

## Chocolate Stout Cake

<http://userealbutter.com/2009/05/25/chocolate-stout-cake-recipe/>  
from [Smitten Kitchen](#) who got it elsewhere and so on

1 cup (240g) stout (I used a chocolate stout)  
1 cup (225g) unsalted butter  
3/4 cup (85g) unsweetened cocoa powder (definitely Dutch-process)  
2 cups (305g) flour  
2 cups (450g) sugar  
1 1/2 tsps (9g) baking soda (I use 1/2 tsp or 3g at 8500 ft. elevation)  
3/4 tsp (5g) salt  
2 large eggs  
2/3 cup (150g) sour cream

Oven: 350°F. Butter a 12-cup bundt pan. Place the butter and the stout in a medium saucepan and bring to a simmer over medium heat. Remove from heat and whisk in the cocoa powder. Set aside. In a medium bowl, whisk together the flour, sugar, baking soda, and salt. In another bowl, beat the eggs and the sour cream together until well-blended. Stir the egg and sour cream mixture into the stout mixture until just blended. Fold in the dry ingredients until combined. Pour the batter into the pan and bake for 35 minutes or until a toothpick inserted in the middle of the cake comes out clean. Cool on a rack completely before releasing. Serve dusted with powdered sugar, or with a spoonful of whipped cream, or frosted with ganache.

### **whipped cream**

1 cup (250g) heavy whipping cream  
1/2 tsp vanilla  
1/2 tsp almond extract  
1 tbsp (12.5g) sugar

Combine all ingredients in a mixing bowl and whip to medium peaks.

### **ganache glaze**

6 oz. (170g) good semisweet chocolate chips  
6 tbsps (95g) heavy cream  
3/4 tsp (3g) instant coffee granules

Over a simmering water bath, gently stir chocolate, heavy cream, and coffee until smooth. Pour over the cake.