

CUBANISIMO *Vineyards*  
PINOT NOIR CUPCAKES

INGREDIENTS

- 1 ½ cups flour (all purpose or gluten free blend for gluten free cupcakes)
- ¼ cup unsweetened cocoa
- 1 cup white sugar
- 1 tsp baking soda
- ½ tsp salt
- 1 tsp white vinegar
- 6 tbs vegetable oil
- 1 cup Cubanísimo Pinot Noir

DIRECTIONS

Preheat oven to 350°. Line muffin tin with cupcake wrappers.

Add all ingredients to mixing bowl and mix well until smooth. Fill cupcake wells approximately 2/3 full.

Bake for 20 minutes. Cool on cooling rack.

Glaze with simple chocolate ganache glaze.

SIMPLE CHOCOLATE GANACHE GLAZE

INGREDIENTS

- ¼ cup semi-sweet chocolate chips
- 2 tbs half and half

DIRECTIONS

Microwave chocolate chips 30 seconds at a time until they start melting. Add half and half and stir until smooth. If needed, microwave 30 seconds at a time, stirring in between until the glaze is smooth. Put glaze into small sandwich baggie and snip the end to glaze the cupcakes.