
Beloved Zinfandel Cake

The Windsor Family Cookbook
Windsor Vineyards - Windsor, CA

Servings: 8

2 1/4 cups cake flour, sifted
2 1/2 teaspoons baking powder
1/2 teaspoon cinnamon
1/2 teaspoon ground cloves
1/2 teaspoon salt
1/4 cup butter
1/4 cup vegetable shortening
1 cup sugar
3 tablespoons orange rind, grated
1/2 cup ground walnuts
2/3 cup Zinfandel wine
1/3 cup buttermilk
1 tablespoon orange liqueur
4 egg whites
1/4 cup sugar

Grease and flour two nine-inch cake pans.

Preheat the oven to 375 degrees.

In a bowl, mix together the flour, baking powder, cinnamon, ground cloves and salt.

In a large bowl, cream together the butter and shortening. Add one cup of sugar and the grated orange rind. Cream until fluffy.

In a bowl, combine the Zinfandel, buttermilk and orange liqueur. Add the flour mixture, walnuts and Zinfandel mixture to the creamed butter mixture. Stir until smooth.

Whip the egg whites until foamy. Gradually beat in, by the spoonful, the sugar. Continue beating the egg whites until stiff. Fold into the cake batter lightly. Place the batter in the cake pans.

Bake for 25 to 30 minutes.

Cool and serve with whipped cream or ice cream.

Dessert

Per Serving (excluding unknown items): 394 Calories; 15g Fat (35.1% calories from fat); 6g Protein; 58g Carbohydrate; 1g Dietary Fiber; 16mg Cholesterol; 384mg Sodium. Exchanges: 1 1/2 Grain(Starch); 1/2 Lean Meat; 0 Fruit; 0 Non-Fat Milk; 3 Fat; 2 Other Carbohydrates.