

Buttermilk Riesling Pancakes

2 cups all-purpose flour

2 tbsp Riesling Wine Flour

2 tsp baking powder

1 tsp baking soda

1/2 tsp salt

3 tbsp sugar

2 large eggs, lightly beaten

3 cups buttermilk

4 tbsp unsalted butter, melted, plus 1/2 tsp
for griddle

Blend the dry and wet ingredients
separately, then combine together. Some
clumps are natural.

Once griddle is hot, place 1/2 cup of
pancake batter about two inches apart.
When the batter begins to bubble, flip
the pancake and cook for another 1-2
minutes. Repeat until batter is finished
or place remaining batter in your
refrigerator (the batter will keep up to
five days).

Filling Suggestions: Bananas, Milk
Chocolate Chips or Blueberries



Riesling Apple Pie

9" Double Crust:

2.5 cups flour

1/2 tsp salt

3/4 cup shortening

6-7 tbsp cold water

2 tbsp Riesling Wine Flour

Pie Filling:

1 cup sugar

1 tsp salt

1/2 tsp nutmeg

1 tsp cinnamon

3 tbsp Riesling Wine Flour

6 green (peeled & sliced) apples

**Bake at 425° for ten minutes, lower
to 350° bake for 30-40 minutes or
until crust has browned**



Riesling Kale Chips

4 Cups Kale Chips

2 tbsp Riesling Wine Flour

1/4 tsp black pepper

1/2 tsp Seneca Lake Salt

1/4 cup grape-seed oil

**Remove leaves from stems and cut
into thirds or fourths;**

**Combine wet and dry ingredients,
mix thoroughly;**

**Add the kale chips and mix by hand
so leaves are coated with a thin
layer of oil;**

**Place parchment paper on a baking
sheet and spread kale chips over
sheet with an 1/2 of space in between
each leaf;**

**Bake at 350° for 15 minutes or until
chips are browned but not burnt.;**

Makes four servings of chips

