

# Guinness Stout Chocolate Cake

**Description:** This decadent chocolate cake is by far my favorite cake. It is a dense, rich chocolate cake with a hint of that great Guinness flavor and yeastiness.

## Ingredients:

- 1 Cup Guinness Stout
- 2 Sticks Unsalted Butter
- $\frac{2}{3}$  Cups Unsweetened Dutch Cocoa Powder
- 2 Cups All Purpose Flour
- 2 Cups Sugar
- 1  $\frac{1}{4}$  tsp Baking Soda
- 1 tsp Salt
- 2 Large Eggs
- $\frac{1}{2}$  Cups Sour Cream

## Directions:

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



★★★★★

**Metrics:** Difficulty: Easy

Yield: Serves 12

Prep Time: 10 to 15 minutes

Cooking Time: 35 – 40 minutes

Attribution: Adapted by Greg Strahm  
from various traditional recipes