



Easy Peasy Coconut Stout Chocolate Cake

SERVES 12 | PREP 15 min |

COOK 30 min | READY 1 hour 15 min

INGREDIENTS

1 chocolate cake mix
(I like Betty Crocker Super Moist
Chocolate Fudge)
1 3.9 oz box of instant chocolate
pudding
4 room temperature eggs
1/2 cup melted butter
1/2 cup of room temperature sour cream
1 1/3 cups room temperature stout beer
(I used Mother's Brewing Coconut
Stout. Check out tips and tricks for
suggested substitutions.)
Parchment paper
2 8" round cake pans
Rimmed cookie sheet or jelly roll pan
1 tub of store bought chocolate frosting
(I like Pillsbury Creamy Supreme
Chocolate)
1/2 cup dark chocolate chips
1/2 cup fancy flaked coconut flakes

DIRECTIONS

Follow the directions on your cake mix but instead of liquids on box add pudding, eggs, butter, sour cream, and beer.

Line two 8" round cake pans with parchment paper and divide batter between pans.

Bake for 20 minutes then check doneness by inserting a toothpick in the center of both cakes. If toothpick does not come out clean keep baking in 5 minute increments until done. Cool for 10 minutes before turning out on a cooling rack to finish cooling.

Reduce heat to 325 degrees. Line a cookie sheet with parchment paper and spread coconut flakes evenly on pan. Bake coconut stirring every 2 minutes until golden brown and toasty. It'll toast quickly (5-10 minutes tops) so keep an eye on it.

Remove lid and foil from frosting, microwave in 10 second increments until pourable, stirring between each 10 second increment with your butter knife.

Keep cakes on cooling racks. Starting in the center on the bottom cake layer, slowly pour frosting in a circular pattern, working your way to just inside the outer edge, smooth if necessary. Place next layer on top and repeat.

Sprinkle with chocolate chips and toasted coconut.