



Allesverloren

CHOCOLATE FRUIT CAKE



Allesverloren

RIEBEEK VALLEY SWARTLAND WESTERN CAPE SOUTH AFRICA

FOR THE LOVE OF WINE



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The Chocolate Fruit Cake is a rich, moist cake that will last longer than any other chocolate cake. This recipe makes 2 x 20cm cakes, each 5cm in height or one large cake.

Ingredients:

- 1kg fruit cake mix
- 240g butter
- 1 tablespoon ground coffee
- 1 teaspoon mixed spice
- 400ml water
- 240g sugar
- 1 cup golden syrup
- 1 cup of Allesverloren Red Muscadel
- 4 tablespoons cacao
- 300g cake flour
- ½ teaspoon baking powder
- ½ teaspoon bicarb soda
- 4 eggs

Method:

Preheat the oven to 140C.

Line two cake tins with baking paper and cover with 'spray and cook'.

Add the fruitcake mix, butter, coffee, mixed spice, water, sugar, golden syrup and red muscadel to a pot. Bring it to a boil and simmer for five minutes. Remove it from the heat and allow it to cool down to room temperature.

Beat the eggs with an electric beater, add the fruit cake mixture and the rest of the dry ingredients.

Beat together until combined.

Pour the mixture into the prepared cake tins and bake for 1½ hours. Test the cake with a toothpick, when the toothpick comes out clean it is done. (Increase the time of baking by an hour if you pour are baking one cake).

Leave it to cool down slightly, then pour two tablespoons of red muscadel over the cake and leave it to cool down completely. You can feed your cake one tablespoon of red muscadel per week.

Enjoy your cake with a glass of Allesverloren's Red Muscadel.



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