

# Fruity Dark Chocolate Guinness Cake with Espresso Glaze

By Susan Spungen for Susanalinity

Makes 16 squares

This recipe is based on a traditional Irish recipe for porter cake, but since porter is hard, if not impossible, to find here, just use Guinness stout instead. The cake gets better and moister as it sits for 2 or 3 days, but is also delicious right away. Wait until the day you want to eat the cake to glaze it. This recipe will also work in a 9-inch pan for a lower-profile cake. Just reduce the baking time accordingly (to probably 25 to 30 minutes).

- 6 ounces Guinness stout (1/2 bottle)
- 1/2 cup (1 stick) unsalted butter, cut up
- 1/2 cup plus 2 tablespoons/125g light brown sugar
- 1/2 cup/80g raisins
- 1/2 cup/80g golden raisins
- 1/4 cup/40g dried cherries
- Zest of 1 orange
- 1/4 cup molasses
- 2 ounces/56g bittersweet chocolate, chopped
- 1 1/3 cups/175g all-purpose flour
- 1 teaspoon baking powder
- 1/4 teaspoon baking soda
- 3/4 teaspoon pumpkin pie spice
- 1/4 teaspoon ground ginger
- 1 teaspoon espresso powder



- 3 tablespoons/23g Dutch-process cocoa powder
- 1/4 teaspoon kosher salt
- 1 large egg
- 1 large egg yolk
- 1 teaspoon vanilla extract

*For the glaze:*

- 1 cup confectioners' sugar
- 1 tablespoon melted butter
- 1 to 2 tablespoons espresso or strong coffee (or espresso powder dissolved in hot water)

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1. Heat oven to 350°F with the rack in the middle. Spray an 8-inch square pan with cooking

spray and line with a strip of parchment paper cut to fit the width of the pan, with plenty of overhang, adhering it to the bottom and sides.

2. Combine stout, butter, sugar, dried fruit, and orange zest in a medium saucepan. Bring to a boil and reduce to a simmer. Cook for about 5 minutes. Add the molasses and chocolate. Remove from heat. Stir as needed to completely melt the chocolate. Transfer to a bowl and let cool, stirring occasionally.
3. In a large bowl, combine flour, baking powder, baking soda, spices, espresso powder, cocoa powder, and salt. Whisk to combine thoroughly.
4. Pour the wet mixture into the dry mixture. Crack the whole egg into the bowl that you just poured the wet mixture out of, add the egg yolk, and beat thoroughly. Add the eggs to the large bowl, and use a rubber spatula to combine everything thoroughly.
5. Scrape the batter into the prepared pan, and bake for 35 to 40 minutes, or until a toothpick comes out clean.
6. Place cake on a wire rack to cool completely. If desired, pour about 1/4 cup of Guinness over top of the cake to moisten it while still warm. The cake will get better as it sits over 2 or 3 days, but is still delicious served right away.
7. To make the glaze, place the confectioners' sugar in a small bowl and add the butter. Slowly add the espresso, stirring with a fork until smooth. Pour over the cooled cake, using a small offset spatula to spread it toward the edges.