



# Decadent Dark Chocolate Beer Cake

12 servings



Medium

up to 80 Min.



## Ingredients:

### For the Cake:

150 g Dr. Oetker 72% Extra Dark Chocolate  
165 g Plain Flour (5 ½ oz)  
175 g Dark Brown Sugar free of lumps  
2 Dr. Oetker Bicarbonate of Soda Sachets x 2  
75 g Unsalted butter (softened)  
200 ml Guinness Dark Beer, or Stout (7 fl.oz)  
2 Medium Eggs Beaten

### For the Filling:

200 g Dr. Oetker 72% Extra Dark Chocolate (7 oz)  
350 ml Double Cream (12 fl.oz) at room temperature

### For the Decoration:

100 g Dr. Oetker 72% Extra Dark Chocolate (3 ½ oz)  
50 g Unsalted butter

## 1 Decadent Dark Layer Cake:

Preheat the oven to 180°C (160°C Fan, Gas Mark 4). Lightly grease 2 x deep 18cm (7 inch) Victoria sandwich tins.

2 Break the Extra Dark Chocolate into pieces and place in a large heatproof bowl. Put the bowl over a saucepan of barely simmering water and leave to melt. Remove from the water.

3 Meanwhile, put the flour, sugar and Bicarbonate of Soda in a large bowl. Mix together and make a well in the centre.

4 When the Chocolate has melted, scrape into the well and add the butter, eggs and beer. Carefully mix everything together then whisk for a few seconds until thoroughly blended.

5 Divide the mixture between the prepared tins and smooth the tops. Put the tins on baking trays and bake in the oven for 25-30 minutes until risen and firm to the touch. Cool for 10 minutes before removing from the tins and transferring to a wire rack to cool completely. Carefully slice through the middle of each sponge to create 4 equal cake slices.



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- 6 For the filling, break up the Extra Dark Chocolate into a large heatproof bowl and melt as above. Remove from the water and leave to cool for about 10 minutes until warm but not hot.
- 7 Whilst whisking the Chocolate, gradually pour in the cream, whisking until thickly whipped and glossy. Use the filling to sandwich the 4 sponges together and place on a wire rack over a board.
- 8 To decorate, break the Extra Dark Chocolate into a small, heavy bottomed saucepan. Add the butter and pour in 20ml (4 tsp) water. Heat gently, stirring occasionally, until melted together and smooth. Remove from the heat and set aside for about 20 minutes to cool to a thick, coating consistency.
- 9 When the Chocolate starts to thicken, spoon the ganache over the top of the cake, allowing it to drip over the edges. Use a small bladed palette knife to smooth over any gaps and leave to stand in a cool place for several minutes to allow the Chocolate to set.
- 10 Carefully, slide 2 palette knives or cake slices, one on each side of the cake, to loosen and then lift the cake on to a serving plate.

#### Tip from the Test Kitchen

- For a firm finish, chill the cake for 30 minutes before serving. However, once chilled, the Chocolate cream filling will set firm and the ganache will become firm and less glossy.
- This cake has a very intense, rich chocolate flavour, so for something chocolatey without the bitterness of the Extra Dark Chocolate, replace half the Extra Dark Chocolate in the filling and in the ganache with Dr. Oetker Fine Cook's Milk Chocolate.
- Prolonged chilling of this cake will dry out the texture. If the room temperature is warm when you are assembling the cake, you may find it easier to chill each layer of iced cake for a few minutes before you stack it.

