GUINNESS CAKES

Ingredients
(makes around 18 individual cakes)
250ml (9fl oz) Guinness
400g (14oz) caster sugar
290g (10oz) plain flour
250g (9oz) unsalted butter
150ml (5fl oz) buttermilk
90g (3oz) cocoa powder
2 eggs
1 tsp vanilla bean paste
½ tsp baking powder
2 tsp bicarbonate of soda

Cream Cheese Frosting
140g (4½oz) cream cheese (e.g. Philadelphia)
60g (1¾oz) unsalted butter, softened
300g (10½oz) icing sugar

Method
1. Pre-heat your oven to 170°C (325°F) / gas mark 3.

2. Put your butter and Guinness into a saucepan on medium heat and once the butter melts take the pan off the heat. Stir in the sugar and cocoa powder.

3. Put the eggs, buttermilk and vanilla bean paste (or essence if you can't find paste) in a bowl and whisk them together. Pour in the chocolatey Guinness mixture and whisk it all together.

4. Sift the flour, bicarb of soda and the baking powder into a bowl followed by the Guinness Mixture and use a spatula or a wooden spoon to gently bring everything together.

5. Line oven-proof cake moulds on the bottom and sides with baking parchment, fill just over half way with cake mixture and cook for around 30 minutes.

6. Once cooked and cooled, cut the tops off and top with cream cheese frosting.