Chocolate Guinness Cake

By

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Ingredients:

2 ¼ cup loosely packed all-purpose flour, 1 c. high quality cocoa (such as Rodelle’s); 1 tsp baking powder, 1 ½ tsp baking soda, ½ tsp salt; 2 tsp instant coffee granules

12 tbsp softened butter; 1 ½ c white sugar; 2 tsp vanilla; 1/3 cup sour cream; 2 eggs; ½ c vegetable oil; 1 can Guinness beer

Have all ingredients at room temperature (very important); Sift dry ingredients, set aside. Cream butter and sugar together, add sour cream, oil and eggs, blend very thoroughly until light in color.

Begin to add dry ingredients to creamed mixture, scraping bowl as you go. Alternate adding dry ingredients and Guinness, beginning, and ending with dry ingredients.

Bake in 350 oven until done 35 mins for 9x13 pan, vary time for other pans

You can frost the cake with your favorite frosting. I use a combination of cocoa powder, softened butter, coffee crystals, vanilla and powdered sugar