

CHOCOLATE PIE

Ingredients

- LIEFMANS ON THE ROCKS 25 CL
- CANE SUGAR 180 GR
- FLOUR 180 GR
- BUTTER (SOFTENED) 135 GR
- EGGS 2
- COCOA POWDER 40 GR
- BAKING SODA 1 DESSERTSPOON
- YEAST FOR PASTRY 1 DESSERTSPOON
- CREAM CHEESE 150 GR
- POWDERED SUGAR 70 GR
- WHIPPED CREAM 80 ML
- VANILLA EXTRACT 1 DESSERTSPOON



RECIPE

1. Preheat the oven to 180°C and line a 18 cm springform cake pan with baking paper.
2. In a kneading machine, mix the softened butter with the cane sugar until light and foamy. Add the eggs one by one: let the egg fully absorb into the mixture before adding the second. In the meantime, sift the flour with the cocoa, the yeast and the baking soda and add it to the mixture with the eggs and butter. Add the beer and mix well.
3. Beat the whipped cream and keep it aside.
4. Transfer the mixture to the baking tin and put it in the warm oven for an hour. Once the cake is baked, let it cool in the tin and place it on a baking rack.
5. Meanwhile, prepare the frosting. Mix the softened butter with the Philadelphia cheese. Add the vanilla extract and the icing sugar until you get a thick cream. Add it together with the whipped cream.
6. Spread the cream on the surface of the cake. Put it in the fridge for an hour before serving.
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