



Total Locals Club

Recipes for pairing with Total Locals
Club October 2017 Selections

www.localstastingroom.com
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Red (Wine) Velvet Cake!

Makes 8 servings. Pair with 2016 Kitfox "Velvet Venom" Pinot Noir.

"Always carry a flagon of wine in case of snakebite & furthermore, always carry a small snake".

—W.C. Fields

I may not have one of those small but blatant pins on my lapel from the Court of Master Sommeliers that is awarded on a scarlet pillow that looks like something a fairytale princess might use to prop herself up on while trying on a glass slipper but I do have a pillow & I do know that chocolate & red wine go together. So feel me on this...

Ingredients:

Use any cream cheese frosting recipe you like.

Make the Batter

- 2 2/3 cups all-purpose flour
- 3/4 cup raw cocoa powder (like Navitas Naturals)
- 3 1/2 sticks unsalted butter, soft but cool – about 65 degrees
- 2 cups gently packed light brown sugar
- 2 1/4 teaspoons baking soda
- 1 teaspoon baking soda
- 1 teaspoon Diamond Crystal kosher salt (1/2 as much is iodized)
- 1/2 teaspoon ground cinnamon
- 2 tablespoons vanilla extract
- 6 large eggs at room temp.
- 1 1/2 cups dry red wine. You can use whatever but feel free to part with some Velvet Venom if you are inclined.

To Finish:

- 1 3-4 ounce block or bar of white chocolate
- 2 tablespoons cocoa nibs

Preparation:

Make the cream cheese before you make the cake.

Adjust rack to lower-middle position & preheat to 350.

Line three 8-by-3-ounce anodized cake pans with parchment & grease with pan spray.

Sift flour & cocoa & set aside

Combine butter, brown sugar, baking soda, salt cinnamon, & vanilla in the bowl of a stand mixer fitted with paddle attachment & mix on low speed to moisten, then increase to medium & cream until fluffy, about 5 minutes. With mixer running add the eggs one at a time until fully incorporated.

Reduce speed to low & sprinkle in 1/3 of the flour/cocoa, & 1/3 of the red wine. Alternate between the two.

Divide the mixture into the prepared cake pans.

Cook for 30 minutes & then cool with no trace of warmth & put them onto a wire rack.

Frost the cakes while shaving the white chocolate over the top & sides & use a spoon to scatter the cocoa nibs on the top to mimic ermine "spots". Fling the nibs onto the side.

