



Double-Dutch Chocolate Guinness Cake *with Chocolate Guinness Glaze*

March 17, 2022

The glaze is an essential part of the cake as you poke holes in the cake when it is still warm and slowly spoon the glaze over the cake until the holes are filled with the glaze. That way, once the cake is cooled and sliced, each piece

has rivets of deep chocolate glaze set into the top of the cake.

For anyone who is nervous that the cake will taste like beer, it does not. The Guinness adds a stouty richness that makes the cake the best chocolate cake you have ever eaten.

Serves 10-12

Cake Ingredients:

- ½ pound (2 sticks) unsalted butter, softened
- 2 ½ cups granulated sugar
- 4 large eggs
- 1 cup cocoa, preferably Dutch process
- 2 ½ cups all-purpose flour
- ½ teaspoon baking powder
- ½ teaspoon baking soda
- ½ teaspoon sea salt
- Pinch of fresh ground nutmeg, about 1/8 th teaspoon
- 1 tablespoon vanilla
- ½ cup of half and half
- ½ cup of Guinness, room temperature

Pan: Traditional Bundt or Pound cake Pan (12-cup capacity)
Baker's Joy

Cake Method:

1. Preheat oven to 325 F
2. Cream butter and sugar until fluffy. Add eggs one at a time and beat until thoroughly mixed.
3. In a large bowl, mix cocoa, flour, baking powder, salt and nutmeg with a whisk or a sifter.
4. In a liquid measuring cup, measure vanilla, half and half and Guinness and mix to combine.
5. Add dry ingredients alternatively with the liquid mixture, ending with the dry (flour) ingredients.
6. Bake 1 hour and 10 minutes to 1 hour and 25 minutes, or until a toothpick comes out clean. **The baking time will vary based on your oven.** I start testing with a toothpick after an hour and then every ten minutes after that until it comes out clean and the cake has receded from the sides.
7. Meanwhile, make the glaze and set it aside.

Glaze Ingredients:

- 2 overflowing cups Confectioner's Sugar
- 3 generous tablespoons Dutched cocoa
- 3 tablespoons Guinness
- 2 tablespoons half and half or cream
- ½ teaspoon vanilla
- Pinch of fine-grain sea salt

Glaze Method:

1. Whisk or sift sugar and cocoa together and set aside.
2. Mix Guinness, half and half, vanilla and salt together.
3. Add the liquid ingredients to the dry ingredients and stir with a fork until completely mixed and smooth.

Finish the Cake:

8. Let cake cool on a rack in the pan for 5 minutes. Invert cake onto rack so that the top is positioned up.
9. Poke top all over with toothpick. Spoon glaze on top and wait until it seeps into the holes. Cover holes with more glaze until the holes are full and let set for 10 minutes or so. Pour remaining glaze over top of cake and let it run down the sides.
10. Let cool before slicing.