

CHOCOLATE &

Isle of Skye Red Ale Cake



INGREDIENTS

65g Brakes Arriba Cocoa Powder
A 89938

275ml Skye Red A 119197

175g Brakes Plain Flour A 350091

5g Brakes Bicarbonate of Soda
A 33596

2g Brakes Baking Powder A 35023

275g Tate & Lyle Mediterranean
Inspired Medium Bodied Buttery
Light Soft Brown Cane Sugar
A 350102

210g Salted Butter C 71128

167g Brakes 18 British Free Range
Fresh Medium Eggs A 16392

220g Callebaut Dark Chocolate
Callets 70% A 470655

200g Tate & Lyle Fairtrade Icing
Sugar A 106066

75g Callebaut White Chocolate
Callets A 85911



METHOD

1. Mix cocoa powder with 200ml of the Skye Red Ale and allow to infuse.
2. Grease a parchment lined baking tin with 20g softened butter
3. Sift the plain flour, bicarbonate of soda and baking powder together.
4. Beat the soft brown sugar with 110g butter until soft and creamy. Beat in the eggs one at a time and then add the cocoa mix.
5. Finally add the sifted dry ingredients a little at a time and mix ensuring all is incorporated at each stage.
6. Put mix in the lined baking tin and bake in the pre-heated oven for 30-35 minutes until cooked. Test with skewer and check skewer comes out clean.
7. Remove cake and allow to cool on a wire rack.
8. Whilst the cake is cooling make the chocolate & Skye Red Ale icing. Melt the chocolate callets.
9. Beat the icing sugar and 80g softened butter together into a smooth paste then beat in 75ml Skye Red Ale. Fold in the melted chocolate callets and spread the chocolate icing over the cake and allow to set.
10. Melt white chocolate callets and make small zig - zags on cling film lined tray and allow to set.
11. Cut portions onto plate and serve with white chocolate decorations. Dust with remaining cocoa powder and serve.