



recipe from the brewery

Stout Chocolate Cake

12 (350 g) semisweet chocolate

¼ cup (60 ml) unsweetened
cocoa powder

¾ cup (125 ml) stout

1 cup (250 ml) whipping cream

½ cup (125 ml) granulated sugar

Icing sugar

Preheat oven to 325° F (160° C).
Grease a 10-inch springform cake
pan and dust with icing sugar.

Melt chocolate with cocoa powder and stout in a large stainless steel or heat proof bowl placed on top of a medium saucepan filled with water on medium-low heat. Mix until smooth, remove from heat, and set aside.

In a large bowl, whip cream until stiff peaks begin to form, do not over whip. In a medium bowl, whip together eggs and sugar until a thick foam is achieved, about 4 - 5 minutes. Gently fold one-third of egg mixture into melted chocolate mixture until smooth. Repeat with remaining egg mixture. Fold in whipped cream until batter is completely blended and smooth.

Pour batter into prepared pan, wrap the bottom with aluminum foil. Place a large roasting pan, filled halfway with water, on the middle rack of the oven and place the cake pan in the water bath. Bake for one hour, then reduce the temperature to 250°F (120°C) and bake for another 30 minutes.

The cake is done when firm and a toothpick comes out clean, remove cake from oven and slide a knife around the edge of the pan. The cake will fall. Let cool completely and dust with icing sugar. Serve with fresh berries, sweetened whip cream and a glass of ice cold stout.



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