

Red Wine Molten Dark Chocolate Cake

Chef Scott - Aldi Test Kitchen
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Servings: 12

GANACHE

1/4 cup heavy whipping cream

2 ounces premium dark chocolate (85% cocoa), broken into small pieces
2 tablespoons cabernet sauvignon

1 1/2 teaspoons butter, softened

RED WINE REDUCTION

1 cup cabernet sauvignon

1/4 cup granulated sugar

CAKE

canola cooking spray (as needed)

1 box (16.5 ounce) Devil's Food cake mix

1/2 cup cabernet sauvignon

3 large eggs

1/2 cup water

1/3 cup vegetable oil

Preparation Time: 10 minutes

Cook Time: 4 minutes

For the ganache: In a medium pan over medium-high heat, bring the cream to a boil.

Place the chocolate in a medium glass bowl. Cover with the boiling cream. Let sit for 5 minutes or until the chocolate has softened. Using a spatula, carefully stir the chocolate and cream until fully combined.

Stir in the wine and butter. Stir until fully incorporated. Cover.

Place in the refrigerator for at least twenty-four hours or until the ganache has become firm.

For the red wine reduction: Place the wine and sugar in a small saucepan. Bring to a boil and reduce until a syrupy consistency is achieved, about 10 to 15 minutes. Reserve.

For the cake: Preheat the oven to 375 degrees.

Coat twelve four-ounce ramekins with cooking spray.

In a large bowl, combine the cake mix, wine, eggs, water and oil. Beat together with an electric hand mixer.

Fill each ramekin one-third of the way with cake batter. Top with one tablespoon of firm ganache in the center. Fill with cake batter until just below the lip of the ramekin.

Bake for 15 minutes or until the edges of the cake are firm and the center is not fully set.

Allow the cakes to cool for 5 minutes. Top with the red wine reduction.

Serve.

Per Serving (excluding unknown items): 132 Calories; 10g Fat (76.3% calories from fat); 2g Protein; 5g Carbohydrate; 0g Dietary Fiber; 61mg Cholesterol; 45mg Sodium. Exchanges: 0 Lean Meat; 0 Non-Fat Milk; 2 Fat; 1/2 Other Carbohydrates.