



## CHOCOLATE GUINNESS CAKE

## OVENS

### INGREDIENTS

250g butter  
250ml Guinness stout  
150ml sour cream or greek yogurt  
2 eggs  
1 tbs vanilla extract  
400g sugar  
75g cocoa powder  
300g flour  
2.5 tsp baking soda



### PREPARATION

Preheat the oven to 350 degrees F fan plus (convection) setting.  
Grease a 9 inch cake pan and line it with parchment.  
Pour the Guinness into a saucepan and add butter. Heat until butter is melted.  
Whisk in the cocoa and sugar.  
Beat sour cream, eggs and vanilla until well blended and pour into beer mixture. Stir.  
Whisk flour and baking soda together and beat into beer mixture. Stir well and pour into prepared pan.  
Bake for 45 minutes.

Make a Bailey's cream cheese icing and spread it over the cake when it has cooled.

ICING- 1 packet cream cheese, 125 ml whipping cream and Bailey's, 200g icing sugar.