GUINNESS BEER AND CHOCOLATE CAKE

When chocolate meets beer the result is tasty and unusual. In our recipe we propose them together to create a special cake

INGREDIENTS:

250 g. made with flour
250 ml of Guiness beer
150 g. of sugar
100 g. of dark chocolate Emilia
100 g. of butter
3 medium eggs
½ yeast cake for sweets
For coverage:
400 g. of fresh Philadelpia cheese
200 g. of icing sugar
2 tablespoons of Guinness beer
2-3 tablespoons of dark chocolate Emilia in flakes

Difficulty **MEDIUM**	Preparation **80 min**	Portions **8/10**

1   Melt the chopped chocolate into a bain-marie, mix the butter and mix all together: you will need to obtain a smooth and homogeneous mixture. Remove from the flame and leave to cool, then add the beer and mix quickly.

> **TIP**
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> For a more strong flavor, add 3 tablespoons of bitter cocoa to poor and two teaspoons of beer.

2   With the help of an electric whip, beat the egg with the sugar until you get a light and sparkling mixture. Gradually embed the chocolate based compound, always stirring, then add the sifted flour with yeast and mix well.

3   Pour the dough into a pan of 22 cm in diameter and bake at 180 ° for 45 minutes. Bend and let cool. Meanwhile, prepare the cover: mix the cheese with the icing sugar and the beer. Spread the mixture on the cooled cake, sprinkle with chocolate flakes and serve.