Wight Gold and Chocolate Cake

* 200ml/7fl oz Wight Gold, plus 4 tbsp for the icing
* 50g/1¾oz [cocoa powder](http://www.bbc.co.uk/food/cocoa)/drinking chocolate
* 110g/4oz [butter](http://www.bbc.co.uk/food/butter), softened
* 275g/9¾oz soft light [brown sugar](http://www.bbc.co.uk/food/brown_sugar)
* 2 large free-range [eggs](http://www.bbc.co.uk/food/egg)
* 175g/6oz [self raising flour](http://www.bbc.co.uk/food/plain_flour)
* 2 tbsp Condensed milk
* 1 tsp vanilla paste
* 220g/8oz good-quality  [chocolate](http://www.bbc.co.uk/food/dark_chocolate)
* 220g/8oz [icing sugar](http://www.bbc.co.uk/food/icing_sugar)
* 100g/3½oz soft [butter](http://www.bbc.co.uk/food/butter)

**Preparation method**

1. For the Wight Gold and chocolate cake, grease and flour a 25cm/10in loaf tin. Preheat the oven to 180C/350F/Gas 4.
2. Slowly mix the Wight Gold into the cocoa powder to form a paste.
3. In a separate bowl, beat the butter and soft brown sugar together until smooth and creamy, then add the eggs one at a time beating between each addition.
4. Stir in the cocoa and ale mixture. Sift in the flour, in batches, stirring between each addition.
5. Add the condensed milk and vanilla paste and mix well.
6. Pour the cake batter into the prepared tin and bake for 30-35 minutes, or until springy to the touch. Cool on a wire rack.
7. Melt the chocolate in a heatproof bowl suspended over a pan of simmering water.
8. Beat the icing sugar and butter together to form a soft paste. Add four tablespoons of Wight Gold and then fold in the melted chocolate.
9. Serve with the beer and chocolate icing spread over the cake.