

# Irish Cake Bomb

Yield: 6 min

Total Time: 105 min

Recipe from: <https://www.recipeschoose.com/recipes/coffee-russian-imperial-stout-recipe>

## Ingredients:

- 1 cup unsweetened cocoa powder not Dutch-process
- 1 cup coffee brewed
- 1 1/2 cups stout Guinness Extra
- 2 sticks unsalted butter cut into 1-inch pieces
- 2 cups sugar
- 2 cups all purpose flour
- 1 1/4 teaspoons baking soda
- 1/2 teaspoon salt
- 2 large eggs
- 1 teaspoon vanilla
- 2 cups chocolate wafers finely ground
- 1 cup confectioners' sugar
- 3/4 tablespoon light corn syrup
- 1/4 cup whiskey
- 1 1/2 pounds bittersweet chocolate 61% cacao
- 3 cups heavy cream
- 16 tablespoons unsalted butter
- 1/4 cup whiskey
- 10 ounces bittersweet chocolate preferably Valrhona 61%, chopped
- 1 cup heavy cream
- 2 tablespoons corn syrup