



Fresh Peach Cobbler

Ingredients:

1/2 C unsalted butter	1 C all-purpose flour
2 C sugar	3 tsp. baking powder
1/2 tsp. salt	1 C milk
2 Tbsp. lemon juice	5 C fresh peeled and thinly sliced peaches
4 Cardamom seeds	1/2 tsp. vanilla
1 tsp. cinnamon	1/2 tsp. fresh ground nutmeg
1 pint French vanilla ice cream	1 -375mL Riportella Bianco or other white port

Directions:

Melt the butter in a 13x9x2 baking dish. Combine the flour, 1 cup sugar, baking powder, and salt, mix thoroughly. Add the milk and mix with a fork until just combined. Pour over the melted butter, do not mix.

In a sauce pan add 1 cup sugar, the peaches, lemon juice, cardamom seeds, and vanilla, bring to a boil and simmer for 5 minutes. Remove the cardamom seeds and pour the peaches evenly over the butter and flour mixture, do not mix. Sprinkle with the cinnamon and nutmeg, bake for 45-50 minutes until golden brown.

Spoon two large spoonfuls of cobbler onto a plate or bowl, top with one scoop of French Vanilla Ice Cream, then splash 1 ounce of Riportella Bianco over the top. Enjoy!

Enjoy with our Riportella Bianco!

"Life is an Adventure, Drink Wine!"

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