

Cabernet Dark Chocolate Chip Cookies

1 cup granulated sugar
1 cup packed brown sugar
3 cups All-purpose flour (Bob's Red Mill GLUTEN FREE all purpose is our favorite)
¼ cup Cabernet Wine Flour
1 tsp baking soda
¼ tsp baking powder
½ tsp salt
1 cup grapeseed oil (OR 1 cup butter, softened)
2 Eggs (beaten)
2 tsp vanilla extract
2 tsp Cabernet Wine (OR whole milk, or heavy cream or light cream)
3 cups dark chocolate morsels (or 2 cups morsels, 1 cup walnuts)

Directions:

Heat oven to 350 Degrees.

Combine Dry Ingredients thoroughly- if the wine flour is not thoroughly blended with the rest of the dry ingredients, certain areas of the cookie will have trouble rising. WAIT TO ADD THE MORSELS.

Combine the wet ingredients adding the Wine OR dairy last.

Lastly, Add the morsels and the walnuts.

Blend well!

Form ½ inch balls and press onto a parchment lined baking sheet, place each cookie ball at least an inch apart from the next.

Bake for 7-10 minutes or until the edges have browned.

Cool and serve.

Makes approximately 2 dozen servings.