



Ghirardelli Chocolate Stout Cake

Difficulty: 

Total Time: **3hrs** Servings: **12**

Ingredients

For Frosting:

- 1 pound Ghirardelli bittersweet chocolate, chopped
- 2 cups heavy whipping cream
- 1 teaspoon instant espresso powder

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For Cake:

- 4 ounces unsweetened Ghirardelli chocolate, chopped
- 2 1/4 cups all-purpose flour
- 2 teaspoons baking powder
- 1/2 teaspoon baking soda
- 1/2 teaspoon salt
- 14 tbs (1 3/4 sticks) unsalted butter, at room temperature
- 1 1/4 cups plus 3 tbsp sugar
- 3 large eggs, separated into whites and yolks
- 3/4 cup chocolate stout beer
- 2/3 cup freshly brewed strong coffee

To make cake:

Position rack in center of oven and preheat to 350 degrees F. Butter and flour two 9-inch diameter cake pans with 1 1/2-inch high sides. Line bottom of each cake pan with parchment paper round; butter and flour parchment. Place chopped chocolate in medium metal bowl. Set bowl over saucepan of barely simmering water and stir until chocolate is melted and smooth. Remove bowl from over water and set aside. Whisk flour, baking powder, baking soda, and salt in medium bowl to blend. Using electric mixer, beat butter and 1 1/4 cups sugar in a large bowl until fluffy and pale yellow, about 2 minutes. Add egg yolks 1 at a time, beating until well blended after each addition. Beat in lukewarm melted chocolate, then stout and coffee. Beat flour mixture into chocolate mixture in 2 additions, just until incorporated. Using clean, dry beaters, beat egg whites and remaining 3 tablespoons sugar in another medium bowl until stiff but not dry. We found that using an electric hand mixer was easier than using a stand mixer for this step. Fold 1/3 of egg whites into cake batter to lighten, then fold in remaining egg whites in 2 additions. Divide batter between prepared cake pans (about 3 cups for each), and smooth the tops. Bake cakes until tester inserted into centers comes out clean, about 30 minutes. Transfer cakes to racks and cool in pans 20 minutes. Invert cakes onto racks; remove parchment paper and cool completely.

To make frosting

Place chopped chocolate in medium heatproof bowl. Combine whipping cream and espresso powder in medium saucepan. Bring cream mixture to simmer over medium-high heat, whisking occasionally. Pour cream mixture over chopped chocolate. Let stand 1 minute, then whisk until chocolate is melted and mixture is smooth. Chill chocolate frosting until slightly thickened and spreadable, stirring occasionally, about 2 hours. Using serrated knife, trim rounded tops from both cake layers so that tops are flat. Drop 1 1/4 cups frosting by large spoonfuls over top of cake layer; spread frosting evenly to edges with offset spatula or butter knife. Top with second cake layer, trimmed side down. Spread remaining frosting evenly over top and sides of cake.