

Chocolate Guinness Stout Cake

375°

Aprox 20-25 min

A skewer will come out clean.

4 large eggs at room temperature

$\frac{3}{4}$ cup sugar

10 ounces bittersweet chocolate

2 ounces white chocolate

6 tablespoons of butter ,cut into small pieces

$\frac{3}{4}$ cup flour

$\frac{3}{4}$ cup dutch processed cocoa

1 $\frac{1}{4}$ cups Guinness Stout

Cut parchment to fit in the bottom of an 8 inch square pan, place parchment in the bottom and spray with pan release. Set aside.

Place both chocolates and butter in a bowl and place over a pan with 2 inches of simmering water(do not let the water touch the bottom of the pan) and melt.

Place eggs and sugar in a mixer bowl and beat till light and fluffy.

Add the melted mixture to the eggs and mix till incorporated. Remove beaters and sift the flour and cocoa over the egg/chocolate mixture, and mix till incorporated. Add the Guinness and whisk. Place into prepared pan. Bake .

Cool in pan. Then remove.