

Chocolate Cake

2 ¼ cups all purpose flour
2 ½ teaspoons baking powder
2 teaspoons kosher salt
½ teaspoon baking soda
6 oz. coarsely chopped semi-sweet chocolate
½ cup Guinness beer
½ cup cocoa powder
¾ cup buttermilk (room temperature)
2 teaspoons vanilla extract
1 ½ sticks unsalted butter (room temperature)
1 cup granulated sugar
1 cup packed light brown sugar
¼ cup vegetable oil (or grapeseed oil)
3 large eggs (room temperature)

[Chocolate Cream Cheese Frosting \(click here\)](#)



Preheat the oven to 350°. Butter and flour the bottoms and sides of two 9” round cake pans. Line them with parchment paper if you’d like for an easier release. Set the pans aside.

Mix the dry ingredients in a large bowl (flour, baking powder, salt, and baking soda) and set that to the side as well.

In the top of a double boiler, combine the chopped chocolate, Guinness, and cocoa powder. I have also used coffee in place of the Guinness. Whisk the mixture often over medium heat until it is simmering but NOT boiling. Make sure the chocolate is melted and the mixture is completely smooth. Remove the chocolate mixture from the heat and whisk in the buttermilk and vanilla, then set it aside.

In your stand mixer with the paddle attachment, combine the room temperature butter, granulated sugar, brown sugar, and oil and beat on low speed until it is smooth. Increase the speed to medium-high and beat it until the mixture is light and fluffy – for about 5 minutes. Reduce the mixer to medium speed and add the eggs one at a time, beating them well to combine completely before adding the next. Be sure to scrape down the sides of the mixture periodically.

Alternate adding the wet and dry ingredients by thirds, starting with the flour mixture and finishing with the chocolate mixture. As soon as the last bit of flour is mixed in, stop the mixer and fold the batter to make sure no chocolate streaks remain.

Divide the batter between the two pans and place them in the preheated oven, baking them for 35-40 minutes or until a cake tester/toothpick comes out clean.

Let the cakes cool completely in the pans before frosting with [Chocolate Cream Cheese Frosting](#).

Recipe is an adaption of two recipes: from the Dessert Person and Nigella Lawson