

SAVOR INDIANA RECIPES



Wine Cake

INGREDIENTS

Cake

- 1 package (18 3/4 oz.) white cake mix
- 1 package (3.4 oz.) grape gelatin
- 2/3 c. vegetable oil
- 1 cup French Lick Red Wine
- 3 eggs



Glaze

- 1 stick real butter
- 3/4 cup French Lick Red Wine
- 1/2 lb. confectioner's sugar

From The Kitchen of
Vintage Café at the French Lick
Winery French Lick, Indiana
From "Opulent Orange County"

DIRECTIONS

1. Preheat oven to 350 degrees. Coat a bundt cake pan with non-stick cooking spray with flour; set aside. In a large bowl, combine cake mix and gelatin mix. Add oil and 1 cup of wine; mix until just combined. Add eggs, one at a time, mixing well after each addition. Pour into prepared pan and bake for 50 minutes or until cake tests done.
2. While cake is baking, mix together butter, remaining wine, and confectioner's sugar in a small saucepan. Simmer over low heat while cake bakes; butter should be completely melted.
3. Pour glaze over cake as soon as it comes out of the oven. Cake will sizzle.
4. Let stand for 20 minutes before turning out onto a wire rack. Cool completely. Sprinkle with confectioner's sugar.

You can use raspberry, cherry or blackberry gelatin with raspberry, cherry, or blackberry wine. Serves 12 to 16.