



CERSEI'S DRUNKEN RED KEEP CAKE

*Adapted from Pretty Cake Machine's Rotweinkochen

Serves many many people

Equipment: Castle Bundt Cake Pan, baking spray, flour sifter, oven, hand or stand mixer, spatula, stove top, pastry brush, saucepan.



Ingredients:

Cake:

- 1 1/4 cup butter
- 1 1/4 cup sugar
- 6 eggs
- 1 TB vanilla extract
- 3 cups all-purpose flour
- 1 TB baking powder
- 1 1/2 TB poudre forte (or 1 TB pumpkin pie spice with 1/2 TB black pepper)
- 1 1/2 TB cocoa powder
- 1/2 cup red wine

Red Wine -Raspberry Purée

- 12 oz fresh raspberries
- 3/4 cup sugar
- 1 1/3 cup red wine
- 1/2 tsp poudre fort (or 1/4 tsp pumpkin pie spice and 1/4 tsp black pepper)

Instructions:

1. Preheat the oven to 350° F.
2. Take this time to prep your ingredients. Separate the egg whites and yolks into separate dishes. Spray the interior of your cake pan thoroughly with baking spray, using a pastry brush to hit the crannies if needed.
3. Place 6 and 1/2 tablespoons of sugar in a small dish and set aside for later. In a larger bowl, or in the bowl of your stand mixer, cream the remaining sugar, butter, or vanilla extract until light and fluffy. Mix in the egg yolks one by one.
4. Sift the flour, cocoa powder, baking powder, and poudre fort into a separate, large bowl. Turn the mixer on in the wet ingredients' bowl, add a third of the dry mix, and then pour in half the wine. Repeat until you are out of both.
5. Pour the batter into the bowl you used for the flour and clean the stand mixer bowl and mixer beaters completely.
6. In the now clean bowl beat the egg whites until foamy. Drizzle in the sugar you had reserved earlier and continue to beat until it forms stiff peaks. Carefully fold this meringue into the batter a third at a time.
7. Pour the batter into the cake pan and tap the pan a couple of times on the counter to release any air bubbles. Use a pastry brush to coat the sides of the pan about an inch above the rest of the batter.



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Instructions:

8. Bake in the oven for 45-55 minutes or until a skewer inserted into the center comes out clean. Let cool in the pan for 10-15 minutes before leveling off the excess with a serrated knife, and inverting onto your serving plate. Tent with saran wrap and let cool while you make the purée.
9. Stir the wine and sugar together in a small saucepan until dissolved. Pour 3/4 of the raspberries into the pan and bring it to a boil.
10. Reduce the heat to low and let the berries simmer, occasionally stirring, until it reduces by half and thickens — about 40-45 minutes.
11. Remove the pan from heat and let cool before pouring it into a sealable container. Let chill in the fridge until you are ready to serve.
12. Remove the saran wrap from the cake.
13. Place the remaining fresh raspberries into the center, then pour the purée on top, letting it ooze down the corners.
14. Sprinkle powdered sugar on top.