



# Mayonnaise and dark beer cake

20'  
Hands on

30'  
Cook Time

12  
Portion(s)

1  
Difficulty



## Method

For the cake

- Preheat oven over 180° C (355\* F) Set to Fan.
- Line the bottom of a round 20 cm cake pan with parchment paper. Grease and sprinkle with cocoa and set aside for later.
- In a  **bowl**, add the flour, baking powder, and salt and whisk.
- In another bowl, add the chocolate, cocoa, sugar, hot water, instant coffee, and dark beer and whisk until homogenized.
- Combine the two mixtures and whisk.
- In a third bowl, add the egg, the  **mayonnaise**, and the vanilla extract. Whisk. Pour the mayonnaise mixture into the bowl with the rest of the ingredients and whisk until homogenized.
- Pour the mixture into the round pan and bake for 25-30 minutes.
- Remove round pan from oven and set on a  **rack** for 20 minutes to cool.
- Turn out of the pan and set it aside for 1 hour to completely cool.

For the frosting

- Place a  **pot** over medium heat. Add half of the milk and let it come to a boil.
- Add the icing sugar, corn starch, and vanilla extract to a bowl and whisk.
- Slowly add the rest of the milk to the bowl, whisking so that it doesn't form any lumps.
- When the milk comes to a boil, add the cold milk mixture and whisk continuously until it slightly thickens.
- Remove from heat and set it aside to cool and slightly thicken.

To assemble

- Evenly spread the frosting on the cake.
- Spread the nectarines, poppy seeds and finely chopped parsley on top of the frosting.
- **Cut** and  **serve**.

## Ingredients

- butter, for greasing
- 200 g all-purpose flour
- 1 teaspoon(s) baking powder
- 1 pinch salt
- 50 g chocolate couverture, finely chopped
- 50 g cocoa powder, + extra for sprinkling
- 300 g granulated sugar
- 2 tablespoon(s) water, hot
- 2 tablespoon(s) coffee, instant
- 200 g beer, dark
- 1 egg
- 150 g [homemade mayonnaise](#)
- 1 teaspoon(s) [vanilla extract](#)

For the frosting

- 500 g milk
- 30 g icing sugar
- 30 g corn starch
- 1 teaspoon(s) [vanilla extract](#)

To serve

- 80 g nectarine, compote
- 1 teaspoon(s) poppy seeds
- 1 tablespoon(s) mint, finely chopped

## Διατροφικός πίνακας

Nutrition information per portion

341 Calories (kcal)	14.0 Total Fat (g)	3.3 Saturated Fat (g)	48.0 Total Carbs (g)
17%	20%	17%	18%
32.0 Sugars (g)	5.0 Protein (g)	2.2 Fibre (g)	0.26 Sodium (g)
36%	10%	9%	4%