

## Guinness Cake with Baily's Frosting

350°F, preheated

One 9-cup tube pan or Two 9-inch pound cake pans prepared for baking

A rich St. Patrick's Day Cake you will fall in love with. What is more Irish than Guinness Beer?

1 cup	unsalted butter	1 cup	granulated sugar
1 cup	Guinness, Stout Beer	1-1/4 tsp	baking soda
2/3 cup	cocoa powder, (Dutch)	1 tsp	sea salt
1 cup	brown sugar, packed	2 large	eggs
2 cups	all-purpose flour	1/2-cup	sour cream

1. In a medium saucepan on low heat, melt butter, beer, cocoa powder and brown sugar until smooth. Take off of heat and let cool
2. Meanwhile a mixing bowl fitted with the paddle attachment, add flour, granulated sugar, baking soda and salt. On low speed, stir to combine.
3. With mixer running, add cooled Guinness mixture, scrape bowl down. Add eggs one at a time, then the sour cream.
4. Mix to make sure all ingredients are fully blended.
5. Bake in preheated oven in the center rack. Tube pan about 35 minutes and round cake pans about 28 minutes or until a toothpick inserted into the center comes out clean. Cool for 10 minutes before inverting on a cooling rack. Meanwhile make the frosting.

## Baily's Frosting or Glaze

Yield: 3 cups

Sometimes you want a pourable glaze on a tube pan so follow directions for that or just make a spreadable frosting for a double layer cake.

1/2 cup	unsalted butter, softened
4 cups	powdered sugar
1/4 cup – 1/3 cup	Baily's Irish Cream

1. In a mixing bowl with paddle attachment, blend butter until very fluffy. Add powdered sugar and place on low speed. Let the butter and sugar combine. While mixer is on, drizzle the Irish cream 1/4-cup at first to create the desired consistency, add additional Irish cream to make your frosting a pourable glaze.

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