# Chocolate and red wine cake

Recipe by V-ZUG Ltd.



Preparation
Cooking
time

## Preparation

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.

**(Pre-)heat cooking space to 160 °C with Hot air**

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.

**Put the pastry in**

**Hot air 160 °C for 1 Hrs 10 Mins**

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

## Accessories

Wire shelf

Cake tin, 25–28 cm long

## Additional information

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