



Guinness Cake Recipe

Ingredients

40g Cocoa Powder
170g Unsalted Butter
1 tsp Vanilla Extract
1 large egg
125ml Guinness
70g Plain Flour
1/2 tsp Bicarbonate Soda
170g Caster Sugar

For the icing:

250g Cream Cheese
62ml Double Cream
375g Icing Sugar

Method

Heat the oven to 170°C / Gas Mark 3.
Sift cocoa powder into a bowl.
Melt butter in small pan. Pour into cocoa powder.
Whisk in vanilla extract, egg and Guinness.
Sift flour, bicarbonate of soda and sugar together in large mixing bowl. Make well in centre.
Pour in the cocoa and Guinness mix. Whisk until it forms a smooth, shiny batter.
Pour mixture into greased cake baking tray.
Bake for 17-20 minutes.
Remove onto baking tray and spread on icing once cooled.

For the icing:

Beat together cream cheese and double cream.
Add in icing sugar.