



ROTWEINKUCHEN (CHOCOLATE & RED WINE CAKE)

Recipe by Yvonne Young

INGREDIENTS

- 250g butter
- 1 cup sugar
- 4 eggs
- 1 tsp. vanilla sugar or essence
- 1 tbsp. cinnamon
- 1 tbsp. cocoa powder
- 1 cup SR flour
- 1 cup Red Baron Shiraz
- 10g crushed or coarsely grated dark chocolate

GLAZE

1. Mix 1 cup icing sugar, 1 tbsp. cocoa powder & 1 cup Red Baron Shiraz to make a dripping glaze.

METHOD

1. Prepare tin & preheat oven to 170°C
2. Cream sugar, vanilla sugar or essence, cinnamon & butter
3. Add eggs beat till light & fluffy
4. Add sifted flour & cocoa powder & red wine, beat till all combined
5. Fold through chocolate
6. Put mix in prepared cake tin
7. Cook in 170°C oven for approx. 1hr
8. Remove from tin, when cool pour over glaze.

WINE MATCH: FOX CREEK RED BARON SHIRAZ

Rich front palate of plums and black cherries lead into the cherry, cream and milk chocolate mid-palate and complemented by hints of roasted nuts and smoky toast. The youthful tannins complete the vibrant experience with an injection of subtle structural oak on the finish.



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