

Wine Cake

From Nelson's Kitchen
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This is a recipe passed to me by my mother Dioraci Urtassum.

Ingredientes:

- 6 eggs
- 3 cups of sugar (21 oz)
- Grated zest from one orange
- 1/2 teaspoon of salt
- 1 1/2 cup of dry white wine (12.5 oz)
- 1 1/2 cup of flavourless cooking oil (11 oz)
- 4 cups of all-purpose flour (20 oz)
- 4 teaspoon of baking powder

Ingredientes (glaze):

- 1 cup of sugar
- 1/2 cup of rum or cognac

Procedure:

1. **Pre-heat oven to 325 F.**
2. **Prepare three or four loaf pans**
 - Spray the pans with cooking spray.
 - Cut a piece of parchment paper to cover the bottom and the narrow sides of each pan.
 - Place the paper in the pan and spray the paper
3. **Mix the batter**
 - Mix the eggs with the sugar in a large bowl.
 - Add the lemon zest, salt, wine, cooking oil and mix well.
 - Put all the flour on top and put the baking powder on top of the flour.
 - First gently mix the baking powder only with the flour on top of the wet ingredients.
 - Then mix the batter until it is homogeneous
4. **Bake the bolos**
 - Divide the batter into the prepared pans.
 - Bake in the middle rack. After 20 minutes rotate the pans.
 - The bolos should be baked in about 40 minutes.
 - Test by inserting a toothpick into the bolo. It should come out mostly clean.

5. Glaze

- Measure the 1 cup of sugar and carefully dump into the center of a small sauce pan.
- Carefully dump 1/2 cup of water around the sugar.
- Take the pan to the stove and cook in moderate heat until all the sugar dissolves — only stir carefully to not splash the sides of the pan if needed after the mixture is already very hot.
- Let the mixture cook until it forms a very thick sirup — you may wish to let it caramelize a bit, but only to a light amber colour.
- Add 1/2 cup of rum or cognac and stir with the thick sirup until it is completely homogeneous.
- As soon as you remove the bolos from the oven, prickle the top with a toothpick and divide the glaze amongst the bolos.
- Let the glaze soak into the bolos for about 15 minutes.
- Invert the bolos into a clean cutting board and place them top-side up on a cooling rack.