## Diana's Guinness® Chocolate Cake with Guinness® Chocolate Icing

### Submitted to allrecipes.com by ScandoGirl

"The best chocolate cake I've ever had!"  You'll hear comments like this and more when you serve this ultra dark, rich chocolate cake with it luscious chocolate icing.  This recipe is adapted from the one created by Diana, the talented editor of Allrecipes' UK site (allrecipes.co.uk).  Use a chocolate bar with 74% cacao to intensify the chocolate flavor (not baking chocolate), and don't wait until St. Paddy's Day to make it.

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| 1 tbsp unsweetened cocoa powder | 2 1/2 cups all-purpose flour |
| 1 tsp baking soda | 1 cup Irish stout beer (such as Guinness®) |
| 1 1/4 cups unsalted butter | 4 oz dark chocolate, chopped |
| 2 cups superfine white sugar | 2 eggs |
| 1/2 cup crème fraiche | 1/2 cup unsalted butter |
| 4 oz dark chocolate, chopped | 5 tbsp Irish stout beer (such as Guinness®) |
| 4 oz cream cheese, softened | 1/3 cup unsweetened cocoa powder |
| 1 tsp vanilla extract | 2 1/2 cups confectioner's sugar or more as needed |

Preheat oven to 350 degrees F (175 degrees C).  Grease 2 9-inch cake pans, and dust with 1 tbsp cocoa.

In a heavy saucepan over low heat, heat 1 cup of stout beer, 1 1/4 cup of unsalted butter, 4 oz of dark chocolate, and the superfine sugar just until the butter and chocolate have melted; stir to blend mixture, and cool slightly.

Beat the eggs and crème fraiche together in a large mixing bowl; gradually stir in the flour and baking soda.  Add the melted chocolate mixture in small additions, stirring to blend.  Pour half the batter into each prepared cake pan.

Bake in the preheated oven until the top of the cake bounces back when touched lightly with a finger, about 40 minutes.  Cook the cakes on racks.

To make the icing, place 1/2 cup of unsalted butter, 4 oz of dark chocolate, and 5 tbsp of stout beer in a heavy saucepan over low heat, and cook stirring, just until the chocolate has melted; stir to blend mixture.  Remove from heat, and cool slightly.

Sift the confectioner's sugar.  In a mixing bowl, blend the cream cheese, 1/3 cup of cocoa powder, and vanilla extract until smooth; gradually beat in 1/2 cup confectioners' sugar until the icing is your desired consistency, adding more if you like a stiffer icing.

Place a cake on a serving place, and smooth about 1/3 of the frosting over the cake top.  Place the second cake onto the frosted layer, and spread remaining 2/3 of the frosting over the top and sides of the cake.

**Cook's Notes:**  Sour cream can be substituted for crème fraiche.  Instead of buying superfine white sugar, make your own by grinding regular sugar in a blender or use a mortar and pestle.