



Kirk's Kilt Busting Double Devil Cake

- 1 ¼ cups Sodbuster Stout Ale
- ¼ cup Off KILTer Scottish Ale
- 1 package Pillsbury Chocolate Devil's Food Cake
- 1 can of Pillsbury Dark-Chocolate Creamy Frosting
- 3 eggs
- ½ cup oil (canola)
- ¼ lb. strawberries

Beat eggs into oil and then add 1 ¼ cups Sodbuster Stout Ale. Mix thoroughly with the cake mix at this point. Grease a pan and bake the mix for ~30 min. at 350 degrees F. Put frosting into a separate bowl and whip roughly ¼ - ½ cups Off KILTer Scottish Ale into the frosting until it becomes loose and foamy. When the cake is finished, let it cool and then remove it from the pan. Cut the cake into little cubes, such as cutting the cake 2x16x8 to result in 256 cubes. The idea is to make little sponges for the frosting mixture. Place the cake cubes back into the cake pan and then pour the frosting mixture evenly over the cubes. Gently pat-down the cubes so that they soak up all of the frosting mixture. Cut up roughly ¼ cup strawberries into slices and arrange them on top of the cake.

Recipe by Ryan Kirk, Olde Main's Stew Your Brew Cook Off 1st Place Winner