

Dark Chocolate Guinness Cake with Baileys Cream Cheese Icing



Ingredients

Dark Chocolate Guinness Cake

- 250ml Guinness beer (1 cup)
- 250g butter (1 cup + 1 tbsp)
- 100g cup cocoa powder (2/3 cup)
- 400g caster/superfine sugar (1 $\frac{3}{4}$ cups)
- 140ml sour cream (2/3 cup)
- 2 eggs
- 1 tbsp vanilla extract
- 250g plain flour (2 cups)
- 2 $\frac{1}{2}$ tsp bicarbonate of soda/baking soda

Baileys Cream Cheese Icing

- 500-600g sifted icing sugar/powdered sugar (4-5 cups)
- 100g butter at room temperature (1/2 cup)
- 250g cream cheese at room temperature (8oz)
- 4-6 tbsps Baileys Irish Cream (to taste)

Instructions

Dark Chocolate Guinness Cake

1. Preheat oven 180°C/350°F and butter and line a 23cm (9") springform tin.
2. Melt the butter into the Guinness in a saucepan over low heat.
3. Whisk in the cocoa and sugar and take the saucepan off the heat.
4. Beat the sour cream with the eggs and vanilla in a separate bowl until combined, than add to the beer mixture.
5. Whisk in the flour and bicarb until combined.
6. Pour the cake batter into the tin and bake for an hour. The middle of the cake may still be slightly wet when you take the cake out, but it will firm up as it cools down.
7. Leave to cool completely in the tin as it is quite a damp cake and could collapse.

Baileys Cream Cheese Icing

1. Cream the butter and icing sugar together until well mixed.
2. Add the cream cheese in cubes slowly until incorporated.
3. Add in Baileys. Continue mixing for 5 minutes until the icing is light and fluffy.
4. Dollop lashings of the icing onto the top of the cake to recreate the froth on a glass of Guinness. If you are feeling particularly dexterous, slice the cake length-wise and fill the cake with the icing too (there will be definitely be enough icing).