

Chocolate and Stout Cake



Combine your Dad's two favourites – beer & dessert, in this crowd pleasing cake which is sure to put a smile on his face for Father's Day or all year round!

Ingredients

- 1/3 cup vegetable oil
- 4 whole eggs
- 1 cup stout beer
- 2 packets of a chocolate cake mix
- 1 packet frosting mix (for the icing)
- 1 1/2 cup butter blend spread (for the icing)
- 1 cup dark cocoa (for the icing)
- 2 tbsp water (for the icing)

Method:

1. Empty both cake mix packets into a large bowl, make a well in the centre and place the rest of the ingredients in the centre of the well.
2. Mix with a blender on low speed, for 1-2 min, then increase the speed to medium for another 2-3min, finish mixing with a hand spatula, and scrape down the bowl's sides and bottom.

3. Grease a 10 to 12-inch springform cake tin.
4. Pour the batter into the cake tin and with the spatula, level the batter slightly.
5. Cover the tin with foil and bake at 180C for 50-60 min. Check to see if the cake is done cooking by inserting a skewer, if the skewer comes out clean without wet batter it should be ready.
6. While the cake cools, make the icing by use a blender to blend the rest of the icing ingredients until it's fluffy and well combined.
7. Frost the cake when it's completely cool.