



Chocolate Stout Layer Cake with Chocolate Frosting

♡ Popular

READY IN



45 min.

SERVINGS



12

CALORIES



696 kcal

DESSERT

Ingredients

- ☐ 2.3 cups all purpose flour
- ☐ 2 teaspoons double-acting baking powder
- ☐ 0.5 teaspoon baking soda
- ☐ 1 pound bittersweet chocolate 54% 60% chopped (to cacao)
- ☐ 3 large eggs separated
- ☐ 2 cups heavy whipping cream
- ☐ 1 teaspoon espresso powder instant

- ☐ 0.5 teaspoon salt
- ☐ 14 tablespoons butter salted room temperature ()
- ☐ 0.8 cup chocolate stout
- ☐ 0.7 cup freshly strong coffee brewed
- ☐ 1.3 cups sugar
- ☐ 3 ounces chocolate unsweetened chopped

Equipment

- ☐ bowl
- ☐ baking sheet
- ☐ sauce pan
- ☐ baking paper
- ☐ oven
- ☐ whisk
- ☐ hand mixer
- ☐ tart form
- ☐ butter knife
- ☐ serrated knife

Directions

- ☐ Position rack in center of oven and preheat to 350°F. Butter and flour two 9-inch-diameter cake pans with 1 1/2-inch-high sides. Line bottom of each cake pan with parchment paper round; butter and flour parchment.
- ☐ Place chopped chocolate in medium metal bowl. Set bowl over saucepan of barely simmering water and stir until chocolate is melted and smooth.
- ☐ Remove bowl from over water and set aside.
- ☐ Whisk flour, baking powder, baking soda, and salt in medium bowl to blend. Using electric mixer, beat butter and 1 1/4 cups sugar in large bowl until fluffy and pale yellow, about 2 minutes.
- ☐ Add egg yolks 1 at a time, beating until well blended after each addition. Beat in lukewarm melted chocolate, then stout and coffee. Beat flour mixture into chocolate mixture in

2 additions just until incorporated.

- ☐ Using clean dry beaters, beat eggwhites and remaining 3 tablespoons sugar in another medium bowl until stiff but not dry. Fold 1/3 of egg whites into cake batter to lighten, then fold in remaining egg whites in 2 additions. Divide batter between prepared cake pans (about 3 cups for each); smooth tops.
- ☐ Bake cakes until tester inserted into centers comes out clean, about 30 minutes.
- ☐ Transfer cakes to racks and cool in pans 20 minutes. Invert cakes onto racks; remove parchment paper and cool completely. DO AHEAD: Can be made 1 day ahead. Cover and store at room temperature.
- ☐ Place chopped chocolate in medium heatproof bowl.
- ☐ Combine whipping cream and espresso powder in medium saucepan. Bring cream mixture to simmer over medium-high heat, whisking occasionally.
- ☐ Pour cream mixture over chopped chocolate; let stand 1 minute, then whisk until chocolate is melted and mixture is smooth. Chill chocolate frosting until slightly thickened and spreadable, stirring occasionally, about 2 hours (or for quick chilling, place frosting in freezer until thickened and spreadable, stirring occasionally, about 30 minutes).
- ☐ Using serrated knife, trim rounded tops from both cake layers so that tops are flat.
- ☐ Place 1 cake layer, trimmed side up, on 9-inch-diameter tart pan bottom or cardboard round, then place on rack set over baking sheet. Drop 1 1/4 cups frosting by large spoonfuls over top of cake layer; spread frosting evenly to edges with offset spatula or butter knife. Top with second cake layer, trimmed side down.
- ☐ Spread remaining frosting evenly over top and sides of cake. DO AHEAD: Can be made up to 1 day ahead. Cover with cake dome and refrigerate.
- ☐ Let cake stand at room temperature at least 1 hour and up to 3 hours before serving.
- ☐ If you can find it, use a chocolate stout (Brooklyn Brewery and
- ☐ Oregon's Rogue Brewery make it) in the cake batter. The chocolatey flavors in the beer come from dark-roasting the malts. Some brewers even add a little chocolate to the beer as well. If you can't find chocolate stout, use another stout, such as Guinness. Sierra Nevada Porter and
- ☐ Samuel Adams Honey Porter would also work well in this recipe.
- ☐ Bon Appétit

Nutrition Facts



Properties

Glycemic Index:23.92, Glycemic Load:27.66, Inflammation Score:-8, Nutrition Score:15.186521676571%

Flavonoids

Catechin: 4.56mg, Catechin: 4.56mg, Catechin: 4.56mg, Catechin: 4.56mg Epigallocatechin: 0.01mg, Epigallocatechin: 0.01mg, Epigallocatechin: 0.01mg, Epigallocatechin: 0.01mg Epicatechin: 10.06mg, Epicatechin: 10.06mg, Epicatechin: 10.06mg, Epicatechin: 10.06mg Myricetin: 0.01mg, Myricetin: 0.01mg, Myricetin: 0.01mg, Myricetin: 0.01mg Quercetin: 0.01mg, Quercetin: 0.01mg, Quercetin: 0.01mg, Quercetin: 0.01mg

Nutrients (% of daily need)

Calories: 695.58kcal (34.78%), Fat: 47.24g (72.68%), Saturated Fat: 28.57g (178.54%), Carbohydrates: 62.44g (20.81%), Net Carbohydrates: 57.6g (20.95%), Sugar: 36.01g (40.01%), Cholesterol: 128.71mg (42.9%), Sodium: 353.1mg (15.35%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Caffeine: 46.06mg (15.35%), Protein: 8.56g (17.12%), Manganese: 0.97mg (48.28%), Copper: 0.75mg (37.5%), Iron: 5.06mg (28.12%), Magnesium: 100.31mg (25.08%), Selenium: 17.02µg (24.32%), Phosphorus: 218.87mg (21.89%), Vitamin A: 1077.67IU (21.55%), Fiber: 4.83g (19.34%), Vitamin B2: 0.29mg (17.22%), Vitamin B1: 0.22mg (14.81%), Zinc: 2.12mg (14.16%), Folate: 53.09µg (13.27%), Calcium: 111.03mg (11.1%), Potassium: 367.05mg (10.49%), Vitamin B3: 1.89mg (9.43%), Vitamin E: 1.14mg (7.61%), Vitamin D: 0.88µg (5.9%), Vitamin B5: 0.57mg (5.72%), Vitamin K: 5.94µg (5.66%), Vitamin B12: 0.27µg (4.51%), Vitamin B6: 0.06mg (3.04%)