

Red Wine Chocolate Layer Cake with Red Wine Chocolate Buttercream

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Ingredients

Yield: 10-12 Servings

- ¾ Cup Unsalted Butter plus 2 to 3 tablespoons for the cake pans, room temperature
- 1 Cup Light Brown Sugar, firmly packed
- ¾ Cup Granulated Sugar
- 3 Eggs, room temperature
- 1 Tablespoon Pure Vanilla Extract
- 1 Cup Greek Vanilla Yogurt, room temperature
- 2¼ Cups All Purpose Flour plus 2 to 3 tablespoons for the cake pans
- ½ Cup Unsweetened Cocoa Powder
- ½ Teaspoon Salt
- 2¾ Teaspoons Baking Soda
- 1 Cup Red Wine, room temperature, Semi-Sweet or Sweet

Notes about choosing the wine:

- An example of a “Semi-Sweet” red wine is Apothic RED, which is a red wine blend, or use your choice of Semi-Sweet wine.
 - A Port wine is a “Sweet” red wine and it’s a great addition to this cake. **If you decide to use a “Sweet” wine, cut the amount of granulated sugar from ¾ cup to ½ cup.**
 - An Italian Sparkling wine, such as Spumante, can also be used but reducing the amount of granulated sugar to ¼ cup is recommended.
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Red Wine Chocolate Buttercream

- 3 Cups (1½ Pounds) Unsalted Butter, room temperature
- 1¼ Cups Unsweetened Cocoa Powder
- 5 Cups Powdered Sugar
- 1 Tablespoon Pure Vanilla Extract
- 1/3 Cup Red Wine, a few more tablespoons if necessary

Directions

Preheat oven to 350 degrees F

Using a hand mixer and a large bowl, or a stand mixer, combine and mix the butter and the sugars until well blended. Add each egg one at a time. Once the eggs are combined, add the vanilla extract and yogurt. Mix well. Scrap the bowl down periodically.

Sift the flour, cocoa powder, salt, and baking soda. Add the dry ingredients to the wet ingredients. Mix on low speed. Immediately add the milk to the lumpy batter Mix just until the batter comes together and has the appearance of a smooth whip.

Butter and flour 2, 9-inch round cake pans. Divide the batter evenly between each cake pan, it's about 3¼ cups of batter per pan. Place the cake pans on the middle rack of the oven and bake at 350 degrees for about 35 minutes. At the 30-minute mark insert a toothpick in the center of one of the layers. Once the toothpick comes out clean take them out of the oven and allow them cool in the pans for 5 to 10 minutes. Invert them onto a rack. An optional step while the layers are warm, poke a few holes in each one and brush with wine. Once the layers are cool, frost and decorate the cake as desired.

Red Wine Chocolate Buttercream

Using a hand mixer and a large bowl, or a stand mixer, mix the butter until smooth. Add the cocoa powder and blend until smooth. Add 1 cup of powdered sugar at a time blending well in between each addition. Add the vanilla extract. Continue mixing while adding the wine. If the buttercream is a little stiff, add 1 tablespoon of wine at a time until the desired consistency is reached.