

Spilt Pint of Guinness Cake

Serves 14-16

Hands-on Time 20 minutes (plus cooling)

Baking Time 50 minutes

Ingredients

- 350g unsalted butter (softened, plus extra for greasing)
- 50g cocoa powder (plus 2 tsp for dusting)
- 250ml Guinness (plus 2 tbsp for icing)
- 3 cardamom pods
- 150g dark chocolate (70%)
- 350g caster sugar
- 2 large eggs
- 300g self-raising flour
- 1 tbsp instant coffee powder (fine)
- Pinch of salt
- 150ml soured cream
- 100g full-fat cream cheese (room temperature)
- 250g icing sugar

Equipment

- Scissors
- Baking parchment
- 23cm deep-sided fixed-bottom or springform cake tin
- Small saucepan
- Spatula
- Large bowl
- Electric or hand whisk
- Wide bowl
- Sieve
- Wire rack

Method

1. Preheat the oven

- Preheat the oven to 170°C/150°C (fan)/325°F/Gas Mark 3.

2. Prepare the cake tin

- Cut a circle of baking parchment to fit the base of the tin.
- Grease the tin with butter, line with parchment, and grease again.
- Dust with 2 tsp cocoa powder, tapping out any excess.

3. Make the Guinness mixture

- In a small saucepan, heat the Guinness and cardamom pods over low heat.
- Add 250g butter and stir until melted.
- Remove from heat, add the chocolate, and stir until melted. Let cool.

4. Prepare the cake batter

- In a large bowl, whisk the sugar and eggs for 5 minutes until pale and thick.
- Sieve the flour, coffee powder, 50g cocoa powder, and salt into a wide bowl.
- Remove the cardamom pods from the Guinness mixture and stir in the soured cream.
- Gently fold the Guinness mixture into the egg mixture.
- Fold in the dry ingredients in thirds until just combined.

5. Bake the cake

- Pour the batter into the prepared tin and smooth the top.
- Bake on the middle shelf for 50 minutes.
- Let cool in the tin for 15 minutes, then turn out onto a wire rack to cool completely.

6. Make the icing

- In a clean large bowl, whisk 100g butter and cream cheese until smooth.
- Add the icing sugar and whisk gently.
- Stir in 2 tbsp Guinness and whisk until combined.

7. Assemble the cake

- Spoon the icing over the cooled cake, allowing it to drip slightly over the edges.
- Chill in the fridge to set the icing, ideally overnight.

Enjoy!