CHOCOLATE STOUT CAKE
Yield: 8 individual cakes

INGREDIENTS FOR CHOCOLATE STOUT CAKE

1 ½ cups stout of choice

10 Tbsp. unsalted butter

6 Tbsp. cocoa powder

2 cups sugar

6 Tbsp. sour cream

2 eggs

1 Tbsp. vanilla extract

2 cups all-purpose flour

2 tsp. baking soda

Frosting, recipe below

INGREDIENTS FOR FROSTING

2 cups powdered sugar

1 cup cream cheese, room temperature

½ tsp. vanilla extract

¼ cup heavy cream

METHOD FOR CHOCOLATE STOUT CAKE

1. Preheat oven to 350°F. Spray a muffin pan with nonstick spray and set aside.

2. In a small sauce pan, combine 1 cup of stout and all of the butter and heat until butter is melted.

3. Transfer the stout and butter to a mixing bowl and whisk in cocoa powder and sugar until incorporated.

4. In a separate bowl combine sour cream, eggs and vanilla, mix well.

5. Add the two mixtures together whisking until all ingredients are incorporated.

6. Finally, add the flour and baking soda, whisk until smooth.

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7. Scoop batter into muffin pan filling each cup ¾ full, will yield about 8 cakes.

8. Bake at 350°F for 25 minutes or until a toothpick inserted into the center comes out clean.

9. Let the cakes cool in the pan for 5 minutes and then cut of the tops with a serrated knife.

10. While still in the pan, ladle 1 Tbsp. of the remaining stout over each cake.

11. Cool completely and remove gently using a butter knife as needed.

12. Scoop frosting on top of each cake

METHOD FOR FROSTING

1. In an electric mixer using the paddle attachment, mix the cream cheese with the vanilla extract.

2. Slowly incorporate the powdered sugar. Mix at medium speed until fully incorporated.

3. On low speed, slowly drizzle the heavy cream. Mix at medium speed for 5 minutes.