

# CHOCOLATE—RED WINE CAKE

(Brenda's Kitchen, December 2009)

"Fluffy, not-too-sweet cake, which uses just enough wine in the batter to give it a slight boozy flavor." Active 25 min. Total: 1 hr 40 min. Serves 1 Bundt cake.

## Ingredients:

- 2 cups all-purpose flour
- $\frac{3}{4}$  cup unsweetened cocoa powder (not Dutch process)
- 1  $\frac{1}{4}$  teaspoons baking soda
- $\frac{1}{2}$  teaspoon salt
- 2 sticks unsalted butter, softened
- 1  $\frac{3}{4}$  cups sugar
- 2 large eggs
- 1 teaspoon pure vanilla extract
- 1  $\frac{1}{4}$  cups dry red wine
- Confectioner's sugar, for dusting
- Brenda's Tip: Serve with Whipped Cream or Ice Cream



## Directions:

- Preheat the oven to 350°F. Butter and flour a 12-cup Bundt pan. In a bowl, whisk the flour, cocoa powder, baking soda and salt.
- In a large bowl, using a handheld electric mixer, beat the butter with the sugar at medium-heat speed until fluffy, 4 minutes. Add the eggs, one at a time, and beat until incorporated. Add the vanilla and beat for 2 minutes longer. Working in two batches, alternately fold in the dry ingredients and the wine, until just incorporated.
- Scrape the batter into the prepared pan and bake for 45 minutes, until a toothpick inserted in the center comes out clean. Let the cake cool in the pan for 10 minutes, then turn it out onto a rack; let cool completely. Dust the cake with confectioner's sugar and serve with whipped cream or ice cream.

## Wine Pairing Recommendation:

Clos LaChance Santa Cruz Mountains Pinot Noir or Estate Grenache