

Recipes from The Ridge Winery's table to yours...
for cozy days and memorable gatherings...

Blackberry Wine Cake

****An average of 30% of alcohol added will remain
in dish after baking.****



This recipe was first released by The Ridge Winery in 2013 at The Indiana Wine Trail's *Fall Haul*. Since then, this Blackberry Wine Cake has won the hearts and tastebuds of many and has graced the tables of countless homes.

The Indiana Wine Trail was established in 2003 and ended in 2022. It was located in southeastern Indiana (USA's oldest and largest designated wine region) and celebrated its rich winemaking heritage that began with Swiss immigrant, Jean Jacques Dufour who established the first successful winery in America. Winemaking in this region dates back to the late 1700's.



Ingredients

CAKE:

- **Box of white cake mix**
- **3oz box of blackberry JELLO** (or raspberry Jello)
- **4 eggs** at room temperature
- **1 cup of TRW's Blackberry Wine** at room temperature
- **½ cup cooking oil** (vegetable or canola) May substitute with ½ cup of applesauce for softer and moister cake.
- **1 cup of Ridge Winery Blackberry Wine**

ICING:

- **3 tbsp powdered sugar**
- **1 tbsp butter**
- **½ cup Blackberry Wine**
- **Fresh Blackberries** (optional)

Instructions

1. **Preheat** your oven to 350°F (175°C).
2. **Combine Ingredients:** In a mixing bowl, combine all cake ingredients and beat for 4 minutes.
3. **Bake:** 45 minutes or until a toothpick inserted comes out clean. Let cool.

MEANWHILE...
4. **Icing:** Mix all icing ingredients and heat over a medium-low heat in a sauce pan until all ingredients are combined. For thicker icing, add extra powdered sugar.
5. **Serve:** Spoon icing over blackberry cake. May top with fresh blackberries. Enjoy it warm or at room temperature.

The Indy International Wine Competition was one of the largest and most prestigious independently organized wine competitions in the United States.

Established in 1991 by Purdue University professor, Richard Vine, it attracted nearly 3,000 entries from 14 countries and 40 states. The last competition took place in May of 2019.

We take great pride in our participation in this esteemed competition, where we have won several awards for almost all of our wines.