

Chocolate Stout Cake / Cupcakes

	Ingredients
1 1/2 C	Vanilla porter beer, or stout
6 oz	Unsalted butter
2 1/4 C	Sugar
1 C	Cocoa powder (high fat)
2 1/2 C	Flour
2 tsp	Baking powder
1 tsp	Baking Soda
1 tsp	Kosher salt
3/4 C	Sour cream
3	Eggs
1 T	Vanilla
	Mocha Buttercream:
12 oz	Unsalted butter, soft
4 tsp	Instant Espresso powder
1/4 cup	Hot water
2 – 3 T	Cocoa powder (high fat)
1 tsp	Kosher salt
1/2 tsp	Vanilla extract
8 cups	Powdered sugar

Method

1. Preheat oven to 350f. Spray two 8 or 9 inch cake pans with baking spray. Line bottoms with parchment rounds if desired.
2. In a large bowl whisk together the flour, baking powder, baking soda, and salt.
3. In a separate bowl whisk together the sour cream, eggs and vanilla.
4. In a saucepan warm the beer and butter until the butter is melted.
5. Remove from the heat and whisk in the sugar and then the cocoa.
6. Whisk the sour cream mixture into the saucepan until fully incorporated.
7. Whisk the wet chocolatey ingredients into the dry ingredients and stir until smooth.
8. Pour the batter into the prepared pans and bake in a 350f preheated oven. Bake 30 to 40 minutes depending on size and thickness of cake.
9. Allow the cakes to cool 15-20 minutes before turning them out. Allow to cool completely before icing.

Buttercream Icing:

1. Stir the espresso powder into the hot water and set aside.
2. Using the paddle attachment, beat the butter on medium speed until smooth.
3. Sift the cocoa powder into the bowl and add the vanilla and salt. Beat until smooth and incorporated.
4. Add half the powdered sugar and half the coffee and beat until fully incorporated.
5. Add the remaining powdered sugar and coffee. Beat at medium until desired consistency. If icing is too thick, add warm water 1 tsp at a time.

Notes

To make cupcakes: Spray or line cupcake pans with baking papers. Fill $\frac{2}{3}$ full with batter. Bake at 350f for 25 – 30 minutes, until cupcakes are set up and spring back to the touch. Makes about 30 cupcakes.