

# Stout Cake

with butterscotch  
sauce



## INGREDIENTS

### For the stout cake

750ml Stout beer  
700g Brown sugar  
450g Plain flour  
**450g Stork Block**  
200g Cocoa powder  
**100g Novi Bloc Milk chocolate**  
**8 Le Naturelle Eggs**  
1 tbsp Bicarbonate of soda  
1 ½ tsp Baking powder

### For the buttercream

750g Icing sugar  
**250 Stork Block**  
**100g NoviBlock Dark Chocolate**  
100ml Full-fat milk

### For the buttercream

200g Caster sugar  
**100g Stork Block**  
**80ml Elmlea Single Cream**

## METHOD

1. Preheat oven to 180°C.
2. With an electric mixer, beat butter and sugar until thick and light coloured.
3. Add eggs (one at a time), continuing to beat with the electric beater.
4. In another bowl whisk the stout and cocoa.
5. In a third bowl, sift the flour, bicarbonate of soda and baking powder.
6. Beat in the flour and stout mixture, one quarter at a time each.
7. When thoroughly mixed, divide the batter by 4 and cook each batter in a separate tin (or wait and cook one at a time).
8. Cook for 30 minutes.
9. Cool for 10 minutes.
10. To make the butterscotch sauce, cook the sugar on medium heat until caramelised.
11. Add the butter and stir. Set to cool.
12. Add the cream and stir.
13. To make the buttercream, melt the chocolate using the bain marie method.
14. In a small bowl, beat the butter until thick and lightly coloured. Add the icing sugar and milk. Continue to beat. Add the melted chocolate.
15. Layer the cakes with buttercream between each layer. Gently pour the butterscotch sauce over the stout cake and decorate as desired.