

# DAVINCI

## Chocolate Chianti Jubilee Cake Recipe by Mark Leslie of *Beyond the Pasta* Pairs with DaVinci® Chianti

- 2 cups all-purpose, unbleached flour
- 2 teaspoons baking powder
- 6 tablespoons unsweetened cocoa powder
- 1 1/4 teaspoons ground cinnamon
- 1/4 teaspoon salt
- 1 cup (2 sticks) unsalted butter, room temperature,  
cut into cubes
- 1 1/4 cups sugar
- 4 large eggs
- 1 cup DaVinci Chianti wine
- 4 ounces bittersweet chocolate (60% cacao),  
finely chopped
- 1 (13.5-ounce) jar pitted Bing cherries packed in water, drained, cut in half  
(you may substitute 1 (14.5-ounce) can of pitted sour/tart cherries packed in water, drained, but left whole)



### Ganache Topping:

- 8 ounces bittersweet chocolate (60% cacao), chopped
- 1 cup heavy whipping cream
- 2 tablespoons unsalted butter

Preheat oven to 325 degrees. Butter and flour a 9-inch nonstick springform pan.

In a medium bowl, shift together the flour, baking powder, cocoa, cinnamon, and salt. Set aside.

In a large bowl, using a hand mixer or wooden spoon, cream the butter. Add the sugar in thirds, mixing together well between each addition. Add the eggs, one at a time, to the butter mixture, beating until incorporated between each addition. Add the wine, mixing until incorporated—the texture will be grainy and a bit “soupy.” Using a spatula or wooden spoon, add the flour mixture to the cocoa mixture, in batches, stirring well between each addition. Stir in the chocolate until well combined. Gently fold in the halved Bing cherries (don’t use an electric mixer—you want the cherries to maintain their shape and not to be pulverized into mush), until they are distributed throughout the batter.

Pour the batter into the prepared pan and bake for 50 to 60 minutes, until an inserted toothpick comes out clean. Remove from oven and let cool completely in the pan on a wire rack. Remove the ring, and using a large spatula, transfer the cake from the pan base back onto the wire rack. Place a piece of parchment or waxed paper under the rack to catch the drips when glazing with the ganache.

To make the ganache:

Put the cream into a medium saucepan, and over medium heat, scald the cream, until tiny bubbles form around the edges, about 10 to 15 minutes. Turn off the heat, add the chocolate, and with a wooden spoon or heat-proof spatula, slowly stir until completely melted and smooth. (Be careful not to stir too vigorously or tiny air bubbles will form.) With the chocolate smooth, add the butter, one tablespoon at a time, gently stirring after each addition, until the butter is melted and incorporated. (Note: The butter gives the ganache its sheen, so again be gentle when stirring to prevent air bubbles forming.)

Pour the warm ganache over the cake, making sure it runs over the edge and coats the side. Allow the ganache to completely cool. Transfer the cake to a serving platter.

Serves 8 to 12.

***Note:*** *The overflow ganache on the wax paper can be stored in an airtight container in the refrigerator for up to a month or in the freezer for up to six months. Use it from the freezer to add ganache curls on top of ice cream. Drag a spoon across the surface of the frozen ganache to create individual curls.*