

# Chocolate Stout Layer Cake with Chocolate Frosting





## 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

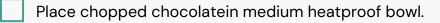
- Position rack in center of oven andpreheat to 350°F. Butter and flour two9-inch-diameter cake pans with 1 1/2-inch-highsides. Line bottom of each cake panwith parchment paper round; butter andflour parchment.
  - Place chopped chocolatein medium metal bowl. Set bowl oversaucepan of barely simmering water andstir until chocolate is melted and smooth.
- Remove bowl from over water and set aside.
- Whisk flour, baking powder, bakingsoda, and salt in medium bowl to blend.Using electric mixer, beat butter and 11/4cups sugar in large bowl until fluffy andpale yellow, about 2 minutes.
- Add egg yolks1 at a time, beating until well blended aftereach addition. Beat in lukewarm meltedchocolate, then stout and coffee. Beatflour mixture into chocolate mixture in

2additions just until incorporated.

Using clean dry beaters, beat eggwhites and remaining 3 tablespoons sugarin another medium bowl until stiff butnot dry. Fold 1/3 of egg whites into cakebatter to lighten, then fold in remainingegg whites in 2 additions. Divide batterbetween prepared cake pans (about 3 cupsfor each); smooth tops.

Bake cakes until tester inserted intocenters comes out clean, about 30 minutes.

Transfer cakes to racks and cool in pans 20minutes. Invert cakes onto racks; removeparchment paper and cool completely.DO AHEAD: Can be made 1 day ahead. Coverand store at room temperature.



Combinewhipping cream and espresso powder inmedium saucepan. Bring cream mixture tosimmer over medium-high heat, whiskingoccasionally.

Pour cream mixture overchopped chocolate; let stand 1 minute, then whisk until chocolate is melted and mixture is smooth. Chill chocolate frostinguntil slightly thickened and spreadable, stirring occasionally, about 2 hours (or forquick chilling, place frosting in freezeruntil thickened and spreadable, stirringoccasionally, about 30 minutes).

Using serrated knife, trim roundedtops from both cake layers so that topsare flat.

Place 1 cake layer, trimmed sideup, on 9-inch-diameter tart pan bottom orcardboard round, then place on rack setover baking sheet. Drop 11/4 cups frostingby large spoonfuls over top of cake layer;spread frosting evenly to edges with offsetspatula or butter knife. Top with secondcake layer, trimmed side down.

Spreadremaining frosting evenly over top andsides of cake. DO AHEAD: Can be made upto 1 day ahead. Cover with cake domeand refrigerate.

Let cake stand at roomtemperature at least 1 hour and up to 3hours before serving.

If you can find it, use achocolate stout (Brooklyn Brewery and

Oregon's Rogue Brewery make it) inthe cake batter. The chocolaty flavorsin the beer come from dark-roasting themalts. Some brewers even add a littlechocolate to the beer as well. If you can'tfind chocolate stout, use another stout, such as Guinness. Sierra Nevada Porter and

Samuel Adams Honey Porter would alsowork 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: Og (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%)