

## Cabernet Dark Chocolate Chip

### Cookies:

2 ½ cups blanched almond flour (or regular all purpose if not looking to go gluten free)

¼ cup FLX Cabernet Wine Flour

½ teaspoon FLX sea salt

½ teaspoon baking soda

½ cup FLX grapeseed oil (or I use wegmans brand)

1 tablespoon vanilla extract

½ cup sugar

1 cup dark chocolate chips

Combine dry ingredients in a large bowl  
Stir together wet ingredients in a smaller bowl

Mix wet ingredients into dry

Add dark chocolate chips

Form ½ inch balls and press onto a parchment lined baking sheet

**Bake at 350° for 7-10 minutes**

**Cool and serve**



## Spicy Cabernet Biscotti

½	Cup	FLX Cabernet Sauvignon Flour
2	Cup	All-purpose flour
1	Tbsp	Baking powder
½	tsp	Salt
1½	oz	Grape seed Oil
1	cup	Sugar
3	eggs	Eggs (large)
3	Tbsp	Thyme
1	Tbsp	Red pepper flakes
1	Tbsp	Chili Powder
1	tsp	Cayenne Pepper

**Preheat the oven to 375°F.** Line a baking sheet with parchment and set aside. Add dry ingredients, except the spices into a large mixing bowl. In a separate mixing bowl, add the wet ingredients and spices. Combine the flour mixture over the egg mixture and gently combine until just blended. Divide mixture in half and gently shape each piece into 12" logs of equal thickness. Place both loaves on a baking sheet and gently flatten their tops with your palms. **Bake 25 minutes in the preheated oven, remove from the oven and cool until they can be handled.** Cut the cooled loaves into ½" thick slices. **Return the biscotti slices to the baking sheet and bake another 10 minutes per side.** Cool cookies completely on a cooling rack. They can be stored in an airtight container for up to 2 weeks.



## Cabernet Pizza Crust

2¾ Cups unbleached flour (plus more for dusting) ¼ Cup cabernet flour

1 tablespoon baking powder

½ teaspoon salt

1 (12oz.) bottle of NY beer-Works best with Wagner Valley hefeweizen

Grape-seed Oil

**Preheat oven to 450 degrees.** Combine the flour, baking powder and salt in a large bowl. Mix thoroughly. Pour in the beer. Mix well. The dough will be fairly sticky. Spread about a fistful of flour on your work area, dumping the dough onto the flour. Toss the dough around to coat it with flour (which keeps it from sticking). Knead it 2-3 times to make it pliable. Form the dough into a ball, dividing it in two if you are making 2 thin crust pizzas. For a deep dish pie do not divide. Grease your pizza pan using oil, and use a rolling pin to roll the dough out into a circle, or handcraft it using hands rubbed in oil.

Brush the crust with grape seed oil lightly. Add your own favorite sauce and toppings. **Bake for 12-15 minutes or until a golden brown on top, whichever comes first. A NOTE ABOUT USING OUR Cabernet FLOUR:** Use different ratios of regular flour to Cabernet flour to get different flavors and levels of purple. Higher levels of Cabernet flour lead to denser dough, and less cook through. Place on parchment paper to bake as the Cabernet flour tends to make stickier dough.

