Chocolate and red wine cake

Рецепт від V-ZUG AT



готування	30 хв
Час готування	1 годин 10 хв
Прилад	Combair SE з 2015 року

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.

Розігріти робочу камеру до 160 °C Гаряче повітря

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.

Засунути страву для випікання

Гаряче повітря 160 °C протягом 1 годин 10 хв

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

Аксесуари

Wire shelf

Cake tin, 25–28 cm long

Додаткова інформація

Складено	11.12.2019