

## Red Wine and Almond Cake with surprise

### Ingredients

200 g wheat flour (or 100 g wheat flour and 100 g spelt flour)

100 g ground almonds

250 g spreadable butter (2 h at room temperature)

250 g brown sugar

5 eggs

4 teaspoon baking powder

1 pinch of salt

125 ml red wine (or 125 ml glühwein)

100 g chopped almonds

100 g dark chocolate

3 teaspoon cinnamon

3 tablespoon cacao

200 g plum puree

(or pit 1000 g plums, reduce to small pieces with blender, mix with 100 g gelling sugar (3:1), season with some lemon juice, cinnamon, cloves powder and star anise, fill into an ovenproof dish and put it into the oven for 1,5 hour at 350 degrees F / 175°C.

Stir from time to time.)

100 g marzipan (can be dropped)

200 g dark chocolate coating

Round springform pan, 28 cm diameter

Baking paper

Some butter to grease

### Directions

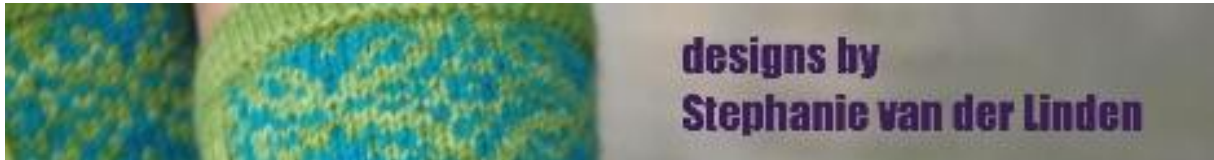
Preheat oven to 350 degrees F / 175°C.

Cover ground of springform pan with baking paper, grease side.

Separate 5 eggs. Whisk glair with 1 teaspoon of cold water stiff and put aside.

Sift together flavour, baking powder, salt, cinnamon and cacao and set aside.

Chop dark chocolate with a big cooking knife.



Cream butter and sugar together until light and fluffy, add in yellow of the eggs.  
Add the flavour mixture alternately with the red wine.  
Stir in chopped almonds and chopped chocolate.  
Fold in the stiff glair gently with a cooking spoon.  
Pour into the springform pan and bake in preheated oven for 45 – 50 minutes.  
With a wooden shashlik spit you can test if the cake is done:  
Thrust into the middle of the cake; if there is still cake mixture on the wood the cake needs some more minutes.  
If the cake is done there is only butter and some tiny cake crumbs at the wood!  
Allow cake to cool.

In the meantime the plum puree can be done (see above).

After the cake cooled down slice cake into 3 flan cases and separate them.

Roll marzipan and cut out a circle in the size of the springform pan.

Spread  $\frac{1}{4}$  of plum puree on the lower flan case, add marzipan, spread  $\frac{1}{4}$  of plum puree on and add the middle lower flan case.

Spread  $\frac{1}{2}$  of plum puree and add the upper flan case.

Press on gently.

Melt chopped coating chocolate in a metal bowl over a pot with boiling water.

Glaze the cake with couverture and decorate it (think of the birthday candles!) before the chocolate is stiff.

Wrapped in aluminum foil the cake can be stored a good week. It tastes best 1 day later!

If you don't like marzipan you can easily drop it. The cake is also very tasty only with plum puree! Furthermore some kilojoules can be economized 😊

Enjoy and bon appétit!