



Dark beer and yogurt cake

25'
Hands on

40'
Cook Time

8-10
Portion(s)

2
Difficulty



Ingredients

For the cake

- 220 ml beer, brown
- 230 g butter, + extra for greasing cake pan
- 60 g cocoa powder, + extra for dusting cake pan
- 300 g all-purpose flour
- 2 eggs
- 170 g strained yogurt
- 400 g granulated sugar
- salt
- 1 teaspoon(s) baking soda
- 1 tablespoon(s) [vanilla extract](#)

For the glaze

- 140 g chocolate couverture
- 100 g heavy cream 35%
- pistachios, for sprinkling over cake

Method

For the cake

- Preheat oven to 180* C (350* F) Fan.
- Cut the butter into small pieces and place in a pot. Add the brown beer and place over low heat. Wait until the butter melts, then stir and remove from heat.
- Add the cocoa powder and beat with a hand whisk until it dissolves.
- Transfer to a baking pan and set aside to cool.
- In a mixer, beat the 2 eggs and yogurt and sugar, using the whisk attachment, until fluffy.
- Add 1 tablespoon vanilla extract and beat for another 4-5 minutes.
- Remove the mixer's bowl and add the butter-cocoa powder mixture. Whisk by hand until completely combined.
- Combine the flour, baking soda, sugar and salt in a bowl.
- Add them to the bowl and stir just to combine. Do not overmix so the mixture doesn't lose its volume.
- Grease a 22-23 cm cake pan and dust with some cocoa powder (instead of flour).
- Transfer mixture to pan and bake for 35-40 minutes.
- When ready, remove from oven and set aside for 5 minutes in the pan. Then turn out on to a wire rack and allow to cool completely.

For the glaze

- Finely chop the chocolate couverture and put in a bowl along with the heavy cream.
- Cover bowl with plastic wrap and heat in a microwave for 1-2 minutes set at 800 watts until the chocolate melts.
- Stir with a spatula until the mixture is completely combined.
- Pour over cake and sprinkle with pistachios.

Διατροφικός πίνακας

Nutrition information per portion

436 Calories (kcal)	13.0 Total Fat (g)	7.8 Saturated Fat (g)	68.0 Total Carbs (g)
22%	19%	39%	26%
46.0 Sugars (g)	8.1 Protein (g)	4.8 Fibre (g)	0.47 Sodium (g)
51%	16%	19%	8%