



## Chef Carol D's Chocolate Milkshake Stout Cake

### Ingredients:

- 1 cup plus 1½ tablespoons unsalted butter
- 1 cup Rochester Mills' Milkshake Stout beer
- ¾ cup cocoa powder
- 2 cups superfine sugar\*
- 2/3 cup low-fat sour cream
- 2 large eggs
- 1 tablespoon pure vanilla extract
- 2 cups all-purpose flour
- 2 ½ teaspoons baking soda

### Frosting:

- 1 (8oz.) brick Philadelphia 1/3 less fat cream cheese, softened
- 1 ¼ cup powdered sugar
- 2 teaspoons cornstarch
- 1 tablespoon 1% milk
- 2 tablespoons heavy cream
- 1 ½ tablespoons Jameson Irish Whiskey
- Bittersweet chocolate shavings

\*Make superfine sugar by placing regular sugar into a food processor or blender and mix on high speed.

### Directions:

Preheat oven to 350°F. Butter bottom and sides of a 9-inch spring form pan, then line bottom with parchment paper and butter paper for easy removal from cake.

Pour beer into a large (at least 11 inches wide) saucepan. Slice butter into tablespoon chunks and add to the saucepan; heat on medium low until butter melts. Remove from heat.

Combine cocoa powder with sugar in a separate bowl, then whisk into beer/butter mixture.

In another bowl, beat sour cream, eggs and vanilla together with a mixer or by hand, then whisk into pan with beer/butter mixture.

Finally, in another bowl, combine flour and baking soda, then whisk into beer/butter mixture.

Pour cake into prepared pan and bake for approximately 45 minutes. A toothpick inserted into middle of cake that comes out clean indicates the cake is done.

Let cake cool completely before removing from pan; it will look damp.

### To remove cake from pan:

Release spring and lift off of cake; take a plate that is bigger than the cake and place it on top and flip cake over onto the big plate. Remove bottom of pan and gently peel off parchment paper. Flip cake back over using a cake platter or serving dish and spread frosting on top.

### To make frosting:

Combine cream cheese, powdered sugar, cornstarch, milk and cream and beat until creamy; add whiskey and beat again. If frosting is not spreadable, add a little more milk or cream.

Using a grater or microplane, decorate cake with chocolate shavings.

Serves 12

Recipe adapted from: *Costco Connections*, March 2019, pp. 69.