

CHOCOLATE POKE CAKE
2017 ZINFANDEL ESSENCE



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SERVES: 4-6

INGREDIENTS

1 cup all-purpose flour
1/4 cup plus 2 tablespoons
unsweetened cocoa powder
1/2 teaspoon baking soda
1/2 teaspoon salt
3/4 cup granulated sugar
1/4 cup yogurt
1/4 cup vegetable oil
1 1/2 teaspoons pure vanilla
extract
3/4 cup water

For Garnish:

2/3 cup chocolate syrup
shaved chocolate

INSTRUCTIONS

Preheat oven to 350°F.

Line an 8 by 8-inch square baking pan or 8-inch spring-form pan with parchment and set aside.

In a large bowl, combine the flour, cocoa powder, baking soda, salt and sugar.

In a separate bowl, whisk together yogurt, vegetable oil, vanilla, and water until evenly combined.

Pour the wet mixture into the dry mixture and stir until just combined. Pour into the prepared 8-inch pan.

Place on the center rack of your oven and bake for 25 minutes or until the cake has risen and a toothpick inserted into the center comes out mostly clean. Let cool completely.

Once cooled, poke holes into the cake with a toothpick or fork. Pour the chocolate syrup evenly over the top, allowing it to seep into the cake.

Top with shaved chocolate and serve.

Store covered at room temperature for up to two days or freeze if desired.

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