

What could be more Irish than Guinness, a stout made in Dublin that traces its roots back to 1759? Add chocolate to the beer's hearty qualities and you have a wonderful marriage. This cake was adapted slightly from a recipe of Nigella Lawson, as found at <https://cooking.nytimes.com/recipes/1875-chocolate-guinness-cake>.

Chocolate Guinness Cake

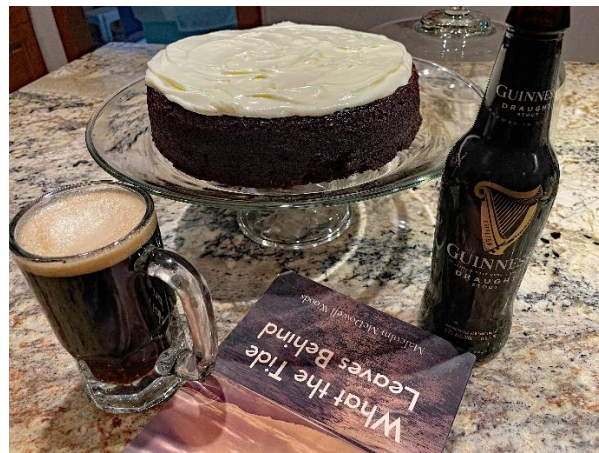
Makes one (9-inch) cake, about 12 servings

Butter for the pan
1 cup Guinness stout
10 tablespoons (1 stick plus 2 tablespoons) unsalted butter
 $\frac{3}{4}$ cup unsweetened cocoa powder
2 cups superfine sugar
 $\frac{3}{4}$ cup sour cream
2 large eggs, room temperature
1 tablespoon vanilla extract
2 cups flour
2 $\frac{1}{2}$ teaspoons baking soda

Topping:

8 ounces cream cheese, room temperature

1 $\frac{1}{4}$ cups powdered sugar
 $\frac{1}{2}$ cup heavy whipping cream



For the cake: Preheat oven to 350 degrees. Butter a 9-inch springform pan and line bottom with parchment paper.

In a large saucepan, combine Guinness and butter. Place over medium-low heat until butter melts, then remove from heat. Transfer to a large bowl. Add cocoa and superfine sugar, and whisk to blend.

In a small bowl, combine sour cream, eggs and vanilla; mix well. Add to Guinness mixture. Add flour and baking soda, and whisk again until smooth. Pour into buttered pan, and bake until risen and firm, 45 minutes to 1 hour. Place pan on a wire rack and cool completely in pan.

Note: For a higher frosting-to-cake ratio, slice $\frac{1}{2}$ to $\frac{3}{4}$ inch off the top of the cooled cake before adding the topping. Save the cake trimmings to crumble over ice cream.

For the topping: In a bowl using electric mixer, cream the cream cheese until smooth. Sift the powdered sugar over the cream cheese and beat until smooth. Add cream and beat or mix about a minute, until smooth and spreadable.

Remove cake from pan and place on a platter or cake stand. Ice top of cake only, so that it resembles a frothy pint of Guinness.