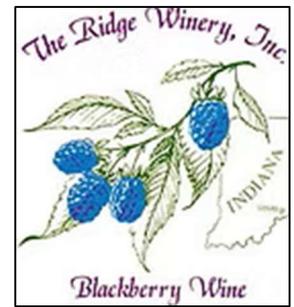


Recipes from The Ridge Winery's table to yours...
for cozy days and memorable gatherings...

Blackberry Wine Cobbler

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



This recipe was first released by The Ridge Winery in 2010 at The Indiana Wine Trail's *Fall Haul*. Since then, this Blackberry Cobbler 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

- **Pastry for a Double Crust**
(Use ready-made pie crusts or make your own)
- **36 to 48 oz of frozen or fresh blackberries** (add blueberries or raspberries for a diverse flavor)
- **1/4 cup of melted butter** or margarine
- **4 tablespoons** of sifted flour
- **3 to 4 cups of sugar** (adjust to your taste)
- **1 cup of Ridge Winery Blackberry Wine**

Instructions

1. **Preheat** your oven to 350°F (175°C).
2. **Prepare Pie Crusts:** Roll out the pie crusts on a floured surface. If needed, make them thinner to fit your baking dish. Place one pie crust in your baking dish and gently press it against the edges.
3. **Combine Ingredients:** In a mixing bowl, combine the berries and melted butter or margarine. Add berry mixture to pie crust in the baking dish. Dust the berries with sifted flour and add the sugar.
4. **Add Wine:** Pour The Ridge Winery Blackberry Wine over the berry mixture and cover with the second pie crust. Gently cut slits in the pie crust then press and trim edges as desired.
5. **Bake:** Bake for 45 minutes, or until the crust is golden brown and the filling is bubbling.
7. **Serve:** Allow the cobbler to cool slightly before serving. 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.