**RED WINE (one 9 inch, two 6 inch)**

**6 tablespoons unsalted butter, at room temperature**

**3/4 cup (5.11 oz) firmly packed dark brown sugar**

**1/4 cup (1.76) white granulated sugar**

**1 large egg + 1 large egg yolk, at room temperature**

**<1 cup red wine, zin blend**

**1-1/2 teaspoon vanilla extract**

**1 cup + 1 tablespoon (4.69) all-purpose flour**

**3/4 cup (2.17 oz) natural cocoa powder**

**1/8 teaspoon baking soda**

**1/2 teaspoon baking powder**

**1/4 teaspoon table salt**

**1/8 teaspoon ground cinnamon**

**1 9 in layer = 4 cups for 2 6 in layer**

**13 cupcakes, 39 minis (1 scoop)**

**320 degrees for 25 minutes**

**15 minutes for mini cupcakes**

**12 tablespoons unsalted butter, at room temperature**

**1-1/2 cup (5.11 oz) firmly packed dark brown sugar**

**1/2 cup (1.76) white granulated sugar**

**2 large egg + 2 large egg yolk, at room temperature**

**<2 cup red wine, zin blend**

**3 teaspoon vanilla extract**

**2 cup + 2 tablespoon (4.69) all-purpose flour**

**1-1/2 cup (2.17 oz) natural cocoa powder**

**1/4 teaspoon baking soda**

**1 teaspoon baking powder**

**1/2 teaspoon table salt**

**1/4 teaspoon ground cinnamon**

RED WINE (3 9 in)

18 tablespoons (85 grams) unsalted butter, at room temperature

2-1/4 cup (179 grams) firmly packed dark brown sugar

3/4 cup (50 grams) white granulated sugar

3 large egg + 3 large egg yolk, at room temperature

<3 cup (177 ml) red wine (zin blend)

5 teaspoon (5 ml) vanilla extract

3 cup + 3 tablespoon (133 grams) all-purpose flour

2-1/4 cup (41 grams) natural cocoa powder

3/8 teaspoon baking soda

1- 1/2 teaspoon baking powder

3/4 teaspoon table salt

3/8 teaspoon ground cinnamon

three (3) 9 in layers = 12 cups for (36?) cupcakes