

Gewurztraminer Peach Cobbler

Batter:

1/3 Cup Grape-seed Oil
1 Cup Flour
1 tbsp Gewurztraminer Wine Flour
1 Cup Sugar
2 tsp baking powder
¼ tsp salt
2/3 cup room temperature milk
1 Egg

Filling:

28 oz. (6 Large) NY Peaches
1 Cup Sugar
1 tsp cinnamon
½ tsp nutmeg

Pour Grape-seed oil in a 9 x 13 inch pan.

Mix together flour, sugar, baking powder & salt.

Stir in milk & egg.

Pour evenly over grape-seed oil.

Combine peaches, sugar & spices and spread over batter-DO NOT STIR!

Bake 35-45 minutes at 350°F until batter comes to the top and is golden brown.

Serve warm with ice cream



Gewurztraminer Crab Rangoon

Wonton Wrappers:

1 Egg
1/3 Cup of Water
2 Cups Flour
2 tbsp Gewurztraminer Wine Flour
½ tsp salt

In a medium bowl, beat the egg. Mix in the water.

In a large bowl, combine the flour and salt. Create a well in the center of the mixture and slowly pour in the egg and water. Mix well. If the mixture is too dry, increase the amount of water one teaspoon at a time until a pliable dough has formed.

On a lightly floured surface, knead the dough until elastic. Cut dough into two separate balls. Cover the balls with a damp cloth for a minimum of 10 minutes.

Cut each ball into four equal pieces. Roll the pieces into 10 1/2 by 10 1/2 inch squares. Cut each into nine 3 1/2 by 3 1/2 inch squares.

Filling:

2 cups Grape-seed oil
5 ounces drained crab meat
4 ounces cream cheese, at room temperature
1 clove garlic, minced
1 green onion, thinly sliced
1 1/2 teaspoons sesame oil
1 teaspoon Worcestershire sauce
Kosher salt and freshly ground black pepper, to taste

Heat grape-seed oil in a large skillet or Dutch oven over medium high heat. In a large bowl, combine crab meat, cream cheese, garlic, green onion, sesame oil, Worcestershire, salt and pepper, to taste.

To assemble the wontons, place wrappers on a work surface. Spoon 1 1/2 teaspoons of the mixture into the center of each wrapper. Using your finger, rub the edges of the wrappers with water. Fold the wrapper over the filling to create a triangle, pinching the edges to seal. Working in batches, add wontons to the Dutch oven and fry until evenly golden brown and crispy, about 1-2 minutes. Transfer to a paper towel-lined plate. Serve immediately with dipping sauce, if desired.

Gewurztraminer Apple Cake

2 Eggs
¾ Grape-seed oil
2 Cups Sugar
1 tsp vanilla
2 Cups Flour
2 tbsp Gewurztraminer Wine Flour
2 tsp cinnamon
1 tsp baking soda
½ tsp salt
4 Cups peeled, chopped apples

In large bowl, beat eggs and oil until smooth.

Add the sugar, vanilla, flour, wine flour, cinnamon, baking soda and salt and mix well.

Fold in apples.

Pour into greased 9 by 13 pan.

Bake at 350F degrees for 50-55 minutes.

