

Guinness Chocolate Cake

Prep Time: 0 min. **Cook Time:** 0 min. **Total Time:** 0 min. **Source:** Marilyn Denis Show

INGREDIENTS

- 2 1/4 Sticks Unsalted butter (plus 1 tbsp)
- 1 1/4 Cup Guinness
- 1 Cup Unsweetened cocoa powder, sifted
- 2 Large eggs
- 2 Cup Superfine sugar (plus 2 tbsp)
- 2 Tsp Vanilla Extract
- 3/4 Cup Buttermilk
- 2 1/2 Cup All-purpose flour
- 2 Tsp Baking soda
- 1 Tsp Baking powder

Frosting::

Frosting:

- 7 Tbsp Unsalted butter, softened
- 2 1/2 Cup Icing sugar, sifted
- 1 Tsp Vanilla extract
- 1 1/4 Cup Cream cheese (not low-fat)

DIRECTIONS

Preheat the oven to 325°F. Line the bottom of a 12-inch round springform pan with parchment paper.

Heat the butter in a large saucepan over medium heat until melted.

Stir in the Guinness, then remove from the heat and stir in the cocoa.

In a large mixing bowl, beat the eggs, sugar, vanilla extract, and buttermilk, and then slowly mix in the Guinness mixture.

Sift together the flour, baking soda, and baking powder into a separate large bowl.

Using a handheld electric mixer, slowly mix the wet mixture into the dry ingredients and keep beating until it is all well combined.

Transfer the batter to the prepared cake pan and bake in the oven for about 45 minutes. Test to make sure the cake is cooked by inserting a toothpick into the center of the

cake—if it comes out clean, the cake is cooked. Let cool in the pan, then transfer from the pan onto a wire rack.

While the cake is cooling, make the frosting: Using a handheld electric mixer, blend all the ingredients together until light and fluffy.

Place the cooled cake on a plate and generously spread the frosting on top.