

Chocolate Pub Cake

Ready in **45 minutes**

Ingredients

- 2 sticks melted butter
- 1 3/4 cups granulated sugar
- 1 cup dark beer or root beer (such as Guinness)
- 1 tsp vanilla extract
- 1 egg
- 1/2 cup sour cream
- 1 TBS pumpkin pie spice
- 2 cups flour
- 3/4 cup unsweetened cocoa powder
- 1/2 tsp salt
- 1 1/2 tsp baking powder
- 1 cup dark chocolate chips (if desired)
- 3/4 cup powdered sugar for garnish

Preparation

1. **Preheat the oven to 350.**
2. **Melt the butter in a saucepan over medium heat. Whisk in the sugar, beer, spice, vanilla extract, egg, and sour cream. Remove from the heat and set aside.**
3. Whisk the flour, cocoa powder salt, pumpkin spice and baking powder together in a large bowl. Make a well in the center and stir in the wet ingredients. Fold the mixtures together. Gently fold in the chocolate chips if desired (Um, if you're putting beer in cake, you might as well!). Smooth the top with an offset spatula.
4. **Bake for 30-35 minutes or until a toothpick comes out clean. Cool completely.**
5. Lift the cake out by the parchment paper and move to a cutting board. Cut away all the rounded edges and cut into cubes.
6. Sift powdered sugar over the top and insert a skewer into each cube. Carefully (using an offset spatula) remove the cake cubes to a serving platter. Enjoy!