



VQA WINES OF
ONTARIO



VQA Sparkling WINE LAYER CAKE

This pretty-in-pink cake will definitely sparkle as the sweet finish to any special dinner.

Prep Time: 30 minutes • Cook Time: 10 minutes • Total Time: 40 hour + 1 hour to chill • Serves: 12

INGREDIENTS:

Cake:

- 1 cup (250 mL) VQA Sparkling Wine
- 2 1/4 cups (550 mL) all-purpose flour, sifted
- 1 1/2 tsp (7 mL) baking powder
- 1/2 tsp (2 mL) baking soda
- 1/2 tsp (2 mL) salt
- 1 cup (250 mL) beets, grated
- 3/4 cup (175 mL) unsalted butter, at room temp.
- 1 1/2 cups (375 mL) granulated sugar
- 3 eggs, at room temperature
- 2 tsp (10 mL) vanilla extract
- 1 tsp (5 mL) lemon zest

Frosting:

- 2 tbsp (30 mL) VQA Sparkling Wine
- 3/4 cup (175 mL) unsalted butter, at room temp.
- 1/2 cup (125 mL) cream cheese, at room temp.
- 5 cups (1.25 L) icing sugar, sifted
- 1 tbsp (15 mL) 35% whipping cream
- 1 tsp (5 mL) vanilla extract
- 1/4 tsp (1 mL) salt

INSTRUCTIONS:

- Cake:** Preheat oven to 350°F (180°C). Grease two 9-inch (23 cm) round cake pans and line bottoms with parchment paper. In bowl, whisk together flour, baking powder, baking soda and salt; set aside. Peel and grate beets; let drain in colander set over bowl for 15 minutes, reserving beet juice (reserve grated beets for another use). Combine sparkling VQA wine and 1 tbsp (15 mL) beet juice. Set aside.
- In separate bowl and using electric mixer, beat butter and sugar on medium speed until light and fluffy. Beat in eggs, one at a time, incorporating each addition fully before adding the next one. Beat in vanilla extract and lemon zest.
- With mixer on low speed, alternately add flour mixture in 3 parts and VQA wine mixture in 2 parts, starting and ending with flour mixture, and scraping down bowl as needed between additions.
- Scrape batter into prepared pans, smoothing top; bake for 25 to 30 minutes or until tester inserted in centre comes out clean. Let stand for 10 minutes. Transfer cakes directly to rack; let cool completely.
- Frosting:** Using electric mixer, beat butter and cream cheese until light and fluffy. With mixer on low speed, beat in sparkling VQA wine, icing sugar, cream, 1 tsp (5 mL) reserved beet juice, vanilla and salt until smooth. Increase speed to high; beat for 1 to 2 minutes or until frosting is light and fluffy.
- Place one cake on serving platter; spread top with 1/3 cup (75 mL) frosting. Top with second cake layer; spread remaining frosting over top and side of cake. Refrigerate for at least 1 hour or until frosting is set.

Tip: Garnish cake with edible flowers or strawberries, raspberries or cherries if desired.