

Berry Delisse Cake

½ cup blackberries, rinsed and drained
¾ cup raspberries, rinsed and drained
¼ cup Will Creeks' Delisse Wine
1 Cup plus 1 Tablespoon Sugar
½ cup (1/4 #) butter, at room temperature
1 cup all-purpose flour
2 large eggs
1 teaspoon baking powder
Vanilla Ice Cream or whipped Cream

In large bowl, gently mix blackberries, ½ cup raspberries, Delisse, and 1 tablespoon sugar.

Butter and flour a 9 inch cake pan with removable rim.

In a bowl with a mixer on high speed, beat 1 cup sugar and ½ cup butter until well blended, 2 to 3 minutes. Add eggs and beat until fluffy, 2 to 3 minutes.

Add 1 cup flour and baking powder. Stir to combine, then beat on high speed until the stiff batter is well blended, about 2 minutes

Scrape batter into cake pan and spread top smooth. Drain wine marinade from berries and save. Evenly spoon berries and 2 tablespoons of the marinade over batter.

Bake in a 350 degree oven until cake begins to pull from pan rim, 50-55 minutes (40 to 45 minutes in a convection oven). Run a thin bladed knife between cake and pan rim. Let cool at least 10 minutes.

Remove pan rim and sprinkle cake with a little more sugar. Tip with remaining raspberries, cut into wedges, and moisten portions with reserved wine marinade. Accompany with scoops of ice cream.

Yield 8 servings.