

VELVET BOOT CHOCOLATE CAKE

Ingredients: Cake

330ml Kereru Velvet Boot Belgian Ale	4 cups sugar
125g butter	1 tablespoon baking soda
1½ cups unsweetened cocoa powder (or 1 block chocolate, broken in pieces)	1½ teaspoons salt
4 cups all purpose flour	4 large eggs
	1 cup sour cream

Preparation: Cake

Preheat oven to 180°C. Butter three 8-inch round cake pans with 2-inch-high sides. Line with parchment paper. Butter paper. Bring the beer & butter to simmer in heavy large saucepan over medium heat. Add cocoa powder & whisk until mixture is smooth. Cool slightly. Whisk flour, sugar, baking soda, & 1½ teaspoons salt in large bowl to blend. Using electric mixer, beat eggs and sour cream in another large bowl to blend. Add beer-chocolate mixture to egg mixture and beat just to combine. Add flour mixture & beat briefly on slow speed. Using rubber spatula, fold batter until completely combined. Divide batter equally among prepared pans. Bake cakes until tester inserted into centre of cakes comes out clean, about 35 minutes. Transfer cakes to rack, and cool for 10 minutes. Turn cakes out onto rack and cool completely.

Ingredients: Icing

2 cups cream 500g chocolate, chopped

Preparation: Icing

Bring cream to simmer in heavy medium saucepan. Remove from heat. Add chopped chocolate and whisk until melted and smooth. Refrigerate until icing is spreadable, stirring frequently, about 2 hours.

Place 1 cake layer on plate. Spread ⅓ cup icing over. Top with second cake layer. Spread ⅓ cup icing over. Top with third cake layer. Spread remaining icing over top and sides of cake.

SPECIAL THANKS TO *Vicki Purple* FOR THE VELVET BOOT CAKE RECIPE

STRAWBERRY STOUT COCKTAIL (THE ORC)

1 part vodka,
1 part Bees Blessing Strawberry cordial,
4 parts Kereru Moonless Stout.
Mix together and serve in chilled glass.

LIME COCONUT COCKTAIL (THE ELF)

Add 1 part Bees Blessing Lime Cordial
to 6 parts Kereru Toasted Coconut Porter.

DANCING KUMARA COCKTAIL

1 part whiskey,
1 part Bees Blessing Mulled Lemon Honey cordial,
1 part lemon juice,
4 parts Kereru Kumara Brown Ale.
Mix together and pour into glass.

PRETTY BIRDY MOCKTAIL

1 part Bees Blessing Mulled Lemon Honey cordial,
1 part lemon Juice,
5 parts Kereru Birch Beer.
Mix together and serve with ice.

For more honey cordial recipes see www.beesblessing.co.nz

For more Kereru beer recipes see www.kererubrewing.co.nz