



German Mulled Wine Cake for Christmas

Prep time: 40 mins, Cook time: 60 mins - Total time: 1 hour 40 mins

Cuisine: German

Serves: 14

Ingredients

- 1 cup Red wine
- 8.8 oz. Red tart cherries, canned
- 3.5 oz. Marzipan
- 8 oz. Butter, soft
- 198 grams Sugar
- 1 tsp Vanilla extract
- Salt
- 4 Eggs
- 240 grams Flour
- 56 grams cornstarch
- 11 grams Cocoa powder
- 1 tsp Cinnamon
- 8 grams Baking powder
- 3.5 oz. grated chocolate or chocolate chips

Instructions

1. Using a vegetable peeler, remove the zest from the orange in wide strips, avoiding the white pith; place the zest with the cloves and cinnamon stick in a small piece of cheesecloth, tie it tightly with butcher's twine and add the bundle to the saucepan.
2. Add the wine to the saucepan and let it boil down a bit. Switch off the heat. Drain the cherries and add them to the wine. Let the cherries be infused by the mulled wine for 20 mins.
3. Remove the spice bag, drain the cherries but collect the mulled wine. Preheat your oven to 330°F.
4. Beat butter with sugar, vanilla, marzipan and a pinch of salt for 10 mins (I recommend using a kitchen aid) until frothy and white.
5. Stir in the eggs individually. Set 1 tbsp. of the flour aside. Mix the remaining flour with starch, cocoa, cinnamon and baking powder. Add the flour mixture, the mulled wine and the chocolate to the butter mixture. Only mix for a short time until everything is incorporated well.
6. Mix the cherries with the remained flour, so they don't sink too deep in the batter.
7. Fill the batter into the prepared bundt cake pan. Distribute the cherries on the batter.
8. Bake your cake for 1 hour. Test with a skewer if it's done and allow to cool for 10 mins on a wire rack. Carefully turn the cake out of the cake pan, let it cool down completely and sprinkle powdered sugar on top.

Easy Homemade Marzipan

Prep time - 5 mins, **Total time** - 5 mins

: Kimberly Killebrew, www.daringgourmet.com

Serves: Makes about 12 ounces

Ingredients

- 144 grams **blanched almond flour/meal** (or blanch, grind and dry your own almonds)
- 170 grams powdered sugar
- 2 teaspoons **quality pure almond extract**
- 1 teaspoon **quality food grade rose water**
- 1 egg white

Instructions

1. Place the almond flour and powdered sugar in a food processor and pulse until combined and any lumps are broken up. Add the almond extract and rose water and pulse to combine. Add the egg white and process until a thick dough is formed. If the mass is still too wet and sticky, add more powdered sugar and ground almonds. Keep in mind that it will become firmer after it's been refrigerated.
2. Turn the almond marzipan out onto a work surface and knead it a few times. Form it into a log, wrap it up in plastic wrap and refrigerate.
3. Will keep for at least a month in the refrigerator or up to 6 months in the freezer. Bring to room temperature before using in any recipe.
4. Makes about 12 ounces of marzipan or almond paste

Notes

Marzipan vs. Almond Paste: Almond paste is softer and is used in baked goods. Marzipan is firmer and is used in making candies/chocolates or as fondant for cakes. Marzipan also uses rose water. To adjust this recipe according to what you're using it for, follow this recipe as instructed for almond paste (I still include the rose water because it tastes amazing), or add an extra ¼ cup or more of ground almonds/almond meal until you reach a firmer consistency (one that you can roll out with a rolling pin without it sticking).