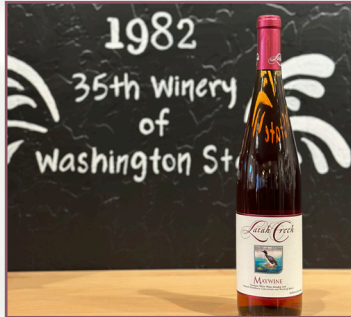


Wine Spotlight

MAYWINE



**Ancient Lakes of
Columbia Valley AVA
Famiglia Vineyard
with strawberry juice and
concentrate added**

Even though this wine does not have a vintage date on the bottle, it is wine from our 2022 vintage. Since we add fruit into the finished wine (strawberry juice and concentrate), the federal government regulates what can be on the label. So, we are not able to put a vintage date or what wine varieties were used. This 2022 vintage of Maywine was produced with our 2022 Sweet Riesling. We then added the woodruff herbs into the wine, much like a tea bag, and let it steep for about 3 weeks, tasting the wine every few days. After we removed the herbs, we mixed in the strawberry, filtered and bottled the wine.

This wine is a Conway family staple on Easter mornings where my mom will add a trimmed strawberry into the glass and pour the wine over the top.

Our most favorite pairing is my mom's Bombay Chicken Salad - <https://latahcreek.com/recipe/bombay-chicken-salad-1>, but you should also try our Strawberry Cinnamon Rolls with your Easter glass - <https://latahcreek.com/recipe/strawberry-cinnamon-rolls>.



PEACH COBBLER DUMP CAKE

Ingredients

- 1 29-oz can sliced peaches in heavy syrup
- 1/2 tsp salt
- 1 tsp allspice
- olive oil spray (or something like it)
- 1 tsp cinnamon
- 1/8 cup brown sugar
- 1 box yellow cake mix
- 1/2 cup butter, sliced into 16 small slices



Use a gluten free cake mix

Directions

Preheat oven to 375°F. Pour can of peaches in to a 9x13 pan. I like to then cut the sliced peaches into bite-sized pieces, but you can leave them as is, if you prefer. Add the allspice and cinnamon onto peaches and stir until the spices are evenly distributed. Slowly pour the cake mix on top of the peaches, making sure to fully cover. Place the sliced butter in a grid formation (3 rows of 6) atop the cake mix. Place in preheated oven for 15 minutes. Remove from oven and spray the parts where the butter has not melted with olive oil spray. This will make sure all parts of the cake get crisp and brown. Sprinkle brown sugar evenly over cake and put back into oven. Cook for another 25-35 minutes, or until golden brown all over.

Ellena's Notes

This is one of the easiest recipes I have ever made! AND you only use one dish, the 9x13 pan it cooks in! I LOVE IT!! For the peaches, you can use ones that are in juice rather than heavy syrup, but it'll make the cake pretty soupy. If you choose to do this, though, I would recommend adding a little bit of cornstarch when you stir the spices into the peaches. I have also used light olive oil instead of butter and then mixed the olive oil with the cake mix in a bowl until crumbly. Then I sprinkled the crumbs evenly over the peaches. I love to serve this with a little dollop of whip cream.



Wine Pairing

This dessert is quite creamy with the butter, so I'd recommend a wine with a higher acid level to balance that out. Our Riesling, Huckleberry d'Latah, or Orange Moscato are each a great example of this. And they are all fantastic with peaches!

Eat Simple, Eat Well.
Ellena

Head to our website to check out our other new recipes!
www.latahcreek.com/recipes