

BLACKBERRY COBLER

Recipe by Southern Living Magazine

PAIR WITH:

"RENTERIA 360 VINEYARD"
CABERNET SAUVIGNON



INGREDIENTS

4 cups fresh blackberries
1 tablespoon lemon juice
1 large egg
1 cup sugar
1 cup all-purpose flour
6 tablespoons butter, melted
Whipped cream (optional)

GARNISH

Fresh mint sprig

PREPARATION

- Preheat oven to 375°.
- Place blackberries in a lightly greased 8-inch square baking dish; sprinkle with lemon juice.
- Stir together egg, sugar, and flour in a medium bowl until mixture resembles coarse meal.
- Sprinkle over fruit.
- Drizzle melted butter over topping.
- Bake at 375° for 35 minutes or until lightly browned and bubbly.
- Let stand 10 minutes. Serve warm with whipped cream, if desired.
- Garnish with fresh mint sprig, if desired.
- For a neat presentation, bake for the same amount of time in 6 (8-oz.) ramekins on an aluminum foil-lined baking sheet.