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| **Porter Cake**  Ingredients for Cake:  2 Cups Porter, Stout, Homemade Beer, or red wine  4 cups flour  4 cups white sugar  4 sticks of butter (2 cups)  1.5 tsp salt  1 Tbsp baking soda  1.5 cups unsweetened cocoa powder  1 1/3 cup sour cream  4 large eggs  Ingredients for Icing: 2 cups whipping cream  16 oz bitter-sweet chocolate  **Directions:**  Pre-heat oven to 350 ˚F  Prepare 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 raspberries 2 Tbsp Lemon Juice ¼ cup to ½ cup white sugar (depending on your sweet tooth preference)  Pectin optional  Combine 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 flour  4 cups white sugar  4 sticks of butter (2 cups)  1.5 tsp salt  1 Tbsp baking soda  1.5 cups unsweetened cocoa powder  1 1/3 cup sour cream  4 large eggs  Ingredients for Icing: 2 cups whipping cream  16 oz bitter-sweet chocolate  **Directions:**  Pre-heat oven to 350 ˚F  Prepare 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 raspberries 2 Tbsp Lemon Juice ¼ cup to ½ cup white sugar (depending on your sweet tooth preference) Pectin optional  Combine 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 flour  4 cups white sugar  4 sticks of butter (2 cups)  1.5 tsp salt  1 Tbsp baking soda  1.5 cups unsweetened cocoa powder  1 1/3 cup sour cream  4 large eggs  Ingredients for Icing: 2 cups whipping cream  16 oz bitter-sweet chocolate  **Directions:**  Pre-heat oven to 350 ˚F  Prepare 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 raspberries 2 Tbsp Lemon Juice ¼ cup to ½ cup white sugar (depending on your sweet tooth preference)  Pectin optional  Combine 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) |