

A Recipe from KNOPF

CHOCOLATE-STOUT CAKE with guinness ice cream



© Shimmon and Tammer

Only on St. Patrick's Day is it imperative that both your ice cream and your cake contain beer. Not your typical chocolate cake, this chocolate-stout cake has an unexpected kick to it. The addition of molasses, cloves, cinnamon, and nutmeg steers it into the spice cake category, with chocolate undertones and an undefinable depth from the dark, full-bodied stout.

For me, the biggest surprise of this dessert is the Guinness ice cream. I'm a vanilla girl all the way, and when chefs use weird ingredients just for the sake of being different, I usually pass. But here the dark beer flavor really works in the ice cream to complement the cake. A touch spicy, it might just cure a hangover.

INGREDIENTS

2 cups all-purpose flour
3/4 cup unsweetened cocoa powder
1 1/2 teaspoons baking powder
1/2 teaspoon ground cloves
1/2 teaspoon ground cinnamon
1/2 teaspoon freshly ground nutmeg
1 cup Guinness stout
1 cup molasses

1 1/2 teaspoons baking soda
3 extra-large eggs
1/2 cup dark-brown sugar
1/2 cup granulated sugar
1 cup vegetable oil
1 teaspoon unsalted butter, softened
Guinness ice cream (see additional recipe e-card)

Preheat the oven to 350° F.

Sift the flour, cocoa powder, baking powder, cloves, cinnamon, and nutmeg together in a large mixing bowl.

Pour the beer and molasses into a medium pot, whisk together, and bring to a boil over medium-high heat. Remove from the heat, and whisk in the baking soda. Don't be surprised when it foams up.

In another bowl, whisk together the eggs and both sugars, mixing well to combine. Whisk in the oil, and then the beer mixture.

Make a well in the center of the dry ingredients. Pour in the liquid ingredients, whisking slowly until just incorporated. Be careful not to overmix or the cake will be tough.

Pour the batter into a lightly buttered Bundt pan and bake 30 minutes. The cake is done when it begins to pull away from the sides of the pan and the top surface is just starting to crack. When you insert a skewer into the center, it should come out mostly clean. To keep the cake moist, cover it with a dry kitchen towel as it cools. After 30 minutes, invert the cake onto a platter.

Serve slices of the cake with scoops of the Guinness ice cream.

