

Red wine raspberry goat cheese cake

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You will need

two cups (200g) all-purpose flour
half teaspoon salt
half teaspoon baking powder
half teaspoon baking soda
1.5 cups of butter (3 sticks)
1 cup white granulated sugar
2 eggs
1 teaspoon vanilla extract
1 bottle (750 ml) cheap dry red wine
2 9-inch-diameter circular baking pans
2 8.9-inch-diameter circles parchment paper
a few ml vegetable oil for greasing
1 long tube of goat cheese, about 10 oz
1 cup powdered sugar
1 jar raspberry preserves (or make your own)
half pint of raspberries

Instructions

1. **Let all the ingredients come to room temperature.**
2. **Reduce the wine.** Pour the red wine (one bottle / 750 ml) into a pan with a large diameter and let it gently simmer until it has a volume of $\frac{3}{4}$ of a cup, or about $\frac{1}{4}$ of its original volume. While it's reducing, continue to the following steps. Once it's reduced, pour the wine into a glass container and put it into the fridge briefly so it cools to room temperature.
3. **Grease the pans.** Get two 9-inch diameter circular baking pans. Grease the bottom interior of both by dropping a few ml of vegetable oil into the pan and spreading it around with the corner of a paper towel. Cut out two 7.9-inch diameter parchment paper circles. Put one in each pan, and then grease the parchment paper using the same method.
4. **Preheat the oven** to 450 K (350 °F).
5. **Mix the dry ingredients.** Combine the flour (two cups / 200g), salt (half teaspoon), baking soda (half teaspoon), and baking powder (half teaspoon) in a bowl and set this dry mixture aside.
6. **Mix the wet ingredients.**
 - a. Beat half the butter ($\frac{3}{4}$ cup / 1.5 sticks) and all the granulated sugar (1 cup) for about 3 minutes.
 - b. Add the eggs to the butter and sugar and beat for another 3 minutes.
7. **Wait** until the oven has reached 450 K (350 °F) and the reduced wine is at room temperature. Once the wet ingredients and the dry ingredients are mixed, the cakes will need to go into the oven right away so don't proceed until everything is ready.
8. **Combine wet and dry.**
 - a. Mix the dry ingredients with the butter/sugar/egg mixture just until combined.
 - b. Pour in the reduced wine and mix until just combined.
9. **Pour the batter into the pans.** Divide the batter evenly into the two 9-inch-diameter pans. The batter won't flatten out much while it cooks, so be sure to spread it evenly all the way to the edges of the pans. The cakes will be stacked so it's important for them to be flat not domed.
10. **Bake** the cakes until a toothpick inserted into the center comes out clean. Check every few minutes starting at 10 minutes. Do not overbake the cakes.

11. **Make the icing.** Combine half the butter ($\frac{3}{4}$ cup / 1.5 sticks), all goat cheese (1 long tube / 10 oz), and all the powdered sugar (1 cup) until the mixture is homogeneous. Let it stay at room temperature.
12. **Cool the cakes.** Once the cakes are out of the oven, let them sit for a few minutes, then move them to the refrigerator to come to room temperature or colder.
13. **Take both cakes out of the tins** and set them with their flat sides (bottoms) up. If the cakes are slightly domed then set them on plates with a raised lip on the perimeter so they are stable.
14. **Pipe a ring of icing along the perimeter of one of the cakes.** This cake will be the bottom cake. The icing will form a retaining wall that will hold in a reservoir of raspberry preserves. I don't have piping equipment so I just used a plastic sandwich bag with the corner snipped off. You'll only be piping a small fraction of the total icing.
15. **Spread a layer of raspberry preserves** on the bottom cake, filling the inside of the ring of icing.
16. **Spread a layer of icing** on the flat side of the top cake.
17. **Place the top cake on top of the bottom cake**, with the flat sides together, bringing the layer of icing and layer of preserves together.
18. **Ice the cake.**
 - a. Cover the top and sides of the cake with a thin layer of icing. Use about half the icing for this step.
 - b. Put the cake into the refrigerator for about ten minutes.
 - c. Use the remaining icing to apply a second coat of icing to the top and sides of the cake.
19. **Put the raspberries on top of the cake**, evenly spaced.
20. **Drizzle some raspberry preserves onto the cake.** Use a plastic sandwich bag with the corner snipped off. You might want to run the bag under warm water first to reduce the viscosity of the preserves.
21. **Refrigerate to solidify; serve at room temperature.** The wine flavor is subtle and won't come through when it's cold.