

BEAST OF A CAKE THAT'S EASY TO MAKE



Ingredients

- 250 millilitres of Exmoor Beast ale
- 250 grams unsalted butter
- 85 grams cocoa powder
- 400 grams caster sugar
- 150 millilitres sour cream
- 2 large eggs
- 1 tablespoon vanilla extract
- 275 grams plain flour
- ½ teaspoon of salt
- 2½ teaspoons bicarbonate of soda
- Icing sugar for dusting

Instructions

1. Preheat the oven to 180°C/160°C Fan, and butter and line a 23cm /9-inch springform tin.
2. Pour the 250ml of Beast into a large saucepan on a low heat. Add the butter in pieces and heat until the butter is melted. Remove from the heat when it's melted to cool a little.
3. Get three bowls and combine your other ingredients in preparation for adding to the beer and butter mixture. In the first bowl, whisk together the sugar and cocoa and set aside.
4. In another bowl, whisk together the sour cream, eggs and vanilla.
5. In the last bowl whisk together the flour, bicarbonate of soda and salt.
6. Next, pour the sugar and cocoa into the saucepan with the Beast and melted butter and mix.
7. Add the sour cream, egg, and vanilla to the slightly cooled beer mixture in the saucepan using a blender or by whisking it well by hand.
8. Next gradually mix in the flour, bicarb and salt to the rest of the ingredients.
9. Pour the batter into the prepared tin and bake for 45 – 55 mins depending on your oven. Leave to cool completely before removing it from the tin.
10. When completely cool, dust the top with icing sugar.

We think this cake is moist and tasty enough with just a dusting of icing sugar. Un-iced it will last for days and could also easily be popped in the freezer to keep for a later date.

For Serious Chocolate Lovers

Top this cake with a chocolate ganache drizzle or frosting, it's quick to whip up, BBC Good Food has a simple recipe. <https://www.bbcgoodfood.com/recipes/chocolate-ganache>

Cream Cheese Frosting

Nigella ices her cake with cream cheese frosting which is nice too if the cake will be consumed in one sitting or you have room in the fridge to keep it. <https://www.nigella.com/recipes/chocolate-guinness-cake>