

# Molten Spiced Chocolate Cabernet Cakes

Main Recipe Makes 4 1-Cup Ramekins

## Ingredients:

- 4oz Semi sweet baking chocolate
- .5 cup butter, unsalted
- 1 Tbsp Cabernet Sauvignon
- 1 tsp vanilla extract
- 1 c powdered sugar
- 2 eggs
- 1 egg yolk
- 6 Tbsp AP flour
- 1/4 tsp cinnamon, ground
- 1/4 tsp ginger, ground
- 1/8 tsp cloves, ground

## To Make More:

	<u>x5</u>	<u>x10</u>
	1.25#	2.5#
	2.5 c	5 c
	5	.6 c
	5	.2 c
	5	10 c
	10	20
	5	10
	1.9 cup	3.8 c
	1.25	2.5 tsp
	1.25	2.5 tsp
	5/8	1 tsp



## Method:

- Preheat oven to 425
- Butter and lightly flour ramekins
- Melt chocolate & butter in microwave or double broiler.
- Whisk eggs. Add vanilla, wine & sugar. Stir
- Combine both wet mixtures. Sift dry ingredients together.
- Add dry ingredient mix slowly to wet mixture.
- Pour into baking vessel.
- Bake 15-16 min until sides are firm & soft center



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