



And it all started with warm McCormick® Gourmet Collection Roasted Saigon Cinnamon.

### McCormick Gourmet Collection Molten Spiced Chocolate Cabernet Cakes

Ingredients	4 oz. semi-sweet baking chocolate	1 tsp. Pure Vanilla Extract	6 tbsp. flour
	1/2 cup (1 stick) butter	1 cup confectioners' sugar	1/4 tsp. Saigon Cinnamon or Roasted Saigon Cinnamon
	1 tbsp. Cabernet Sauvignon or other red wine	2 eggs	1/4 tsp. Ground Ginger
		1 egg yolk	1/8 tsp. Ground Cloves (optional)

#### Directions

**MICROWAVE** chocolate and butter in large microwavable bowl on HIGH 1 minute or until butter is melted. Stir with wire whisk until chocolate is completely melted. Stir in wine, vanilla and sugar until well blended. Stir in eggs and yolk. Stir in flour and spices. Pour batter evenly into 4 (6-ounce) buttered custard cups or soufflé dishes. Place on baking sheet.

**BAKE** in preheated 425°F oven 13 to 15 minutes or until sides are firm but centers are soft. Let stand 1 minute. Carefully loosen edges with knife. Invert onto serving plates. Sprinkle with additional confectioners' sugar. Serve immediately. Makes 4 servings.