



# Chocolate Guinness Cake

8 slices



Easy

up to 80 Min.



## Ingredients:

### For the Cake:

250 g Lightly Salted Butter  
250 ml Guinness®  
230 g Self-Raising Flour  
100 g Dr. Oetker Fine Dark Cocoa Powder  
5 g Dr. Oetker Bicarbonate of Soda (1tsp)  
250 g Caster Sugar  
150 ml Whole Milk  
10 g Dr. Oetker Madagascar Vanilla Paste (1tsp)  
100 g Dr. Oetker 72% Extra Dark Chocolate (Broken into small pieces)  
2 Medium Eggs

### To Decorate:

400 g Dr. Oetker Cream Cheese Style Icing

## 1 Chocolate Guinness Cake:

Preheat the oven to 180°C (160°C fan oven, 350°F, Gas Mark 4). Grease and line a deep 20cm (8inch) round cake tin. Put the butter and Guinness® in a saucepan and heat very gently, without boiling, until melted. Remove from the heat and cool for 10 minutes.

2 Sieve the flour, Cocoa Powder and Bicarbonate of Soda into a bowl. Stir in the sugar and Chocolate pieces. Make a well in the centre.

3 Mix the egg, milk and Vanilla Extract together and pour into the dry ingredients along with the Guinness® mixture. Mix well to form a smooth, thick batter.

4 Pour into the prepared tin and bake in the oven for about 55 minutes until risen and just firm to the touch – a skewer inserted into the centre of the cake should come out clean. Cool for 10 minutes then turn on to a wire rack to cool completely.

5 To decorate, spread the Cream Cheese Style Icing thickly on top of the cake. Smooth the edge by drawing a palette knife around the top to make the icing in-line with the side of the cake, like the head on a pint of Guinness®. Your cake is now ready to serve and enjoy!



Registered office address: 4600 Park Approach, Thorpe Park, Leeds, West Yorkshire, LS15 8GB, UK. [www.oetker.co.uk](http://www.oetker.co.uk) Dr. Oetker (UK) Limited is registered in England with company number 4293376 and VAT number 789 0969 53. E-Mail: [crt@oetker.co.uk](mailto:crt@oetker.co.uk)



Tip from the Test Kitchen

- For a less sweet icing, spread the top of your cake with whipped cream or plain soft cheese. Alternatively, serve the cake warm as a dessert, un-iced, with chocolate sauce and pouring cream.

You can also cook this cake as a loaf cake. Simply grease and line a 1kg (2lb 2oz) loaf tin, pour in the mixture and bake for about 50 minutes. Serve as above.

- You can also cook this cake as a loaf cake. Simply grease and line a 1kg (2lb 2oz) loaf tin, pour in the mixture and bake for about 50 minutes. Serve as above.

