



## Ingredients

### Ingredient Checklist

- ☐ 2 cups all-purpose flour
- ☐ 3/4 cup unsweetened cocoa powder (not Dutch process)
- ☐ 1 1/4 teaspoons baking soda
- ☐ 1/2 teaspoon salt
- ☐ 2 sticks unsalted butter, softened
- ☐ 1 3/4 cups sugar
- ☐ 2 large eggs

- ☐ 1 teaspoon pure vanilla extract
- ☐ 1 1/4 cups dry red wine
- ☐ Confectioner's sugar, for dusting
- ☐ Whipped cream, for serving

## Directions

### Instructions Checklist

- ☐ **Step 1**

Preheat the oven to 350°. Butter and flour a 12-cup bundt pan. In a bowl, whisk the flour, cocoa powder, baking soda and salt.

- ☐ **Step 2**

In a large bowl, using a handheld electric mixer, beat the butter with the sugar at medium-high speed until fluffy, 4 minutes. Add the eggs, one at a time, and beat until incorporated. Add the vanilla and beat for 2 minutes longer. Working in two batches, alternately fold in the dry ingredients and the wine, until just incorporated.

- ☐ **Step 3**

Scrape the batter into the prepared pan, and bake for 45 minutes, until a toothpick inserted in the center comes out clean. Let the cake cool in the pan for 10 minutes, then turn it out onto a rack; let cool completely. Dust the cake with confectioner's sugar and serve with whipped cream.

