



Guinness Chocolate Cake with White Knight Frosting

Serves: 1

Prep: 30 mins | Cook: 1 hours 0 mins

INGREDIENTS

-  2 cups (400 g) granulated sugar
-  2 1/3 cups (280 g) all-purpose flour
-  2/3 cup (50 g) Dutch-processed Cocoa Powder, sift if lumpy
-  1 teaspoon baking soda
-  1 teaspoon salt
-  1 1/4 cups 2 tablespoons stout (the beer should be flat so it's not just foam - important). (Used Surly Darkness)
-  2 large eggs
-  1 cup (240 ml) buttermilk
-  1/2 cup (120 ml) vegetable oil
-  1 teaspoon vanilla extract

White Knight Frosting (recipe follows)

Whipped Cream Topping (recipe follows)

-  Garnish: Dutch-process cocoa powder



White Knight Frosting - (option make 1 1/2 recipe)

-  2 cups (240) grams confectioners' sugar
-  1/2 cup (113 grams) Kerrygold butter, room temperature
-  1 teaspoon Dutch-process cocoa powder
-  Pinch salt
-  1 teaspoon vanilla (more)
-  1 ounce (28 grams) bittersweet chocolate, melted
-  1 - 2 tablespoons Irish whiskey (to taste)

Whipped Cream Topping

-  1 cup (240 grams) heavy whipping cream
-  2 tablespoons (30 grams) crème fraîche (or sour cream)
-  1 tablespoon (7 grams) confectioners' sugar
-  1 tablespoon (15 grams) Irish whiskey (to taste / add vanilla?)

INSTRUCTIONS

To make the cake: Preheat oven to 350°F (180°C). Butter one 8 × 3-Inch cake pan; line bottom of pan with parchment paper. (Used 9×2 1/2)

- 1 In a large bowl, whisk together flour, sugar, cocoa, baking soda, and salt until combined.

- 2 In a medium bowl, whisk together buttermilk, oil, eggs, and vanilla until well combined. Add buttermilk mixture to flour mixture, and whisk until smooth. Slowly add stout, whisking until fully combined and smooth. (Batter will be quite thin.) Add to prepared pan.
- 3 Bake until a wooden pick inserted in center comes out clean, about 50 minutes. Let cool completely in pan. (Check doneness in center of cake often)
- 4 Remove cooled cake from pan, and place on a serving platter. Top with White Knight Frosting. Spread Whipped Cream Topping onto frosting in a smooth layer. Place a clover stencil on topping, and garnish with cocoa, if desired. Using a warm offset spatula, smooth sides of cake.

Frosting

- 5 To make the frosting: In the bowl of a stand mixer fitted with the paddle attachment, beat confectioners' sugar, Kerrygold butter, cocoa, salt, and vanilla at medium speed until smooth. Add the melted, cooled chocolate and add enough Irish whiskey, while beating, to make a smooth, spreadable frosting. Beat until combined and smooth, stopping to scrapes sides of bowl. Use immediately.

Cream Topping

- 6 To make the cream topping: In the bowl of a stand mixer fitted with the whisk attachment, beat all ingredients at medium speed until medium-stiff peaks form.

NOTES

Information in parentheses are usually mine