

DARK CHOCOLATE PINOT NOIR CAKES with salted caramel

serves 6 to 8

I love the combination of dark chocolate and red wine and this is the ultimate dark chocolate and red wine fix! The earthy tasting notes of both the chocolate and Pinot Noir are a match made in heaven in this light and airy chocolate cake infused with Pinot Noir and topped with a decadent salted caramel glaze. Serve with your favorite glass of Pinot Noir!

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 caramel glaze and sprinkling of Cypress Sea Salt Flakes. Serve still slightly warm and enjoy with a nice glass of your favorite Pinot Noir!

salted caramel glaze

1 c. organic cane sugar
½ c. water
¼ c. unsalted butter
½ c. heavy cream
2 tsp. vanilla extract
½ tsp. coarse sea salt (fleur de sel)
2 oz. dark chocolate salted caramel candies, chopped (Ghiradelli)

Place a deep medium sauce pan with sugar and water over medium heat until sugar is dissolved, stirring constantly. Add butter and stir until melted. Bring mixture to a boil over medium high heat and allow to boil until deep brown in color, 10-12 minutes. Remove from heat and whisk in cream in a slow and steady stream. Be careful as the caramel will bubble up when the cream is added. Add the chocolate candies, vanilla and sea salt and whisk until the chocolates are melted and mixture is well combined. Allow the caramel to cool to room temperature. Spoon caramel over cakes and finish with a sprinkle of Cypress Sea Salt Flakes. Extra caramel can be stored in the refrigerator up to 2 weeks. If caramel is chilled, bring to room temperature or warm slightly in the microwave prior to drizzling cakes.