



## Darkest Chocolate Cake with Red Wine Glaze

READY IN



45 min.

SERVINGS



10

CALORIES



448 kcal

DESSERT

### Ingredients

- ☐ 8 ounces bittersweet chocolate 70% finely chopped (at least cacao)
- ☐ 4 large eggs
- ☐ 0.3 cup flour all-purpose plus more for pan
- ☐ 0.8 teaspoons kosher salt
- ☐ 0.5 cup powdered sugar
- ☐ 0.5 cup pinot noir chocolate brownies (such as Pinot Noir)
- ☐ 1 cup sugar
- ☐ 1 cup butter unsalted plus more for pan cut into pieces, (2 sticks)

## Equipment

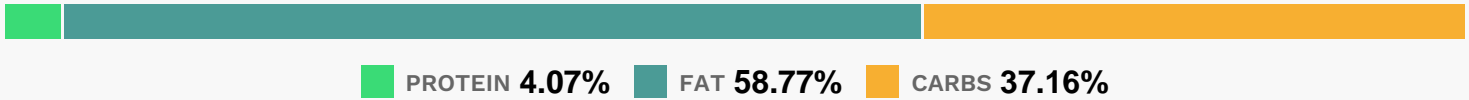
- ☐ bowl
- ☐ frying pan
- ☐ sauce pan
- ☐ oven
- ☐ whisk
- ☐ wire rack
- ☐ hand mixer
- ☐ spatula
- ☐ offset spatula

## Directions

- ☐ Preheat oven to 325°F. Lightly butter and flour pan.
- ☐ Heat chocolate, sugar, and 1 cup butter in a heatproof bowl set over a saucepan of simmering water (bowl should not touch water), stirring, until chocolate is almost completely melted, about 3 minutes; remove from heat and continue to stir until chocolate is completely melted.
- ☐ Let cool completely.
- ☐ Using an electric mixer on medium speed, add eggs to chocolate mixture 1 at a time, beating to blend after each addition. Beat until mixture has a mousse-like consistency. Reduce speed to low and add salt and 1/3 cup flour; mix until smooth. Scrape batter into prepared pan; smooth top.
- ☐ Bake cake until top is firm and edges are slightly darkened, 55–65 minutes (rely on visual cues; a tester inserted into cake's center will come out clean before cake is truly done).
- ☐ Transfer pan to a wire rack and let cake cool completely in pan before turning out.
- ☐ Heat chocolate, butter, and salt in a heatproof bowl set over a saucepan of simmering water (bowl should not touch water), stirring, until chocolate and butter are melted, about 5 minutes.
- ☐ Whisk in powdered sugar.
- ☐ Meanwhile, bring wine just to a boil in a small saucepan.
- ☐ Remove chocolate mixture from heat and whisk in wine; let cool until slightly thickened and a rubber spatula leaves a trail in mixture when stirring, 8–10 minutes.

- ☐
- Set cake on a wire rack set over a rimmedbaking sheet.
- ☐
- Pour glaze over cake andspread it across the top and over the edgeswith an offset spatula.
- ☐
- Let cake standat room temperature until glaze is set,2–3 hours.
- ☐
- DO AHEAD: Cake can be made andglazed 2 days ahead. Chill. Bring to roomtemperature before serving.

## Nutrition Facts



## Properties

Glycemic Index:16.01, Glycemic Load:16.3, Inflammation Score:-5, Nutrition Score:6.8365217706432%

## Nutrients (% of daily need)

Calories: 447.86kcal (22.39%), Fat: 29.11g (44.78%), Saturated Fat: 17.29g (108.06%), Carbohydrates: 41.41g (13.8%), Net Carbohydrates: 39.48g (14.36%), Sugar: 34.25g (38.06%), Cholesterol: 124.57mg (41.52%), Sodium: 207.98mg (9.04%), Alcohol: 1.23g (100%), Alcohol %: 1.44% (100%), Caffeine: 19.5mg (6.5%), Protein: 4.54g (9.08%), Manganese: 0.34mg (16.85%), Copper: 0.31mg (15.45%), Selenium: 9.84µg (14.06%), Vitamin A: 686.61IU (13.73%), Iron: 2mg (11.09%), Magnesium: 43.69mg (10.92%), Phosphorus: 108.51mg (10.85%), Vitamin B2: 0.14mg (7.99%), Fiber: 1.93g (7.71%), Zinc: 0.91mg (6.08%), Vitamin E: 0.87mg (5.82%), Vitamin D: 0.74µg (4.94%), Potassium: 166.66mg (4.76%), Folate: 17.71µg (4.43%), Vitamin B12: 0.26µg (4.29%), Vitamin B5: 0.42mg (4.18%), Vitamin B1: 0.05mg (3.27%), Calcium: 31.7mg (3.17%), Vitamin K: 3.29µg (3.14%), Vitamin B3: 0.46mg (2.3%), Vitamin B6: 0.04mg (2.21%)