

Chocolate Malbec Cupcakes



Amount	Unit	Ingredient
1 1/2	cup	Old York Cellars Malbec
2		Eggs
3	tbsp	Canola oil
1	tsp	Vanilla extract
1 1/2	cup	All-purpose flour
1 1/2	cup	Sugar
3/4	cup	Baking cocoa
1 1/2	tsp	Baking soda
3/4	tsp	Salt
3/4	tsp	Baking powder
16	oz	Bittersweet chocolate, chopped
2	cup	Heavy whipping cream

In a large bowl, beat the [Old York Cellars Malbec Wine](#), eggs, oil and vanilla until well blended.

Combine the flour, sugar, cocoa, baking soda, salt and baking powder; gradually beat into wine mixture until blended.

Fill paper-lined muffin cups half full. Bake at 350° for 18-20 minutes or until a toothpick comes out clean.

Cool for 10 minutes before removing from pans to wire racks to cool completely. Place chocolate in a small bowl. In a small saucepan, bring cream just to a boil.

Pour over chocolate; whisk until smooth. Refrigerate until chilled.

Beat until soft peaks form, about 15 seconds.

Pipe over cupcakes.

Cheers & Enjoy!

