

J. Rickards Winery



ZIN CHOCOLATE CAKE WITH WHIPPED MASCARPONE

Prep time: 15 min | Cook time: 30 min | Rest time: 30 min | Total time: 1 hr 15 min | 8 servings

Recommended wine pairing: *J. Rickards Old Vine Zinfandel*

Full disclosure: the wine does not fully bake out. It will taste like there is wine in there, although not in a way that you would feel tipsy. This is a rustic red velvet cake – chocolate, naturally reddened and intensely flavored. The addition of cinnamon plays off the red wine and chocolate wonderfully. And it's a one-bowl cake that bakes in no time. Hope you enjoy it! – Eliza

INGREDIENTS

THE CAKE

6 Tbsp unsalted butter, room temperature
¾ cup firmly packed dark brown sugar
¼ cup white granulated sugar
1 large egg + 1 large egg yolk, room temperature
¾ cup *J. Rickards Old Vine Zinfandel*
1 tsp vanilla extract
1 cup + 1 Tbsp all-purpose flour
½ cup Dutch cocoa powder

½ tsp baking powder
⅛ tsp baking soda
¼ tsp table salt
¼ tsp ground cinnamon

THE TOPPING

½ cup mascarpone cheese
½ cup heavy whipping cream, chilled
2 Tbsp granulated sugar
¼ tsp vanilla extract

DIRECTIONS

FOR THE CAKE

- 1 Preheat oven to 325°F. Line the bottom of a 9-inch round cake pan with parchment, and butter and flour the parchment and sides of the pan (or spray with nonstick spray).
- 2 In a large bowl, on the medium speed of an electric mixer, cream the butter until smooth. Add the sugars and beat until fluffy, about 3 minutes. Add the egg and yolk and beat well, then add the Zinfandel and the vanilla. Sift the flour, cocoa, baking soda, baking powder, cinnamon, and salt into the wet ingredients. Mix until about ¾ combined, then gently fold the rest together with a rubber spatula. Spread the batter into the prepared pan.
- 3 Bake for 25–30 minutes, or until a toothpick inserted into the center comes out clean. The top of the cake should be smooth and shiny. Cool in pan on a rack for about 10 minutes, then flip out of the pan onto a cooling rack to finish cooling.

FOR THE TOPPING

- 4 Whip mascarpone, cream, sugar, and vanilla until soft peaks form. Dollop generously on each slice of cake when served.