MORTON & BASSETT SPICES®

Chocolate Guinness Cake

- 2 cups, plus 2 tablespoons sugar
- 1 ¾ cups all-purpose flour
- ¾ cups, plus a teaspoon unsweetened cocoa powder
- 2 teaspoons baking soda
- ½ teaspoon baking powder
- 1 teaspoon salt
- ¾ cup sour cream
- ½ cup vegetable or neutral oil
- 3 large eggs, room temperature
- 1 cup Guinness beer
- 1 teaspoon Morton & Bassett Pure Vanilla Extract
- ½ teaspoon Morton & Bassett Vanilla Powder
- 1½ cups whipping cream
- ¼ cup Irish cream

Preheat the oven to 350°F. Prepare a 9-inch cake pan with oil and line it with parchment paper. In a large mixing bowl, combine flour, sugar, unsweetened cocoa powder, baking soda, baking powder, and salt. In a smaller mixing bowl, combine sour cream, oil, eggs, Guinness beer, and M&B Pure Vanilla Extract. Mix together, and slowly combine with the dry ingredients until well incorporated. Pour the batter into the oiled cake pan and place in the oven. Bake for 35 – 45 minutes, until a cake tester (or toothpick!) comes out clean, with no batter residue. To make the whipped topping, add cold whipping cream to a bowl. Add M&B Vanilla Powder and Irish cream. Whip until stiff peaks form. Once the cake has finished baking and has cooled, top with whipped topping. Add a dusting of cocoa powder, if desired.

Servings: 8 | Time: 1 hour

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