



Chocolate Stout Cake

Courtesy of Chef Amy DiBiase | Tidal



- 1 cup stout (such as Guinness)
- 1 cup unsalted butter
- 3/4 cup unsweetened cocoa powder (preferably Dutch-process)
- 2 cups all purpose flour
- 2 cups sugar
- 1/2 tablespoon baking soda
- 3/4 teaspoons salt
- 2 large eggs
- 2/3 cups sour cream

Preheat oven to 350°F. Bring 1 cup stout and 1 cup butter to simmer in heavy large saucepan over medium heat. Add cocoa powder and whisk until mixture is smooth. Cool slightly.

Whisk flour, sugar, baking soda, and salt in large bowl to blend. Using electric mixer, beat eggs and sour cream in another large bowl to blend. Add stout-chocolate mixture to egg mixture and beat just to combine. Add flour mixture and beat briefly on slow speed. Using rubber spatula, fold batter until completely combined.

Bake at 350 test with toothpick. If toothpick is clean, cake is done.