



Full Pantries

Christmas Zabaione Bundt Cake

Ingredients:

- **250 g soft butter** (1 cup + 2 tbsp)
- **250 g fine sugar** (1 ¼ cup)
- **1 vanilla bean**
- **1 packet vanilla sugar** (about 2 tsp or use 1 tsp vanilla extract)
- **4 large eggs**
- **1/4 zest of an untreated lemon**
- **200 ml mulled white wine** (e.g., “Claus” from Klindworth) (¾ cup + 1 tbsp)
- **1 tbsp brown rum or Chantré**
- **250 g flour** (type 405 wheat flour or type 630 spelt flour) (2 cups)
- **1 pinch of salt**
- **1 packet baking powder** (about 2 tsp)
- **Butter for greasing the pan**
- **Breadcrumbs or semolina for dusting the pan**

Instructions:

1. Prepare the Oven and Bundt Pan:

Preheat your oven to **350 °F (180 °C) top/bottom heat**. Grease the Bundt pan thoroughly with butter, then dust it with breadcrumbs or semolina to help the cake release easily after baking.

2. Cream Butter and Sugar:

Place the soft butter, sugar, and vanilla sugar in a mixing bowl. Slice the vanilla bean lengthwise, scrape out the seeds, and add them to the butter-sugar mixture. Using a hand mixer or stand mixer, beat until the mixture becomes light and creamy, about a few minutes.

3. Add the Eggs and Lemon Zest:

Add the eggs one at a time, mixing each one well before adding the next. Grate about a quarter of the lemon peel finely and add this lemon zest to the mixture.

4. **Mix Dry Ingredients:**

In a separate bowl, combine the flour, salt, and baking powder.

5. **Combine Wet and Dry Ingredients Alternately:**

Gradually add the mulled wine and the flour mixture to the batter, alternating between the two. Stir gently until everything is evenly incorporated, but be careful not to overmix, as this can make the cake dense. Finally, add a generous splash of rum or Chantr  (about 1 tbsp) and stir it in briefly.

6. **Transfer the Batter to the Bundt Pan:**

Pour the batter evenly into the prepared Bundt pan. Tap the pan on the counter a few times to remove any air bubbles.

7. **Bake:**

Bake the cake in the preheated oven for approximately **50-60 minutes**.

Check after 50 minutes with a toothpick or skewer: if it comes out clean, the cake is ready.

8. **Cool and Serve:**

Let the cake cool completely in the pan before gently turning it out onto a cooling rack. For a festive touch, dust with powdered sugar or decorate with a glaze of your choice.

9.

Enjoy baking and savoring this holiday treat!