Chocolate Guinness Cake

Cake Ingredients:
1 ⅓ cups butter
1 cup Guinness
2 cups plain flour
2 tsp baking soda
1 cup cocoa powder

1¾ cups sugar
3 large eggs
1 tbsp vanilla extract
½ cup sour cream
1¾ cups icing sugar

Frosting Ingredients:
8 oz white chocolate
9 tbsp butter, room temp
8 oz (1 cup) cream cheese
1¾ cups icing sugar, sifted

Preheat the oven to 350°F. Grease a 9-inch removable-base cake tin and line it with parchment paper. Melt the butter in a saucepan, whisk in cocoa powder and Guinness, then remove from heat and set aside.

In a large bowl, mix in the flour, baking soda, and sugar. Create a well and add the melted butter mixture, eggs, sour cream, and vanilla extract. Stir until combined, then pour into the prepared tin. Bake for 1 hour or until a skewer comes out clean. Meanwhile, prepare the frosting.

For the frosting, melt the white chocolate in a heatproof bowl over simmering water, then let it cool for 10 minutes. Beat butter and cream cheese until fluffy, then mix in melted chocolate. Gradually sift in powdered sugar, beating until smooth. Once the cake is cool, spread frosting over it and serve.