



**TREWITHEN DAIRY**  
GLYNN VALLEY · CORNWALL

## CHOCOLATE & CORNISH STOUT CAKE

### DESCRIPTION

Why not bake our lovely Chocolate & Cornish Stout Cake for St Patrick's Day. Dark and gorgeous Mena Dhu - Cornish Stout, brings an intense, not-too-sweet flavour and there's Trewithen Dairy Natural Yoghurt in the cake and icing too!

Chocolatey deliciousness.

### INGREDIENTS

#### FOR THE CAKE

- 250ml Mena Dhu Stout
- 250g Trewithen Dairy Unsalted Butter
- 75g Cocoa Powder
- 400g Caster Sugar
- 150ml Trewithen Dairy Natural Yoghurt
- 2 large Eggs
- 1 tbsp Vanilla Extract
- 275g Plain Flour
- 2½ tsp Bicarbonate of Soda

#### FOR THE TOPPING

- 300g Cream Cheese
- 150g Icing Sugar
- 125ml Trewithen Dairy Natural Yoghurt

### METHOD

1. Preheat the oven to gas mark 4/180°C/160°C Fan/350°F, and butter and line a 2lb/900g loaf tin with a long strip of baking parchment
2. Pour the Mena Dhu into a large wide saucepan, add the butter in slices and heat until the butter is melted. Remove from the heat and whisk in the cocoa and sugar.
3. Beat the natural yogurt with the eggs and vanilla and then pour into the pan and finally whisk in the flour and bicarbonate of soda.
4. Pour the cake batter into the greased and lined tin and bake for 45 minutes to an hour. Leave to cool completely in the tin on a cooling rack.
5. When the cake is cold, sit it on a flat platter or cake stand and get on with the icing. Lightly whip the cream cheese until smooth, sieve over the icing sugar and then beat to combine before adding the natural yogurt.
6. Ice the top of the cake so that it resembles the frothy top of a lovely Cornish pint of Mena Dhu.