

RICH STOUT CAKE

Preparation time: 35 minutes
Cooking time: 1-1¼ hours
Use: 23cm (9in) deep springform cake tin

225g (8oz) unsalted butter, softened
350g (12oz) soft dark brown sugar
4 large eggs, beaten
225g (8oz) plain flour
½ teaspoon baking powder
2 teaspoons bicarbonate of soda
400ml (14fl oz) stout or Guinness
(allow the head to settle before using)
100g (3½ oz) cocoa powder
150g (5oz) dark chocolate,
minimum 60% cocoa solids, grated

Preheat the oven to 180°C/350°F/gas mark 4.

Butter and line the cake tin with greaseproof paper.

Cream together the butter and sugar and gradually add the beaten eggs. Sift together the flour, baking powder and bicarbonate of soda. Mix together the Guinness and the cocoa in a jug (you will need to persevere with mixing). Add the grated chocolate.

Add the flour and the stout mixture alternately to the cake mixture, stirring between each addition, until completely mixed. The consistency will be quite soft.

Spoon into the tin and bake for 1-1¼ hours or until a skewer inserted into the centre of the cake comes out clean. You may need to cover the cake with foil or greaseproof paper after about 1 hour to prevent the top from browning.

Remove from the oven and leave to stand for 10 minutes before turning out on to a wire rack to cool.

HINT: Allow the head on the Guinness to settle before mixing in the cocoa.



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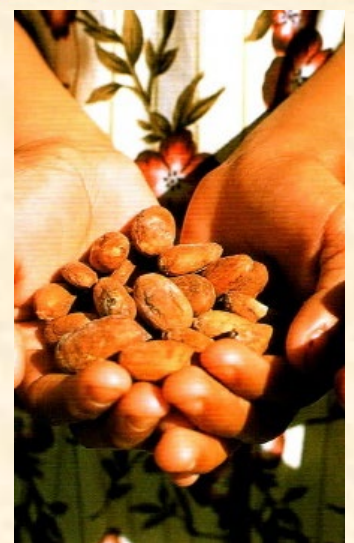


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