. Sandwich the two cakes together with the icing and spread the remaining icing on top of the cake.