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| **Porter Cake**Ingredients for Cake:2 Cups Porter, Stout, Homemade Beer, or red wine 4 cups flour4 cups white sugar4 sticks of butter (2 cups)1.5 tsp salt1 Tbsp baking soda1.5 cups unsweetened cocoa powder1 1/3 cup sour cream4 large eggs Ingredients for Icing:2 cups whipping cream16 oz bitter-sweet chocolate**Directions:**Pre-heat oven to 350 ˚FPrepare 2 baking pans by buttering them.Combine flour, sugar, baking soda, and salt to a large bowl. Mix. Heat butter and beer in a medium saucepan.Remove from heat and add cocoa powder. Mix until smooth. Let cool. Combine sour cream and eggs in a medium bowl. Mix well. Add to cocoa beer and mix in thoroughly. Add mixture to dry ingredients and mix until smooth. Split the batch between two cake pans. Cook for 35 minutes or until an inserted toothpick comes out clean. Remove from pans to cool.Frosting:Combine whipping cream and bittersweet chocolate. Stir until chocolate is smooth. Let cool. Spread over cake.Optional Raspberry Sauce:18oz fresh raspberries2 Tbsp Lemon Juice¼ cup to ½ cup white sugar (depending on your sweet tooth preference)Pectin optionalCombine all ingredients in medium sauce pan. Stir until the raspberries break down. Take a strainer over a large measuring cup to strain the seeds. You can then pour the sauce into squeeze bottles if you prefer. Add a small amount of pectin if you want it to be thicker. (Makes 2 small squeeze bottles) |  | **Porter Cake**Ingredients for Cake:2 Cups Porter, Stout, Homemade Beer, or red wine 4 cups flour4 cups white sugar4 sticks of butter (2 cups)1.5 tsp salt1 Tbsp baking soda1.5 cups unsweetened cocoa powder1 1/3 cup sour cream4 large eggs Ingredients for Icing:2 cups whipping cream16 oz bitter-sweet chocolate**Directions:**Pre-heat oven to 350 ˚FPrepare 2 baking pans by buttering them.Combine flour, sugar, baking soda, and salt to a large bowl. Mix. Heat butter and beer in a medium saucepan.Remove from heat and add cocoa powder. Mix until smooth. Let cool.Combine sour cream and eggs in a medium bowl. Mix well. Add to cocoa beer and mix in thoroughly. Add mixture to dry ingredients and mix until smooth. Split the batch between two cake pans. Cook for 35 minutes or until an inserted toothpick comes out clean. Remove from pans to cool.Frosting:Combine whipping cream and bittersweet chocolate. Stir until chocolate is smooth. Let cool. Spread over cakeOptional Raspberry Sauce:18oz fresh raspberries2 Tbsp Lemon Juice¼ cup to ½ cup white sugar (depending on your sweet tooth preference) Pectin optionalCombine all ingredients in medium sauce pan. Stir until the raspberries break down. Take a strainer over a large measuring cup to strain the seeds. You can then pour the sauce into squeeze bottles if you prefer. \*Add a small amount of pectin if you want it to be thicker. (Makes 2 small squeeze bottles)  |  | **Porter Cake**Ingredients for Cake:2 Cups Porter, Stout, Homemade Beer, or red wine 4 cups flour4 cups white sugar4 sticks of butter (2 cups)1.5 tsp salt1 Tbsp baking soda1.5 cups unsweetened cocoa powder1 1/3 cup sour cream4 large eggs Ingredients for Icing:2 cups whipping cream16 oz bitter-sweet chocolate**Directions:**Pre-heat oven to 350 ˚FPrepare 2 baking pans by buttering them.Combine flour, sugar, baking soda, and salt to a large bowl. Mix. Heat butter and beer in a medium saucepan.Remove from heat and add cocoa powder. Mix until smooth. Let cool.Combine sour cream and eggs in a medium bowl. Mix well. Add to cocoa beer and mix in thoroughly. Add mixture to dry ingredients and mix until smooth. Split the batch between two cake pans. Cook for 35 minutes or until an inserted toothpick comes out clean. Remove from pans to cool.Frosting:Combine whipping cream and bittersweet chocolate. Stir until chocolate is smooth. Let cool. Spread over cakeOptional Raspberry Sauce:18oz fresh raspberries2 Tbsp Lemon Juice¼ cup to ½ cup white sugar (depending on your sweet tooth preference)Pectin optionalCombine all ingredients in medium sauce pan. Stir until the raspberries break down. Take a strainer over a large measuring cup to strain the seeds. You can then pour the sauce into squeeze bottles if you prefer. \*Add a small amount of pectin if you want it to be thicker. (Makes 2 small squeeze bottles)  |