

Dark Chocolate Pound Cake with Cherries Jubilee

A decadent treat for Valentine's Day or any time of year, this dark chocolate pound cake has stolen our hearts. Complemented by rich cherries jubilee and a dollop of whipped cream, it pairs exquisitely with our Lizzy James Port.

Pound Cake Ingredients:

3/4 cups mini semisweet chocolate chips
1 3/4 cups all-purpose flour, divided
1/2 cup + 2 Tbs unsweetened cocoa powder
1/2 tsp baking powder
1/2 tsp salt
3/4 cup (1 1/2 sticks) unsalted butter, room temp
6 Tbs vegetable shortening
1 3/4 cups sugar
3 eggs
1 tsp whole milk

Cherries Jubilee Ingredients:

1 cup sugar
2 Tbs cornstarch
1/4 tsp kosher salt
1 1/2 cups water
2 lbs fresh or frozen Bing cherries, pitted
1/2 cup Lizzy James Dessert Wine (optional)
4 Tbs unsalted butter
Lightly sweetened whipped cream, for serving



Instructions:

Preheat oven to 325°. Spray a 9x5" loaf pan with cooking spray. In a small bowl, combine chocolate chips with 1/4 cup flour and 2 Tbs cocoa powder. Stir to blend. In a medium bowl, stir together remaining 1 1/2 cups flour, 1/2 cup cocoa powder, baking powder and salt. Set aside. Use an electric mixer on medium speed to beat butter, shortening and sugar until light and fluffy. Add eggs one at a time, beating well after each addition. Beat in vanilla extract. Turn mixer to low and alternately add flour mix and milk to butter mix in three additions, ending with dry ingredients. Stir in chocolate chip mix until blended. Pour batter into prepared pan and bake until a toothpick inserted in the center comes out clean, about 1 1/2 hours. Cool completely on a wire rack. Run a knife around the sides of the pan to unmold the cake on to the rack.

To make the cherries, combine sugar, cornstarch, salt and water in a saucepan. Cook over low heat, stirring until sugar has dissolved. Add cherries, increase heat to medium and cook until syrup has thickened to a thin jam-like consistency, about 30 minutes. Remove from heat and stir in Lizzy James Dessert Wine, if using. Return to low heat and cook another 5 minutes (omit this step if not using). Whisk in butter, 1 Tbs at a time and remove from heat.

To serve, cut into slices for up to 8 plates. Top each slice with a dollop of whipped cream and ladle the warm cherries and syrup all over.