

CALIFORNIA

Margo Murdock Murphy

“Chocolate Cabernet Flavors Di ‘vine’ Wine Cake”
Made in the Fleur De Lis Bundt Pan

Cake ingredients:

1 box of devils food cake mix
1 small box (6 ounce) black cherry gelatin or (.3 ounce) black cherry sugar free gelatin
4 eggs at room temperature
1 cup of your favorite California Cabernet Sauvignon wine
½ cup vegetable oil

Wine glaze ingredients:

2 Tbsp room temperature butter
½ cup Cabernet Sauvignon
1 cup powdered sugar
½ tsp vanilla extract

Baking instructions:

Preheat oven to 325 degrees. 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.

In a large mixer, beat the cake mix, gelatin, eggs, wine and oil on low speed for 30 seconds. Increase the speed to medium and continue to beat for 1 minute. Occasionally scrape the bowl to insure all ingredients are well mixed.

Slowly pour cake batter into Fleur De Lis Bundt pan. Gently tap the cake filled bundt pan on your counter to release any air bubbles before baking. Bake on the middle rack of your oven for 40 minutes. Remove from oven and set aside to cool for 10 minutes.

Carefully, use a plastic knife to loosen the sides of the Bundt pan and invert onto a wire cooling rack. While the cake cools, prepare a simple cabernet wine glaze.

Combine the butter, wine and powdered sugar in a medium sized pan. 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.

