



RED WINE CHOCOLATE CAKE



PREP TIME: 1H30
BAKE TIME: 30MIN
TOTAL TIME: 2H

INGREDIENTS

- 200g The One GF Flour Blend (see recipe below)*
- 1 tsp baking soda
- ½ tsp salt
- ¼ tsp cream of tartar
- 170g margarine
- 300g sugar
- 2 tsp vanilla extract
- 3 eggs
- 1 cup of red wine

*Flour recipe:

- 60g white rice flour
- 60g brown rice flour
- 40g tapioca
- 30g potato starch
- 6g xanthan gum
- 4g guar gum

DIRECTIONS

- 1. Preheat oven to 350°F and prepare 2x 8 inch or 3x 6 inch cake pans. Cut parchment rounds for the bottom only. Do not grease the pans.**
- 2. In your mixer bowl, weigh out the sugar and the margarine. Cream until light and fluffy, making sure to scrape the bowl once after 2 minutes, and again after 3 minutes.**
- 3. While your mixer is mixing, weight and mix all remaining dry ingredients together in a bowl. Whisk to combine.**
- 4. Add 3 eggs to the margarine and sugar mix. Cream until light and fluffy. Scrape down the bowl and mix again.**
- 5. Weigh and measure your wine.**
- 6. Pour the wine into the mixing bowl and gently mix for 20 seconds on LOW.**



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DIRECTIONS

7. Add the dry mix on top, and mix on LOW until the flour disappears. Once this happens, turn the mixer to medium and mix 2 minutes.

Scrape the bowl down, and mix on high for about a minute.

Batter needs to be smooth, so keep scraping and beating until there are no lumps.

8. Evenly divide the batter between the cake pans. Insert heat cores if you are using them.

2x 8 inch cake pans = 560g each

3x 6 inch cake pans = 370g each

9. Bake 30 minutes at 350°F, or until a toothpick inserted in the center comes out clean AND when you press LIGHTLY with your fingers on the cake springs back. If both of these do not happen, then bake another 3/5 minutes and test again.

The sides will have pulled away from the pan.

11. Let the cakes cool in their pan. Once completely cool, run an offset spatula around the pan to help remove.

Wrap each round in plastic wrap and freeze overnight.

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RASPBERRY CHOCOLATE GANACHE



PREP TIME: 1H30
BAKE TIME: 30MIN
TOTAL TIME: 2H

INGREDIENTS

- 430g raspberries
- 2 TBL granulated sugar
- 250g dark chocolate (chopped if needed)
- 180g powdered sugar, sifted
- 35g cocoa powder, sifted
- Pinch of salt

DIRECTIONS

- 1. Place the raspberries in a large microwave safe container, and microwave on high 2 minutes. Mash the berries with a fork, and microwave again for 2 minutes. They need to be boiling and fall apart completely.**
- 2. Using a strainer or a nut milk bag, take the raspberries, and separate the solids from the liquids.**
- 3. Back in the microwave safe container, place 145g of the raspberry liquid and heat 1 minute. Keep the remainder of your raspberry liquid, you'll need it at the very end.**
- 4. Pour the chocolate on top of the hot liquid and stir until melted. If needed, microwave again in increments of 15 seconds until melted.**
- 5. Sift cocoa powder and powdered sugar together and whisk to combine.**
- 6. Add the salt to the melted chocolate, and pour the powdered sugar and cocoa powder on top. Whisk strongly to combine.**
- 7. Let ganache cool to room temperature.**
- 8. After ganache has been sitting, whip with a paddle attachment on medium speed. It will soften quite a bit. If it still feels too stiff, add more raspberry, about a tablespoon at a time, until it is spreadable.**





RASPBERRY CHOCOLATE GANACHE



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CAKE ASSEMBLY

(TURNTABLE IS PREFERRED, NOT NECESSARY)

1. Remove your cake layers from the freezer.

Place one on a plate or cake round, and place about $\frac{1}{2}$ of the ganache on top (about 450g). With an offset spatula, smooth the ganache flat and let it come out over the side of your cake round.

2. Stack the next round on top, and repeat with the remaining ganache.

TIP: leave a little ganache in the bowl to cover any bare spots at the end.

3. Chill this cake for 1 hour or overnight to set the ganache.

4. Before serving, allow your cake to come to room temp, about 2 hours prior to eating for best texture!

To finish your cake you can place raspberries on top and around the bottom, or you can dust lightly with cocoa powder (or both!)

