Cake, Desserts

Chocolate Guinness Cake

Nigella Lawson's Feast: Food to Celebrate Life



CAKE:
butter for greasing the cake pan
1 cup Guinness
6 tablespoons unsalted butter
4 ounces unsweetened baking chocalate, 4 squares
2 cups granulated sugar
3/4 cup sour cream
2 large eggs
1 teaspoon vanilla extract
2 cups all-purpose flour
2 1/2 teaspoons baking soda
FROSTING:
1 1/4 cups powdered sugar
8 ounces cream cheese, at room temperature
1/2 cup heavy cream

Per Serving (excluding unknown items): 506 Calories; 25g Fat (43.8% calories from fat); 6g Protein; 67g Carbohydrate; 2g Dietary Fiber; 92mg Cholesterol; 345mg Sodium. Exchanges: 1 Grain(Starch); 1/2 Lean Meat; 0 Non-Fat Milk; 5 Fat; 3 Other Carbohydrates.

Carolyn T's Blog: tastingspoons.com

Servings: 12

1. Heat oven to 350°F. Butter a 9-inch springform pan.
2. CAKE: In a large saucepan over medium-low, combine Guinness, butter, and chocolate. Stir and cook very gently until butter and chocolate melt and the mixture is fairly smooth; remove from heat. Whisk in the sugar. In a small bowl, mix the sour cream, eggs, and vanilla. Whisk this mixture into the Guinness mixture. Add the flour and baking soda and mix again until smooth. Pour the batter into buttered pan and bake 45 minutes to an hour, until risen and firm (and has reached 200°F using an instant read thermometer poked into the middle of the cake). Place pan on a wire rack and cool completely in pan.
3. FROSTING: (Remove cream cheese from the refrigerator about 2 hours before you want to mix the frosting.) Mix the powdered sugar in a bowl to break up lumps. Add the cream cheese and mix until fairly smooth. Mix in the cream until it is loose enough to spread easily (but not so it's a liquid). You can unmold the cake and frost it on the springform base, or transfer to a cake platter. If the middle has sunk a little, slice off a thin layer of the top to make it smooth. Frost only the top of the cake (not the sides), to resemble the frothy head on a pint of Guiness. Preferably frost the cake within an hour or so of serving (so you don't have to refrigerate it). Leftovers should be refrigerated since the frosting contains dairy.