



myshoes guinness chocolate shoe cake

This delicious cake can also be iced
with an extra portion of filling



The things you'll need

FOR THE CAKE

6 oz	soft butter
14 oz	dark soft brown sugar
3	large eggs
9 oz	plain flour
3/8 teaspoon	baking powder
1 level teaspoon	bicarbonate of soda
11 oz	Guinness (or other sweet stout)
3 oz	cocoa powder
2 x 8 inch	sandwich cake tins

FOR THE FILLING

4 oz	plain chocolate
2 tablespoons	Guinness or stout as before
2 oz	soft butter
4 oz	icing sugar

You'll also need some
apricot jam
a kilo box of ready made sugar paste

Preheat oven to gas mark 4 or 350.
Brush the cake tins with softened butter.

Cream the butter and sugar together, beating until
pale and fluffy.

Beat in the eggs slowly.

Sift the flour, baking powder and bicarbonate of
soda together into a separate bowl.

Combine cocoa powder and Guinness in a largish
bowl. Slowly fold in small amounts of the sifted
flour combination. When it is all added, divide
mixture into the two cake tins and level out.

Bake in the centre of the oven for 30 - 35 minutes or
until the cakes are flat on top and feel springy
to the touch (in other words so they do not
leave an indentation).

Remove and leave to cool in their tins for five
minutes. Then turn out onto a wire rack to
cool further.

FOR FILLING

Melt chocolate with the Guinness in a
bowl set over a pan of very hot water

When melted, remove the bowl, beat in
the butter and leave to cool slightly
before beating in the icing sugar (this is
important otherwise the icing could
separate).

After filling has cooled a little, spread
onto top of one cake and carefully
sandwich the other cake on top.

FOR DECORATION

Knead the sugar paste
to warm through. Use a
small amount to make
the shoe shape or shapes
adding food colouring
as required.

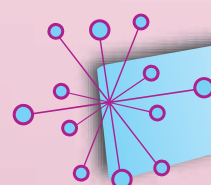
Roll the rest out to a circle of about
16 inches, making sure you will have
enough to cover the entire cake
(including sides).

Heat apricot jam in a bowl, over very hot
water. Spread a thin layer over the entire
cake using a pastry brush.

Carefully place sugar paste icing over cake
smoothing down sides. Add shoe decoration
using a little water.

Using food colouring, paint backdrop as you
wish. Zebra stripes, polka dots and all over
bright colours are popular.

If you prefer, you may also double the
filling recipe and decorate the cake
using the sugar paste shoe or shoes.



enjoy!!