



Chocolate-Stout Layer Cake

READY IN



110 min.

SERVINGS



12

CALORIES



525 kcal

DESSERT

Ingredients

- 1 box chocolate cake mix dark
- 12 oz porter
- 0.5 cup vegetable oil
- 3 eggs
- 8 oz cream cheese softened
- 0.5 cup butter softened
- 1 teaspoon vanilla
- 5 cups powdered sugar

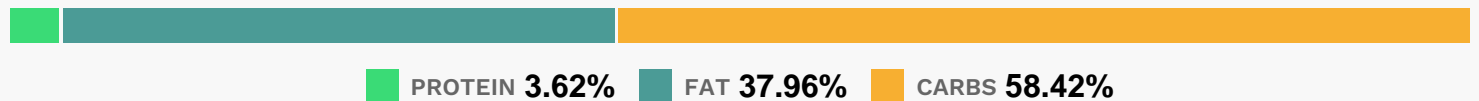
Equipment

- bowl
- oven
- hand mixer
- toothpicks

Directions

- Heat oven to 350°F. Grease bottoms and sides of 2 (8-inch) round cake pans with shortening or cooking spray. Reserve 2 tablespoons of the beer for frosting; cover and set aside.
- In large bowl, beat cake mix, oil, eggs and remaining beer with electric mixer on low speed 30 seconds, then on medium speed 2 minutes, scraping bowl occasionally until smooth.
- Pour into pans.
- Bake 30 to 35 minutes or until toothpick inserted in center comes out clean. Cool 10 minutes; remove from pans to cooling racks. Cool completely, about 30 minutes.
- In large bowl, beat cream cheese, butter, vanilla and reserved 2 tablespoons beer with electric mixer on low speed until smooth. Gradually beat in powdered sugar, 1 cup at a time, until frosting is smooth and spreadable.
- Cut each cake horizontally in half to make 2 layers.
- Place 1 layer, cut side up, on serving plate; spread with 1/2 cup frosting. Repeat twice.
- Place last cake layer, cut side down, on top; spread with 1/2 cup frosting. Frost side of cake with remaining frosting. Store in refrigerator.

Nutrition Facts



Properties

Glycemic Index:2.25, Glycemic Load:0.28, Inflammation Score:-5, Nutrition Score:5.8886956036415%

Nutrients (% of daily need)

Calories: 525.46kcal (26.27%), Fat: 22.59g (34.76%), Saturated Fat: 7.19g (44.96%), Carbohydrates: 78.22g (26.07%), Net Carbohydrates: 77.36g (28.13%), Sugar: 63.48g (70.53%), Cholesterol: 60.01mg (20%), Sodium:

462.19mg (20.1%), Alcohol: 0.11g (100%), Alcohol %: 0.09% (100%), Caffeine: 3.96mg (1.32%), Protein: 4.85g (9.7%), Phosphorus: 141.4mg (14.14%), Selenium: 9.77µg (13.95%), Vitamin A: 652.63IU (13.05%), Iron: 1.86mg (10.36%), Vitamin B2: 0.16mg (9.69%), Calcium: 81.87mg (8.19%), Copper: 0.16mg (7.95%), Vitamin E: 1.12mg (7.46%), Folate: 29.29µg (7.32%), Magnesium: 20.26mg (5.07%), Vitamin K: 5.14µg (4.89%), Vitamin B1: 0.07mg (4.73%), Potassium: 164.39mg (4.7%), Manganese: 0.09mg (4.41%), Zinc: 0.53mg (3.53%), Fiber: 0.86g (3.46%), Vitamin B5: 0.33mg (3.33%), Vitamin B3: 0.61mg (3.03%), Vitamin B12: 0.15µg (2.48%), Vitamin B6: 0.04mg (2.21%), Vitamin D: 0.22µg (1.47%)