

Favorite Chocolate Cake w/ Mocha Buttercream Icing

Ingredients

1 1/2 cups	Vanilla porter beer, or stout
6 oz	Unsalted butter
2 1/4 cups	Sugar
1 cup	Cocoa powder (high fat)
2 1/2 cups	Flour
2 tsp	Baking powder
1 tsp	Baking Soda
1 tsp	Kosher salt
3/4 cup	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. Spray 2 – 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 350° 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 a couple of teaspoons at a time.



Food Safety Reminders

Wash hands with soap and water before starting.
Wash anything that touches raw meat or eggs.
Gently scrub produce under running water.

Use separate cutting boards for meat and produce.
Wear gloves when handling ready to eat foods.
Follow proper cook-to and holding temperatures.

Notes

Adjust cocoa and espresso in icing to desired taste.