

CABERNET VELVET CUPCAKES

Yield: Approx. 16 Cupcakes

Ingredients:

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| Unsalted Butter, soft | 5 oz (10 Tbsp) |
| Granulated Sugar | 12 ½ oz |
| Eggs, large | 3 |
| Red Wine Vinegar | 1 tsp |
| Buttermilk | 1 ¼ C |
| Vanilla Extract | 1 tsp |
| Cake Flour | 9 oz |
| Dark Cocoa Powder | 1 oz |
| Cabernet Wine Flour | 2 ¼ oz |
| Baking Powder | 1 tsp |
| Baking Soda | 1 tsp |
| Salt | ½ tsp |
| (Optional) Red Food Coloring | 1 tsp |

Instructions:

Preheat the oven to 350 F. Spray two cupcake pans and line with cupcake papers.

Combine the buttermilk, vinegar, vanilla and red food coloring (if using) and set aside. In a bowl, sift together the flour, wine flour, cocoa powder, baking powder, baking soda and salt. Set this aside as well. Crack the eggs into a measuring cup and let them sit out at room temperature until tepid.

In the bowl of a stand mixer fitted with a paddle, beat the unsalted butter for 1 minute on medium low speed. Add the sugar gradually and beat the butter and sugar for at least 3 minutes, or until the mixture is pale and fluffy.

While the mixer is still going, pour in the eggs, one by one. Wait until each egg is incorporated into the batter before adding the next. Before adding the last egg, stop the mixer and scrape down the bowl and paddle to get all of the sugar and butter incorporated. Add the last egg and mix until homogenous.

Stop the mixer. From here on out, only use the lowest speed setting. Pour in half of the dry ingredients and mix on low until barely combined. Stop the mixer and pour in half of the wet ingredients. Again, mix on low until barely combined. Stop the mixer and pour in ½ of the remaining dry ingredients. Alternate the last fraction of the dry and wet ingredients, alternating and mixing only until barely combined.

Stop the mixer and remove the bowl from the machine. Using a rubber spatula, fold the batter once or twice, making sure to incorporate everything gently.

Using an ice cream scoop, fill each cupcake papers $\frac{3}{4}$ full. Bake for 14 - 18 minutes, until the tops are amber and spring back when touched. You can also use a toothpick to test the cake and ensure that the middle is baked through and not liquid. Remove the cupcakes from the oven and let cool in the pan for 15 minutes. Lift the cupcakes out of the pan when still slightly warm.

You may choose to make a ganache glaze for the top of the cupcakes. To do this, let the cupcakes cool completely. Make ganache by boiling 1 C heavy cream in a medium saucepan. Pour the boiled cream over 8 oz of dark chocolate. Whisk to combine. Now, dip each cupcake in the chocolate glaze, let the excess drip off and then let the glaze set right side up. The extra glaze can be left to cool then used to pipe designs with a piping bag and decorating tip.

To increase the wine flavor, you can also make a simple syrup with $\frac{1}{2}$ C water and $\frac{3}{4}$ C sugar. To this add $\frac{1}{4}$ C of red wine and use this to glaze the cupcakes while still warm.

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