## Ingredients

* 2 cups stout (Guinness will do the job, but we prefer a Mocha Stout)
* 2 cups (4 sticks) unsalted butter
* 1 1/2 cups unsweetened cocoa powder (preferably Dutch-process)
* 4 cups all purpose flour
* 4 cups sugar
* 1 tablespoon baking soda
* 1 1/2 teaspoons salt
* 4 large eggs
* 1 1/3 cups sour cream

## Protocol:

1. Preheat oven to 325°F and butter a bundt pan or preheat the oven to 350°F and butter cupcake tins (makes at least 36). Sprinkle with flour, remove excess.
2. Bring 2 cups stout and 2 cups butter to simmer in heavy large saucepan over medium heat. Add cocoa powder and whisk until mixture is smooth. Cool slightly.
3. Whisk flour, sugar, baking soda, and 1 1/2 teaspoons salt in large bowl to blend.
4. Using electric mixer, beat eggs and sour cream in another large bowl to blend.
5. Add stout-chocolate mixture to egg mixture and beat just to combine.
6. Add flour mixture and beat briefly on slow speed.
7. Using rubber spatula, fold batter until completely combined.
8. Bake cakes until tester inserted into center of cakes comes out clean, about 50 minutes for the cake and 25 minutes for cupcakes.
9. Transfer cake to rack; cool 10 minutes. Turn cakes out onto rack and cool completely.
10. You can ice this cake, but we prefer it with whipped cream…