



# 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.

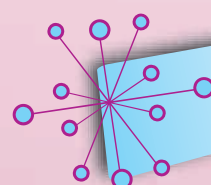
Roll the rest out to a circle of about  
16 inches, making sure you will have  
enough to cover the entire cake  
(including sides).

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!!