



RED WINE CAKE

Prep 30' – Oven 1h 15' – Serves 12 – 2l Gugelhopf or cake tin - Easy

4 eggs
a pinch of salt
200g butter, at room temperature
200g sugar
1 packet vanilla sugar
250g flour
2 tsp baking powder
1 tsp cinnamon
1 tsp cocoa powder
4 tbsp rum
170ml red wine
100g chocolate sprinkles

For the red wine cinnamon icing:

100g icing sugar
a pinch of cinnamon
2 tbsp red wine

a handful of cranberries (optional)

1. Preheat the oven to 180°C fan.
2. Separate the eggs and beat the egg whites with a pinch of salt until stiff.
3. In a large bowl, whisk the butter, sugar and vanilla sugar. Add the egg yolks and whisk again.
4. In a separate bowl, mix the flour with the baking powder, cinnamon and cocoa powder. Gradually whisk the dry ingredients into the egg mix, alternating with the rum and the red wine. Once you have a smooth batter, add the chocolate sprinkles.
5. Fold in the stiff egg whites with a wooden spatula.
6. Butter a 2l-Gugelhupf mould or spring form tin. Pour in the batter and bake for one hour and 15 minutes.
7. Remove the cake from the oven and leave to cool for 10 minutes before turning it onto a wire rack. Leave to cool completely.

8. Once cool, make the icing: put the icing sugar, cinnamon and red wine into a bowl and whisk into a smooth icing. If the icing seems too runny, add more icing sugar. Cover the cake with icing, decorate with cranberries and leave to set for an hour.

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