



REDWOOD CREEK.



BLACKBERRY & MALBEC COBBLER

INGREDIENTS

4 cups blackberries
½ cup sugar
½ cup Redwood Creek Malbec
1 tbsp cornstarch
1 cup flour
1 cup sugar
1 cup milk
2 tsp baking powder

INSTRUCTIONS

In a 12-inch cast iron skillet or a 9 x 13-inch stoneware dish, cook berries, sugar and wine over direct heat or in Dutch oven. Add cornstarch to thicken.

In a medium bowl, stir flour, sugar, milk and baking powder together. Pour mixture over berries. Place skillet over indirect heat or place in smoker and bake at 350°F for about 30 minutes, until golden brown. Serve hot with whipped cream or ice cream.