CABERNET
GANACHE CAKE

I love the combination of dark chocolate and red wine and this is the ultimate dark chocolate and red wine fix! A light and airy chocolate cake infused with Cabernet and topped with a rich chocolate ganache and red wine glaze. Serve with your favorite glass of Cabernet Sauvignon!

16 oz. bittersweet chocolate, melted
1 tablespoon Cabernet Sauvignon
10 tablespoons unsalted butter, soft
1 ½ tablespoons organic cane sugar

1 tablespoon almond flour (or other gluten free flour)
¼ tsp. kosher salt
4 large organic eggs, separated

Preheat oven to 425 degrees. Prepare springform pan with non-stick spray. Melt chocolate in microwave oven at 30 second intervals, stirring in between each interval. When the chocolate is nearly completely melted, remove from microwave and continue stirring until melted and smooth. While still warm, stir in wine, butter, sugar, flour and salt. Add egg yolks and whisk until smooth. Beat egg whites in bowl of stand mixer with whisk attachment until soft peaks have begun to form. Gently fold whites into chocolate mixture and pour into prepared springform pan, smoothing top with spatula. Tap on counter and place in preheated oven. Bake for 15 minutes, turn off heat and allow the cake to cool in the oven for 1 hour with the oven door opened slightly. Place cake on serving plate or stand and carefully remove the sides of the pan. Finish with frosting and glaze, and enjoy with a nice glass of your favorite Cabernet!

frosting & glaze

6 oz. bittersweet chocolate chips (Ghiradelli)
½ cup heavy cream
1 tsp. Cabernet Sauvignon (or other dry red wine)
2/3 c. confectioners sugar/1 tablespoon red wine

Place a medium heatproof glass bowl over a pot of simmering water. Add chocolate and cream, stirring constantly until the chocolate has melted into the cream. Remove from heat and whisk in 1 teaspoon of red wine. Using a ladle, pour the frosting over the top of the cake, starting in the center and spreading over the cake in a circular motion, leaving an unfrosted edge around the cake. Just before serving, make glaze by whisking confectioners sugar and 1 tablespoon red wine in a separate small bowl until smooth. With a small spoon, drizzle the glaze back and forth over the top of the cake. Serve warm or at room temperature.