



VIÑA PUNTO ALTO
CHILE

Dominique's chocolat coffee cake

75g / 5/8 cup / 2 ½ oz. flour
1 tablespoon baking powder
25g / ¼ cup / 1 oz. pure cacao powder
125g / ½ cup / 4 oz. unsalted butter, softened
125g / 2/3 cup / 4 oz. sugar
2 eggs
1 ½ tablespoons vanilla sugar
2 tablespoons milk

The sauce:

70 g / 1/3 cup / 2 oz. brown sugar
2 tablespoons cacao
250 ml / 1 cup / 8 fl. oz. coffee

Preheat the oven to 190°C/375°F.

In a small bowl, mix the flour, baking powder, cacao powder and a pinch of salt.

In a large bowl cream the butter and the sugar, add the eggs then the flour-cacao mixture followed by the vanilla sugar and the milk.

Pour the batter into a cake tin, sprinkle with brown sugar and cacao powder then spoon over the hot coffee.

Bake approximately 30 minutes.

Accompany this dish with a Punto Niño Carménère

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