

## Chocolate Wined Cake

Written by Janet  
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### Ingredients:

- 2 cups flour
- 1 Tbsp. Baking powder
- ½ Cup cooking oil
- ½ Cup cocoa powder
- ¾ Cup milk
- 4 Eggs

### For the sauce:

- 1 Can condensed milk
- 2 Tbsp. Cocoa powder
- 2/3 Red Wine

### Preparation:

Preheat oven at 350° F. Grease a 9 inch springform baking pan, place a piece of parchment paper on the bottom of the pan and brushed it with oil then dust it with flour.

In a Large bowl, mix the flour, baking powder and cocoa powder, add the eggs, milk and cooking oil until well blended. Pour the batter into the prepared pan and bake it for 30 minutes or until a wooden pick comes out clean. Meanwhile the cake it's baking; place in a blender the condensed milk, cocoa powder and red wine to make the sauce. When the cake it's done take it out of the oven but don't take out of the pan just run a knife on the edges to loosen the cake. Pour the wine sauce over the cake in the pan, when the sauce as been absorb open the springform cake and move it to a plate. Garnish with walnuts, cherrys and mint leaves.