

## **Buttermilk Pinot Pancakes**

2 cups all-purpose flour  
2 tablespoons of FLX Pinot Noir Wine Flour  
2 teaspoons baking powder  
1 teaspoon baking soda  
1/2 teaspoon salt  
3 tablespoons sugar  
2 large eggs, lightly beaten  
3 cups buttermilk  
4 tablespoons unsalted butter, melted, plus  
1/2 teaspoon 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: Strawberries, Milk Chocolate Chips or Raspberries



## **Pinot Noir Sour Cherry Pie**

### 9" Double Crust:

2.5 cups flour  
1/2 tsp salt  
3/4 cup shortening  
6-7 tbsp cold water  
2 tbsp FLX Pinot Noir wine flour

### Pie Filling:

1 cup sugar  
1tsp salt  
3 tbsp FLX Pinot Noir wine flour  
1 Frozen bag of local sour cherries  
(approximately 3 cups).

Make sure the top crust is a lattice crust!

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



## **Pinot Noir Focaccia**

### Pre-ferment:

7 1/2 ounces (213 grams) water at 75 degrees  
7 1/2 ounces (213 grams) whole wheat flour finely ground

1 tablespoon Pinot Noir Wine Flour

Pinch instant yeast

Mix the flour, water and yeast together by hand to work out any clumps. Set aside at room temp for 7 hours (longer than 7 hours put it in the fridge)

### Final dough:

15 ounces (419 grams) hard red winter wheat

1/2 ounce (14 grams) pumpeknickel

1/2 ounce (14 grams) fine sea salt

3 3/4 tsp (10 grams) instant yeast

All of the pre-ferment at room temp

1 1/2 Tbs (17 grams) grape-seed oil

14 ounces (399 grams) 75 degree water

Yields 45 ounces of dough.

Break up the pre-ferment and put it in the bowl of the mixer with the grape-seed oil and water and mix on low speed just to break up pre-ferment. The liquid should become milky.

Mix together the dry ingredients and add them to the wet ingredients in the mixing bowl. Mix on low speed for about a minute, scrape well then continue for 3 minutes. Increase to medium speed for 3 minutes. Check for gluten development and if necessary mix 3-4 minutes longer.

Alternatively keep it in a bowl (large enough to double in size at room temp) to rest. After 45 minutes fold, rest another 45 minutes and fold, rest another 45 minutes and fold. Let it rest 20 minutes and shape for baking. Preheat oven to 450. Brush round or rectangle pans with grape-seed oil. Punch down dough and divide among pans. Stretch dough as far as it will go, then allow to rest about 5 minutes, then continue stretching to fill the pans. Cover with damp dish towels until dough rises slightly, about 30 – 60 minutes. Sprinkle dough with chopped fresh rosemary from 2 – 4 sprigs.

Dimple dough with fingertips or end of a wooden spoon. Drizzle with the grape-seed oil until it pools in the dimples. Drizzle with more oil and sprinkle with Kosher or another coarse salt. Bake until golden brown, about 20 – 30 minutes.

