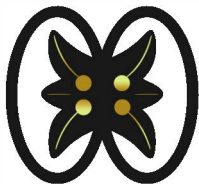


Cuban Sangria Cake

with Mint Cream

This dark chocolate sangria cake blends red wine, chocolate and citrus flavors together to make the ultimate chocolate cake. Choose a citrusy sangria or non-sparkling red wine. Enjoy the cake with a glass of sangria!



the Cake

CHOCOLATE CAKE MIX

YOU WILL NEED

- 4 large eggs (252g, weighed with shell)
- ¾ cup mild extra-virgin olive oil (150g)
- ¾ cup sangria wine (180g)
- ½ cup 70% dark chocolate, chopped (3oz, 85g)
- ¼ cup hot milk (60g)

Preheat oven to 325°F. Grease a 9x3-inch springform pan and line the bottom with parchment paper.

Pour hot milk over chopped dark chocolate. Stir until well blended. Set aside.

Beat eggs at high speed for 3-5 minutes until light and fluffy. With the mixer still running, gradually add the olive oil in a thin drizzle and beat until thick and creamy.

Add the sangria wine and the chocolate cake mix. Beat on low speed until just combined.

Stir in the milk chocolate blend and mix until well combined.

Pour batter into prepared pan and bake in preheated oven for 55-60 minutes or until toothpick inserted in center comes out clean or with a few moist crumbs. Cool in baking pan for 5-10 minutes before unmolding.

the Cream

YOU WILL NEED

- 2 cups cold heavy cream (480g)
- ¾ cup powdered sugar (85g)
- ½ teaspoon mint extract

Beat the ingredients on medium speed until thick and creamy.

Serve the cake garnished with mint cream.