

Dubbel Dark Chocolate

Beer Cake

Ingredients:

- 1 cup Green's Gluten-Free Endeavour Dubbel Ale
- 8 Tbsp. unsalted butter or Earth Balance™ Shortening
- 3/4 cup unsweetened cocoa powder
- 2 cups granulated cane sugar
- 3/4 cup sour cream (dairy or soy) OR plain coconut yogurt
- 2 eggs
- 1 Tbsp. (*not tsp.) gluten-free vanilla extract
- 2 cups gfJules™ Gluten Free Flour
- 1 Tbsp. (*not tsp.) baking soda

Directions:

Preheat oven to 350 F.

(Note- you will need a large saucepan for this recipe, not a mixer and mixing bowl!)

Oil a 9-inch springform tube or springform pan (if using plain springform pan, line the bottom with parchment paper) or 9 x 13 pan.

In a small bowl, whisk the sour cream with the eggs and vanilla.

Pour the 1-cup of ale into a large saucepan (drink the rest!). Add the butter and heat just until melted over medium heat. Whisk in the cocoa powder and the sugar until smooth.

Add the egg mixture into saucepan mixture and whisk. Add the flour and baking soda until mixed. Pour into the oiled pan and bake for



35-40 minutes, or until a cake tester inserted into the center of the cake comes out clean. Let the cake cool completely in the pan on a cooling rack and remove from the pan when fully cooled.

Frost the top of the cake with a gluten-free cream cheese or white frosting of choice.

Easy Cream Cheese Frosting:

- 8 oz. cream cheese (dairy or non-dairy)
- 1 cup confectioner's sugar
- 1/2 cup heavy cream OR coconut or soy creamer.

Whip the cream cheese and sugar until smooth, then slowly stir in only enough cream to make spreadable consistency. Add more confectioner's sugar if the frosting is too thin; more cream if too thick.