

# *French Lick Winery & The Vintage Café*

## **French Lick Winery & The Vintage Café Wine Cake**

### **Cake:**

**1 pkg. (18  $\frac{3}{4}$  oz.) white cake mix**  
**1 pkg. (3.4 oz.) grape gelatin**  
 **$\frac{2}{3}$  c. vegetable oil**  
**1 c. French Lick Red Wine**  
**3 eggs**

### **Glaze:**

**1 stick real butter**  
 **$\frac{3}{4}$  c. French Lick Red Wine**  
 **$\frac{1}{2}$  lb. confectioner's sugar**

Preheat oven to 350°. Coat a bundt cake pan with non-stick cooking spray with flour; set aside.

In a large bowl, combine cake mix and gelatin mix. Add oil and 1 c. of wine; mix until just combined. Add eggs, one at a time, mixing well after each addition. Pour into prepared pan and bake for 50 minutes or until cake tests done.

While the cake is baking, mix together butter, remaining wine, and confectioner's sugar in a small saucepan. Simmer over low heat while cake bakes; butter should be completely melted.

Pour glaze over cake as soon as it comes out of the oven. Cake will sizzle. Let stand for 20 minutes before turning out on to a wire rack. Cool completely. Sprinkle with confectioner's sugar.

Serves 12 to 16.

~~You can use raspberry, cherry, or blackberry gelatin with raspberry, cherry or blackberry wine.