



LUCY'S GUINNESS CAKE RECIPE

OK, so it's not Lucy's recipe but she did make it one day and brought it in for "Cake Day" which is always Wednesday when Lucy's been baking! This is actually a cake from Nigella Lawson (known in our family as "Her Delicious Lusciousness"). As St Patrick's Day is upon us, we thought it appropriate to celebrate the Guinness and our own Irish lass, Lucy.

Ingredients for the Cake

250ml Guinness
250g unsalted butter
75g cocoa powder
400g caster sugar
150ml sour cream
2 large eggs
1 tablespoon vanilla extract
275g plain flour
2 1/2 teaspoons bicarbonate of soda

Ingredients for the Topping

300g cream cheese
150g icing sugar
2 teaspoons cornflour
125ml double cream (or whipping cream)

Method

Preheat the oven to 180°C/160°C Fan/350°F, and butter and line a 23cm/9in springform tin.

Pour the Guinness into a large wide saucepan, add the butter — in spoons or slices — and heat until the butter's melted, at which time you should whisk in the cocoa and sugar. Beat the sour cream with the eggs and vanilla and then pour into the brown, buttery, beery pan and finally whisk in the flour and bicarb.

Pour the cake batter into the greased and lined tin and bake for 45 minutes to an hour. Leave to cool completely in the tin on a cooling rack, as it is quite a damp cake.



When the cake's cold, sit it on a flat platter or cake stand and get on with the icing. Lightly whip the cream cheese until smooth, sieve over the icing sugar and cornflour and then beat to combine.

If using double cream, add it and beat until you have a spreadable consistency. If using whipping cream, whisk first to soft peaks, add a couple of spoonfuls into the cream cheese mixture and once this is combined, fold in the rest.

Ice the top of the black cake so that it resembles the frothy top of the famous pint.