

Chocolate Cabernet Flavors di “vine” Wine Cake

Replicated scratch (non cake mix base) recipe created especially for the Martha Stewart Show

Cake

4 oz. bittersweet chocolate
1 cup Cabernet Sauvignon wine
1/3 cup milk
1 3/4 cups sugar
2/3 cup butter, softened
3 eggs, slightly beaten
2 1/4 cup all-purpose flour
1 box (.3 oz.) black cherry sugar free gelatin
1/4 cup unsweetened cocoa powder
2 teaspoons baking powder
1/2 teaspoon baking soda
1/2 teaspoon salt

Wine Glaze

2 tablespoons butter, room temperature
1/2 cup Cabernet Sauvignon wine
1 cup powdered sugar
1/2 teaspoon vanilla extract

1. Heat oven to 350°. Grease Fleur De Lis Bundt pan with a non-stick cooking spray. Be sure to grease the grooves of your pan well to prevent cake from sticking.
2. Melt chocolate in a small bowl over simmering water in a small saucepan. Cool 5 minutes. Stir together the wine and milk and set aside.
3. Combine butter and sugar in a large mixing bowl. Mix on medium speed until well mixed. Add eggs and mix 1 to 2 minutes until light and fluffy. Add the cooled chocolate, and mix 1 to 2 minutes, scraping sides and bottom of bowl occasionally, until well mixed.
4. Whisk together with a wire whisk the flour, gelatin, cocoa powder, baking powder, baking soda and salt in a large mixing bowl. Add the flour mixture and wine mixture to the chocolate mixture. Mix on low speed about 1 minute until combined. Increase speed to medium and mix 1 to 2 minutes until well mixed, scraping sides and bottom of bowl and beater. Spoon batter into the prepared pan.
4. Bake for 40 to 45 minutes or until toothpick inserted in center of the cake comes out clean. Cool 15 minutes. Carefully, using a plastic knife, loosen the sides of the Bundt pan and invert onto a wire cooling rack. While the cake cools, prepare the cabernet wine glaze.

5. Combine the butter, wine and powdered sugar in a medium sized saucepan. Bring all ingredients to a boil. Remove from heat and stir in ½ tsp vanilla extract. Set aside to use for drizzling individual slices of cake.

Serving recommendations:

Garnish cake lightly with sifted powdered sugar. Clusters of grapes (sugared if you like) may be used as additional garnishes for presentation. Cut and serve individual slices with wine glaze. Vanilla ice cream makes a nice accompaniment.