

Sangria Dump Cobbler

Submitted by: Wilhelm Rumpf

Recipe Details *

Sangria Dump Cobbler!

Nothing says holiday dessert more than

"How much time before they show up?

WHAAAT?!?!?"

Ingredients:

9" x 13" Baking Pan

Nice Water Pitcher

Gentle Mixing Spoon (not the you've been a very, very bad girl spoon you keep with the rest of the spoons, perv.)

1 bottle Sweet Red Wine of your choice

1 15oz can Mandarin Oranges in juice

1 20oz can Pineapple Chunks in juice

1 15oz can Peach Chunks in heavy syrup

1 15oz can Tart Cherries in water

1/2 cup Light Brown Sugar

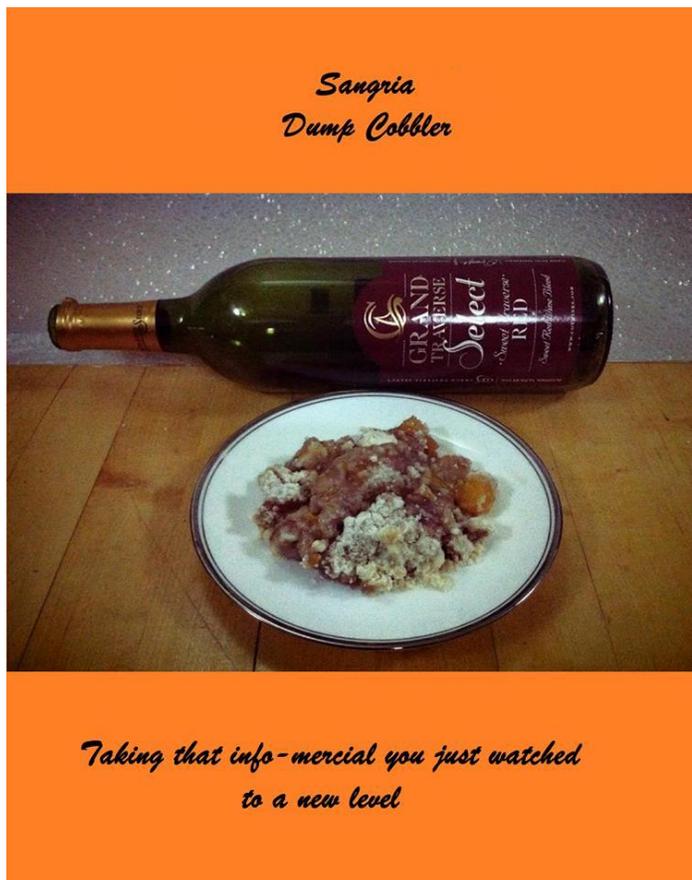
1/2 stick of Melted Butter

1 box Pillsbury Moist Supreme Classic White Cake

Directions:

Step 1: Drink another drink you have on hand while you are making this.

Step 2: Open the wine (Do Not Drink ANY! you naughty girl) and all the fruit cans. Pour them into your nice water picture. Give your newly born Sangria a good stiff handy (mixing).



Step 3: Evenly coat the bottom of the Baking Pan with the 1/2 cup of Light Brown Sugar.

Step 4: Over the Brown Sugar (even if that's your nick name) pour 1/2 stick of Melted Butter.

Step 5: On top of the Butter and Sugar evenly distribute 1 cup of wine soaked fruit from the fancy water pitcher.

Step 5: 5 drinky minutes into this recipe and we are like 1/2 done with it so, have a drink.

Step 6: Open that box of cake and evenly pour it all over everything in the Baking Pan.

Step 7: Measure out 1/4th cup of Sangria, evenly drizzle it into the Baking Pan, like that scene in 50 Shades of Grey. Let this set for 15 minutes while the oven heats to 350 degrees F.

Step 8: Bake the Sangria Dump Cobbler for 35–40 minutes at 350 degrees F. or until the cake crumbs start to evenly brown.

Step 9: Finish your drink. While the cobbler is baking you can clean the bathroom, pick up everything you hide from the family or do both things, depending on how you live.

Step 10: Once the cobbler is finished baking. Enjoy the Sangria and cobbler with your fam or after they leave.

P.S. All minutes except for the baking minutes you set on the oven timer are drinky minutes. Meaning the claimed 45 minutes it will take to bake the Cobbler and make the Sangria may be a lie, maybe.
