

Guinness Stout Chocolate Cake



Serves: 12

Developed by Greg Strahm

I developed this recipe after having my first piece of Guinness Stout Cake at Cleveland's West Side Market. I asked for the recipe but alas, I was told it was an old family recipe. So I started to research recipes and after starting with a basic recipe and many attempts to recreate that particular flavor, I developed my recipe. Since I will never know for sure what is in their recipe, my recipe is as close as I can get to what I tasted at the West Side Market. This decadent chocolate cake is a dense, rich, moist chocolate cake with just the right amount of that great Guinness flavor and yeastiness. My recipe has become the "Go To" cake for any occasion. I like to serve with a scoop of Guinness Stout ice cream.

Yield: 1 Bundt

Prep Time: 20 minutes

Cook Time: 35 - 40 minutes

Ingredients:

1 cup	guinness stout
2 sticks	butter
2/3 cup	unsweetened dutch cocoa powder
2 cups	all purpose flour
2 cups	sugar
1 1/4 teaspoons	baking soda
1 teaspoon	salt

2	large eggs
1/2 cup	sour cream

Directions:

1. In a large microwave safe bowl heat butter, beer, and cocoa until butter is melted. Mix until well blended.
2. Sift together flour, salt, baking soda and sugar in a large mixing bowl.
3. Add beer mixture to flour mixture and beat on medium until well blended.
4. Add eggs and sour cream and beat on medium for 2 minutes.
5. Pour batter into cocoa dusted prepared Bundt pan and bake in a preheated 350° F oven for 35 - 40 minutes or until a toothpick inserted into the center comes out clean.
6. Remove from oven and place on a cooling rack for and let cool for 20-25 minutes before removing from pan.
7. Dust with powdered and garnish with fresh raspberries before serving with a scoop of Guinness Chocolate Ice Cream.

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