



Recipe Supplied by Aaron C ~ Sales Manager ~ March 2024

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“An ultra rich chocolate cake made with Guinness Stout topped with a salted caramel glaze.”

Prep time: 10 mins | Cook time: 60 mins | Total time: 1 hour 10 mins

The Cake

- 2 Cups Flour
- 2 Cups Sugar
- $\frac{3}{4}$ Cup Unsweetened Cocoa Powder
- $\frac{1}{2}$ TBSP Baking Soda
- $\frac{1}{2}$ TSP Salt
- 1 Cup Butter
- 1 Cup Guinness Stout
- 2 Large Eggs
- $\frac{3}{4}$ Cup Sour Cream
- 1 TSP Vanilla

Cake Instructions

1. Preheat oven to 350.
2. Spray or grease bundt pan. Sprinkle some flour in the pan, hold it over a sink, and turn and tilt the pan to distribute the flour evenly. Then invert the pan and tap out the excess flour to prevent a buildup of grease and flour on the finished cake.
3. In a medium saucepan over medium heat, bring the Guinness and butter to a light boil, add the cocoa powder and whisk until smooth. Remove from heat and set aside.
4. In a large bowl, whisk flour, sugar, baking soda and salt.
5. In another bowl, using an electric mixer, beat together the eggs, sour cream and vanilla.

6. Add the butter + Guinness mixture to the sour cream mixture and beat until just incorporated.
7. Add the flour mixture and beat until just combined.
8. Then using a rubber spatula, lightly fold the batter to make sure there are no pockets of flour.
9. Pour into bundt pan.
10. Bake for 55-60 minutes or until a toothpick comes out with only a few crumbs.
11. Allow to cool in pan for 10 minutes.
12. Then cool completely on rack before.
13. Cover in plastic wrap and place in the fridge overnight (the cake seems to taste better the next day).

Salted Caramel Glaze

- TBSP Butter
- 1/2 Cup packed Dark Brown Sugar
- 1/3 cup Heavy Cream
- Pinch Salt
- 1/4 TSP Vanilla Extract
- 2/3 Cup Powdered Sugar, sifted

Garnish with a pinch of Fleur de Sel

Salted Caramel Glaze Instructions

1. In a medium saucepan, bring the butter, dark brown sugar, heavy cream and salt to a rolling boil, stirring constantly.
2. Boil for ONE minute, stirring constantly.
3. Remove from heat, stir in vanilla extract.
4. Add about 1/2 cup of the powdered sugar and whisk until smooth.
5. Continue to whisk in powdered sugar by the tablespoon until you reach your desired consistency.
6. Remove the cake from the fridge, place on a cake plate and pour the salted caramel glaze over the top.
7. Sprinkle the Fleur de Sel over the glaze.