

## Blackberry Wine Cake

---

1 box white cake mix  
4 eggs  
 $\frac{3}{4}$  cup oil  
1 cup Rooster Black wine  
1 (3 oz) pkg. Blackberry Fusion jello

Glaze:

$\frac{1}{2}$  cup Rooster Black wine  
1  $\frac{3}{4}$  cup confectionary sugar

Line pound cake pan (sides too) with parchment paper. Preheat oven at 325 degrees. Combine cake mix, jello, eggs, oil, and 1 cup of wine. Pour into pan. Bake for 60 minutes or until cake is done. Remove from oven and pierce cake while in pan with pick. Make glaze. Pour over warm cake. Let cake sit 15 minutes before removing from pan.

Recipe developed by Paulette and Barb