

- SKS -

Red Wine Chocolate Cake

Source: smittenkitchen.com, Makes 1, 9" cake

FOR THE CAKE:

6 tablespoons (85 grams) unsalted butter, at room temperature
3/4 cup (145 grams) firmly packed dark brown sugar
1/4 cup (50 grams) white granulated sugar
1 large egg + 1 large egg yolk, at room temperature
3/4 cup (177 ml) red wine, any kind you like
1 teaspoon (5 ml) vanilla extract
1 cup + 1 tablespoon (133 grams) all-purpose flour
1/2 cup (41 grams) Dutch cocoa powder
1/8 teaspoon baking soda
1/2 teaspoon baking powder
1/4 teaspoon table salt
1/4 teaspoon ground cinnamon

FOR THE TOPPING:

1/2 cup mascarpone cheese
1/2 cup (118 grams) chilled heavy or whipping cream
2 tablespoons (25 grams) granulated sugar
1/4 teaspoon vanilla extract

- ¹ *Make the cake:* Preheat the oven to 325°F. Line the bottom of a 9-inch round cake pan with parchment, and either butter and lightly flour the parchment and exposed sides of the pan, or spray the interior with a nonstick spray.
- ² In a large bowl, on the medium speed of an electric mixer, cream the butter until smooth. Add the sugars and beat until fluffy, about 3 minutes. Add the egg and yolk and beat well, then the red wine and vanilla. Don't worry if the batter looks a little uneven.
- ³ Sift the flour, cocoa, baking soda, baking powder, cinnamon and salt together, right over your wet ingredients. Mix until 3/4 combined, then fold the rest together with a rubber spatula.
- ⁴ Spread batter in prepared pan. Bake for 25 to 30 minutes, or until a cake tester inserted into the center comes out clean. The top of the cake should be shiny and smooth, like a puddle of chocolate. Cool in pan on a rack for about 10 minutes, then flip out of pan and cool the rest of the way on a cooling rack. This cake keeps well at room temperature or in the fridge. It looks pretty dusted with powdered sugar.
- ⁵ *Make the topping:* Whip mascarpone, cream, sugar and vanilla together until soft peaks form — don't overwhip. Dollop generously on each slice of cake. It can also be covered and refrigerated for up to 4 hours.