



— Chocolate Red Wine Cake —

FROM ANNE SANDERSON, ACCOUNT DIRECTOR



What to do with the rest of that nice bottle of red you opened to have a glass with your virtual happy hour?

This fluffy, not-too-sweet cake uses just enough wine in the batter to elevate the simple ingredients we had in the pantry. It's really easy to make and looks impressive, and is also really nice with coffee the next morning. I got the recipe from our neighbors who probably made it with a fancier wine than we usually have around... but I found any dry red works well. I used a Cabernet.

INGREDIENTS

2 cups all-purpose flour
 3/4 cup unsweetened cocoa powder
 (NOT Dutch process — important note)
 1 1/4 teaspoons baking soda
 1/2 teaspoon salt
 2 sticks unsalted butter, softened
 1 3/4 cups sugar
 2 large eggs
 1 teaspoon pure vanilla extract
 1 1/4 cups dry red wine
 Confectioner's sugar, for dusting
 Whipped cream, for serving (optional
 — you can also use ice cream or yogurt)

EQUIPMENT

12-cup bundt pan, bowl, electric mixer

YIELDS

1 bundt cake

STEP-BY-STEP RECIPE

- 1 | Preheat the oven to 350°. Butter and flour a 12-cup bundt pan. In a bowl, whisk the flour, cocoa powder, baking soda and salt.
- 2 | In a large bowl, using a handheld electric mixer, beat the butter with the sugar at medium-high 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 2 batches, alternately fold in the dry ingredients and the wine, until just incorporated.
- 3 | 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.

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