



# Mulled wine chocolate cake

250 g flour  
1 sachet baking powder  
200 g sugar  
2 sachets of vanilla sugar  
4 eggs  
225 g butter  
2 tsp cinnamon  
1 tbsp baking cocoa powder  
160 g chocolate sprinkles  
icing sugar for decoration  
250 ml red wine  
1 sheet of baking paper



Separate the egg whites from the egg yolks and beat the egg whites until stiff.

Beat the butter, sugar and vanilla sugar until fluffy. Add the egg yolks and stir in.

Add the cinnamon, cocoa, chocolate sprinkles and wine and stir in. Then carefully fold in the beaten egg whites.

Mix the flour with the baking powder and stir into the other ingredients.

Pour the batter into a greased tin and bake at 180 degrees for 55 minutes.

Leave the cake to cool in the tin for 15 minutes, then turn out onto a cake rack, a large plate or something similar.

Cut out the stars from the baking paper to create a star template. Dust the cake with icing sugar through the template. To do this, use a spoon to sift the icing sugar through a sieve onto the cake.

