

## King Arthur Flour Baking Contests

Open to adults ages 15 and up

### King Arthur Senior Baking Contest CHOCOLATE GUINNESS CAKE



Makes one 9 inch cake

Please enter on a disposable plate.

Exhibitor must bring the opened bag of King Arthur Flour or submit a UPC label from the flour bag when he/she submits the entry.

#### Adult Prizes:

First place	\$75 gift card
Second place	\$50 gift card
Third place	\$25 gift card

#### INGREDIENTS

##### Cake

- butter for the pan
- 1 cup Guinness Stout
- 10 tablespoons (1 stick plus 2 tablespoons) unsalted butter
- 3/4 cup unsweetened cocoa
- 2 cups superfine sugar
- 3/4 cup sour cream
- 2 large eggs
- 1 tablespoon vanilla extract (preferably King Arthur brand)
- 2 cups King Arthur Unbleached All Purpose Flour
- 2 1/2 teaspoons baking soda

##### Frosting

- 1 1/4 cups confectioners' sugar
- 8 ounces cream cheese (at room temperature)
- 1/2 cup heavy cream

#### INSTRUCTIONS

To make the cake: Preheat oven to 350 degrees. Butter a 9 inch springform pan and line with parchment paper. In a large saucepan, combine Guinness and butter. Place over medium-low heat until butter melts, then remove from heat. Add cocoa and superfine sugar and whisk to blend.

In a small bowl, combine sour cream, eggs, and vanilla; mix well. Add Guinness mixture. Add flour and baking soda, and whisk again until smooth. Pour into

buttered pan and bake until risen and firm, 45 minutes to 1 hour. Place pan on wire rack and cool completely in pan.

**For the frosting:** using a food processor or by hand, mix confectioners' sugar to break up lumps. Add cream cheese and blend until smooth. Add heavy cream and mix until smooth and spreadable.

Remove cake from pan and place on the disposable plate. Ice top of cake only so that it resembles a frothy pint of Guinness.