

# TERRA D'ORO

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## RED WINE CHOCOLATE CAKE

SERVE WITH TERRA D'ORO ZINFANDEL

YIELD: 9" CAKE

### INGREDIENTS FOR THE RED WINE CHOCOLATE CAKE

- 192g (2 cups) almond flour
- 42g (½ cup) Dutch process cocoa powder
- ½ tsp kosher salt
- 140g (5 oz) dark chocolate
- 140g (10 tbsp) unsalted butter
- 113g (½ cup) Terra d'Oro Zinfandel
- 200g (1 cup) granulated sugar
- 5 eggs, *room temp*
- Fresh raspberries, *for topping*

### INGREDIENTS FOR THE WHIPPED CREAM

- 113g (½ cup) heavy cream
- 12g (1 tbsp) granulated sugar



### INSTRUCTIONS:

#### FOR THE RED WINE CHOCOLATE CAKE:

1. Preheat the oven to 350 degrees F. Grease a 9" springform pan and coat with cocoa powder.
2. In a medium bowl, sift the almond flour, cocoa powder, and salt. Set aside.
3. In a separate medium bowl, add the chocolate and butter. Place over a pot of simmering water and stir frequently until completely melted.
4. Remove the melted chocolate, butter mixture from heat and stir in the zinfandel. Set aside.
5. In a large bowl, add the sugar and eggs. Use an electric hand mixer to beat on high speed for 5 minutes or until doubled in size and light in color.
6. Mix in the chocolate, wine mixture until fully incorporated. Then, add the dry ingredients and mix on low speed until fully combined.
7. Pour the batter into the prepared pan and smooth out the top into an even layer.
8. Bake the cake for about 35-40 minutes or until a toothpick inserted comes out with a few moist crumbs.
9. Allow the cake to cool completely in the pan.

**FOR THE WHIPPED CREAM:**

1. In a small bowl, add the heavy cream and sugar. Use an electric hand mixer to whip the cream until medium peaks form.
2. Once the cake is cool, transfer to a serving plate. Dust with cocoa powder and top with fresh raspberries. Serve with whipped cream, a glass of Terra d'Oro Zinfandel and enjoy!