



Prep time 30 minutes - Oven Time 1 hour - Serves 12-16 (Or 4 if you're hungry)

Ingredients

A little bit of butter for greasing your cake tin
300ml **Vault City DDF Gingerbread Imperial Stout** (or any other stout you like)
250g unsalted butter
120g dark chocolate, chopped into chunks
50g cocoa powder
200g caster sugar
200g soft dark brown sugar
2-3 large free-range eggs (depends on size)
150ml full-fat yogurt (Greek is nice)
2 tsp vanilla extract
300g plain flour
2½ tsp bicarbonate of soda
2 tsp Ground Ginger

For the topping

300g full-fat cream cheese (note: it needs to be full fat, and Philadelphia is the brand we'd recommend for best results)
80g icing sugar
300ml double cream
Crumbled up gingerbread men or ginger snaps

You'll also need

Deep round 23cm loose-bottomed or spring form cake tin greased and lined with baking paper (scrunch it up first - goes in easier)

Heat the oven to 180°C/160°C fan/ gas 4.

Method

In a saucepan, gently warm the butter and chocolate until the butter and chocolate have melted, then stir in the stout, mix in the cocoa powder and sugars stirring away any lumps. Once smooth, whisk in the eggs.
Once it's thick and smooth, then pour the mixture into a large bowl whisking in the yogurt and vanilla, then the flour, ground ginger and bicarbonate of soda.

Pour the batter into the lined tin and bake for 1 hour or until a skewer comes out clean. Leave for 5 minutes, then turn out onto a wire rack to cool.

Once cooled; in a large bowl, whisk the topping ingredients until the mix just holds its shape. It's important not to carry on beating as the topping will go runny. Serve immediately or refrigerate (it'll keep for 3-5 days).

**adapted from original recipe
courtesy of deliciousmagazine.co.uk

