



Dark Chocolate Stout Beer Cake

European double chocolate beer cake with smoked almonds

4 ounces chocolate stout beer
3.5 ounces Hershey's dark chocolate, chopped
5 ounces butter, unsalted
6 ounces soft, infused orange pitted prunes
1-1/4 cups all-purpose flour
1/4 teaspoon baking soda
1/4 teaspoon salt
2 eggs
1 teaspoon. vanilla extract
1-1/4 cups firmly packed brown sugar

Preheat oven 350 degrees F.

Line and grease 9-1/2-inch round cake pan with foil.

In a medium sauce pan, bring beer to a boil; add chocolate and butter, stir until melted.

Add prunes; remove from heat. Set aside for 10 minutes.

Place prune mixture in food processor; process to chop prunes. Set aside.

In a separate bowl, stir flour, baking soda and salt...

Place eggs, vanilla and brown sugar in mixing bowl; beat well.

Stir chocolate mixture to the eggs.

Add the dry ingredients, fold until combined.

Spoon into a greased foil lined 9-1/2-inch round cake pan.

Bake in 350-degree F oven for about 50 minutes or tests done.
Remove from oven; cool 10 minutes; remove to cooling rack; discard foil.

Prepare Chocolate Ganache and Smoked Almond Topping:

4 ounces Hershey dark chocolate or semi-sweet chocolate, chopped
1/2 cup heavy whipping cream
1/2 cup smoked chopped almonds
3 Tablespoons Hershey semi-sweet mini chocolate chips

In a medium microwave safe bowl, place chopped chocolate and heavy cream. Cook on medium heat for 30 seconds; remove from microwave and stir with a spatula; repeat in 30 second intervals until chocolate is completely melted and cream is fully incorporated.

Allow to cool for about 10-15 minutes before spreading on top of cooled cake.

Combine chopped smoked almonds and mini semi-sweet chocolate chips together. Sprinkle nut topping over the cake top edges. Reserve any remaining topping and sauce to serve separately with slices of cake. Best served after spreading with chocolate ganache.

Yield: one 9-1/2-inch cake Serves: about 8 to 10 slices

Cake Recipe Inspired by: Chef Cher Harris, Executive Pastry Chef at The Hotel Hershey Chef Harris says that her goal is to entice guests with creative options. Her pastry team is always trying to challenge themselves to try something new. For More Information See:

<https://www.meetingstoday.com/Article-Details/RegionID/0/ArticleID/29348>

Cook's Note: I used orange infused prunes in place of the original prunes and baked the cake in a larger pan. I also added a chocolate ganache and smoked almond topping.

About the Recipe: The cake has a delightful blend of flavors, enhanced by the chocolate stout, dark chocolate, and bits of prunes. It is beautiful to serve with a smooth chocolate ganache and crunchy smoked almond topping.