



WHATSheATE



Darkest Chocolate Cake with Red Wine Glaze

🤍 Popular

READY IN



45 min.

SERVINGS



10

CALORIES



326 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
- ☐ 0.5 teaspoon kosher salt
- ☐ 0.5 cup powdered sugar
- ☐ 0.5 cup red wine (such as Pinot Noir)
- ☐ 1 cup sugar
- ☐ 0.3 cup butter unsalted cut into small pieces ()

Equipment

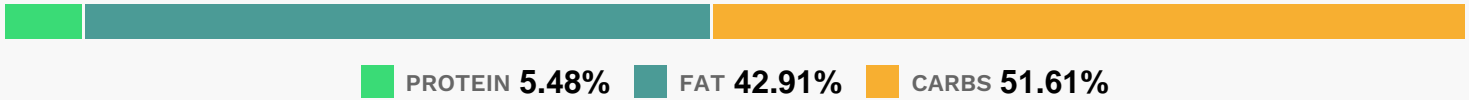
- ☐ bowl
- ☐ frying pan
- ☐ sauce pan
- ☐ oven
- ☐ whisk
- ☐ wire rack
- ☐ hand mixer
- ☐ spatula
- ☐ offset spatula

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:-3, Nutrition Score:6.1056521146194%

Nutrients (% of daily need)

Calories: 325.79kcal (16.29%), Fat: 15.3g (23.54%), Saturated Fat: 8.54g (53.4%), Carbohydrates: 41.4g (13.8%), Net Carbohydrates: 39.47g (14.35%), Sugar: 34.24g (38.05%), Cholesterol: 87.96mg (29.32%), Sodium: 147.97mg (6.43%), Alcohol: 1.23g (100%), Alcohol %: 1.72% (100%), Caffeine: 19.5mg (6.5%), Protein: 4.39g (8.79%), Manganese: 0.34mg (16.8%), Copper: 0.31mg (15.31%), Selenium: 9.67µg (13.82%), Iron: 1.99mg (11.07%), Magnesium: 43.35mg (10.84%), Phosphorus: 104.43mg (10.44%), Fiber: 1.93g (7.71%), Vitamin B2: 0.13mg (7.65%), Zinc: 0.9mg (5.97%), Vitamin A: 261.16IU (5.22%), Potassium: 162.56mg (4.64%), Folate: 17.2µg (4.3%), Vitamin B5: 0.4mg (3.99%), Vitamin B12: 0.23µg (3.81%), Vitamin D: 0.49µg (3.23%), Vitamin B1: 0.05mg (3.22%), Vitamin E: 0.48mg (3.19%), Calcium: 27.58mg (2.76%), Vitamin B3: 0.45mg (2.27%), Vitamin B6: 0.04mg (2.19%), Vitamin K: 2.1µg (2%)