

BEER CAKE



Ingredients

- 2/3 C. butter
- 2 eggs
- 3 C. all-purpose flour
- 1 tsp. salt
- 3/4 C. buttermilk
- 8 oz. cherries, pitted and halved
- 2 C. white sugar
- 2 1 oz. squares unsweetened chocolate, melted
- 2 tsp. baking soda
- 1 C. beer
- 1/4 C. cherry juice
- 1 C. chopped walnuts
- 2/3 C. butter
- 1 egg
- 4 1 oz. squares unsweetened chocolate, melted
- 4 C. sifted confectioners' sugar
- 3 Tbs. milk

Directions

1. Preheat oven to 350 degrees.
2. Grease and flour a 9x13 inch pan.
3. Sift flour, baking soda and salt. Set aside.
4. In a large bowl, cream 2/3 C. butter and white sugar until light and fluffy.
5. Add 2 eggs and 2 squares melted chocolate.
6. Add flour mixture alternately with beer, buttermilk and cherry juice.
7. Mix until smooth, then fold in cherries and chopped nuts.
8. Pour batter into a pan.
9. Bake at 350 degrees for 45-60 minutes, or until a toothpick inserted into the center of cake comes out clean.