



*"The Essence of Paso Robles"™*

### **Molton Spiced Chocolate Cabernet Cake**

#### Ingredients:

4 oz. semi-sweet baking chocolate  
½ cup (1 stick of butter)  
1 tbsp. Robert Hall Reserve Cabernet Sauvignon  
1 tsp. pure vanilla extract  
1 cup of confectioners' sugar  
2 eggs  
1 egg yolk  
6 tbsp. flour  
¼ tsp. gourmet Saigon Cinnamon  
¼ tsp. gourmet ground ginger

#### Directions:

Butter 4 (6-oz.) custard cups or soufflé dishes. Place on baking sheet.

Microwave chocolate and butter in large microwavable bowl on high 1 minute or until butter is melted. Whisk until chocolate is completely melted, stir in Robert Hall Reserve Cabernet Sauvignon, vanilla and sugar until blended. Whisk in eggs and yolk, stir in remaining ingredients. Spoon evenly into prepared dishes.

Bake in preheated 425 degree oven, fifteen minutes until sides are firm but centers are soft. Let stand 1 minute, loosen edges with knife. Invert onto serving plates, sprinkle with confectioners' sugar if desired.

(Makes 4 servings)