IRISH YOGURTS CLONAKILTY

CHOCOLATE & PORTER CAKE

Chocolate & Porter Cake

Recipe by By Chef Kevin Dundon

Ingredients

- **For the Cake**
- 250g butter
- 150g golden syrup
- 150ml porter
- 1 tbsp treacle
- 75g dark chocolate chips
- 40g cocoa powder
- 175g caster sugar
- 3 eggs
- 160g Irish Yogurts Clonakilty Whole Milk Natural Live Yogurt
- 250g plain flour
- 2 tsp baking powder
- **For the Frosting**
- 110g butter, very soft
- 200g cream cheese, at room temperature
- 1 tbsp Irish Yogurts Clonakilty Whole Milk Natural Live Yogurt
- 220g icing sugar
- **To Garnish**
- Pistachios, chopped, optional
- Chocolate, grated
- Fresh flowers

Directions

- Preheat the oven to 160˚C. Line and grease an 8-9 inch cake tin with parchment paper. Set aside until needed.
- In a saucepan, melt the butter, golden syrup, porter and treacle. Remove from the heat and combine the chocolate and cocoa powder. Set aside to cool.
- In the meantime, in a bowl, whisk the eggs with the caster sugar until light and fluffy. Add the yogurt, then gently whisk in the cooled chocolate and porter mixture. Fold in the flour and

baking powder.

- Transfer the cake batter into the cake tin and transfer in the oven. Bake for 40-55 minutes until a skewer inserted comes out neat. Remove from the oven and set aside to cool
- At this stage, prepare the cream cheese frosting. In a bowl, beat the soft butter until very pliable, then add the cream cheese and continue to beat until smooth. Gradually add the icing sugar and just enough of yogurt to create a light yet soft icing. Place in the fridge for 2 hours to settle
- Spread the cream cheese icing over the cake and decorate with crushed pistachios, grated chocolate and fresh flours if desired. Enjoy with a cup of coffee or tea!