

**MARCH 2010**  
**RECIPE OF THE MONTH**

**BLACKBERRY/BLUEBERRY DESSERT**

2 1/4 CUPS FLOUR  
1 1/2 CUPS SUGAR  
2 TABLESPOONS BUTTER + EXTRA FOR GREASING  
8 TABLESPOONS MELTED BUTTER  
1/2 TEASPOON BAKING POWDER  
1/2 TEASPOON KOSHER SALT  
1/2 CUP DRY WHITE WINE  
1 TEASPOON VANILLA EXTRACT  
2 EGGS  
1 POUND FRESH BLACKBERRIES OR BLUEBERRIES

**VANILLA ICE CREAM**

**FOR THE CRUMB TOPPING -**

**COMBINE 1/4 CUP FLOUR, 1/4 CUP SUGAR, AND 2 TABLESPOONS BUTTER AND BLEND TOGETHER UNTIL IT TAKES ON A TEXTURE OF BREADCRUMBS. REFRIGERATE FOR 30 MINUTES.**

**HEAT OVEN TO 350 DEGREES. GREASE ABOUT 8 RAMEKINS WITH SOFT BUTTER AND DUST WITH FLOUR. SET ASIDE.**

**FOR THE FILLING**

**IN A MEDIUM BOWL WHISK TOGETHER THE REMAINING FLOUR, BAKING POWDER AND SALT.**

**IN A LARGE MEASURING CUP, WHISK TOGETHER MELTED BUTTER AND WINE.**

**IN A LARGE BOWL, WHISK TOGETHER REMAINING SUGAR, VANILLA AND EGGS UNTIL PALE AND THICK APPROX 2 MINUTES. ADD WINE MIXTURE TO EGGS AND WHISK UNTIL SMOOTH. ADD FLOUR MIXTURE AND BLEND UNTIL COMBINED.**

**DIVIDE BATTER EVENLY BETWEEN RAMEKINS AND TOP EACH WITH BERRIES. PUT RAMEKINS ON A BAKING SHEET AND BAKE UNTIL GOLDEN BROWN APPROX. ONE HOUR. WHEN DONE LET COOL AND SERVE WITH SCOOPS OF ICE CREAM ON TOP.**