



# Chocolate and red wine cake

Opskrift af V-ZUG Ltd



Tilberedning  
Tilberedningstid

## Preparation

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200 g butter, soft  
200 g sugar  
1 pinch of salt  
3 eggs  
100 ml red wine  
200 g white flour  
2 tsp baking powder  
1 pinch of cinnamon, ground  
½ tsp cocoa powder  
60 g chocolate sprinkles  
80 g mini chocolate cubes

Line the cake tin with baking paper or grease it with butter.

### **(For)varm ovnrummet til 160°C i Varmluft**

Beat the butter, sugar and salt until light and fluffy. Add the eggs and continue to beat until the mixture has a creamy consistency. Add the red wine.

Mix the flour, baking powder, cinnamon and cocoa powder together and combine with the chocolate sprinkles and cubes.

Turn the mixture into the prepared tin. Put the cake tin on the wire shelf in the preheated cooking space. Bake.

### **Sæt bagværket ind**

**Varmluft 160°C i 1 Timer 10 Min.**

Allow the cake to cool slightly before turning it out of the tin. Leave to cool down completely.

## Tilbehør

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Wire shelf  
Cake tin, 25–28 cm long





## Yderligere oplysninger

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Oprettet den

12.04.2023

