

Chocolate Pâté

1 pound semi-sweet chocolate, chopped
 ¾ cup Hummingbird Red or other red wine
 ¼ cup heavy whipping cream

Combine chocolate, wine and cream in top of double boiler and melt over simmering water. Stir constantly until mixture is smooth. Do not allow chocolate to get too warm. Remove from heat and whisk well. Pour into an 8x4" loaf pan lined with wax paper and chill overnight. Before serving, unmold and slice with a knife dipped in hot water.



Hazelnut Crackers

1 cup hazelnut flour	1 cup all purpose flour**
1 teaspoon baking powder	½ teaspoon salt
3 tablespoons shortening	½ cup milk
2 tablespoons melted butter	

Preheat oven to 400 F. Whisk together flours, baking powder and salt. Cut in shortening until mixture is coarse. With a fork, stir in enough milk to make a soft dough. Roll into a ball and divide in half. On a floured surface, roll out half of dough into a 10x14" rectangle. With knife or cookie cutter, cut to desired shape. Repeat with remaining dough. Brush 2 baking sheets with melted butter and arrange crackers close together on the sheets. Bake for 8 to 10 minutes or until golden in color. Cool on wire rack. Store in airtight container.

**Gluten Free recipe – substitute 1 cup white rice flour (or sorghum flour or oat flour) and ½ teaspoon Xanthan Gum for the all purpose flour

Egyptian Raisin Cake

¾ cup butter	½ teaspoon cinnamon
2 cups sugar	½ teaspoon nutmeg
3 eggs	½ teaspoon cloves
3 cups sifted flour	2 tablespoons cocoa
1 ½ teaspoon baking soda	1 ¾ cups applesauce
¾ teaspoon salt	1 ½ cups dark raisins
1 cup finely chopped nuts (optional)	

Cream butter and sugar until light and fluffy. Add eggs, one a time, beating well after each addition. Sift dry ingredients together. Blend into creamed mixture alternately with applesauce. Fold in raisins and nuts. Turn into 3 greased and floured 9" cake pans. Bake in moderate oven at 350 F for 25-30 minutes. Turn out onto wire racks to cool. When cold, put layers together with Panocha Frosting.

Panocha Frosting - - Melt ½ cup butter and stir in 1 cup brown sugar. Cook 2 minutes over low heat, stirring constantly. Add ½ cup milk and cook until mixture boils. Remove from heat; cool to lukewarm. Gradually stir in 1 ¾ to 2 cups powdered sugar, beating until smooth.

Divinity

2 lb granulated sugar	1 cup water
1 cup light corn syrup	a pinch of salt
1 tablespoon white vinegar	1 teaspoon vanilla
4 egg whites	



Cook sugar, syrup, water, vinegar and salt to 262 F (stir only until mixture begins to boil). Beat egg whites until stiff peaks form. Pour mixture slowly into egg whites and continue beating constantly at high speed until mixture begins to lose its gloss and is stiff enough to hold its' shape when dropped. Quickly blend in vanilla (or other flavoring). Drop by teaspoon onto wax paper. Cool completely and store in a covered container.

Scrumptious Flame Bourbon Balls

2 cups crushed hazelnuts	¾ cup Strawberry Flame (Port)
1 cup butter at room temp.	2 lbs. powdered sugar

Mix nuts and port together and let soak overnight in airtight container. Blend chilled mixture with remaining ingredients and form into balls the size of a chocolate drop. Chill well. Melt 2 lbs. of confectioner's coating or chocolate bark coating in top of double boiler. Dip balls into chocolate and chill. Store in airtight container.

"Winnings" Nut Cookies

1 cup lard (or shortening)	3 ½ cups flour
2 cups brown sugar	2 eggs
1 teaspoon baking soda	½ teaspoon salt
1 cup nuts (or chocolate chips or baking candies)	



Cream lard and brown sugar. Add eggs. Blend in dry ingredients. Stir in nuts. Roll dough into 1 ½" diameter logs, wrap in wax paper and chill for at least 2 hours. Cut off ½" slices and place on un-greased cookie sheet. Bake in 350 F oven for 5-10 minutes.

Chocolate Honey Oatmeal Cookies

1 cup butter	2 ½ cups unbleached flour**
1 ¼ cups honey	1 teaspoon baking powder
2 eggs, beaten	½ teaspoon salt
2 oz. unsweetened chocolate, melted	1 teaspoon cinnamon
1 cup miniature chocolate chips	1 ½ cups dry oatmeal

Preheat oven to 325 F. Cream butter thoroughly. Add honey gradually, beating constantly. Beat in melted chocolate and eggs. In another bowl, sift together the flours, cinnamon, baking powder and salt. Stir in dry oatmeal. Combine with the honey mixture, stirring until well blended. Add miniature chocolate chips. Drop by rounded teaspoonfuls onto an ungreased cookie sheet. Bake for 11 minutes.

**Gluten Free recipe – substitute ¾ cup white rice flour, ¾ cup sorghum flour, ½ cup oat flour, ½ cup almond flour and 1 teaspoon Xanthan Gum for the unbleached flour

Peanut Butter Fudge

2 cups white sugar	½ cup milk
1 1/3 cups peanut butter	
8 oz of miniature marshmallows (or 1 ¾ cups marshmallow crème)	



Boil milk and sugar in a medium saucepan for three minutes over medium-high heat. Immediately stir in the marshmallow crème and peanut butter. Pour and spread into a 9x9" glass baking dish. Cool completely before cutting into squares and serving.

Old Time Peppermint Cake

2/3 cup butter or margarine	1 ¼ teaspoon baking soda**
1 2/3 cups sugar	¼ teaspoon baking powder
3 eggs	1 teaspoon salt
½ teaspoon vanilla	1 1/3 cups water
2 cups unsifted all-purpose flour	2/3 cups cocoa
½ cup crushed peppermint candy **	

Combine butter, sugar, eggs and vanilla in a large mixer bowl. Beat on high speed for 3 minutes. Combine flour, cocoa, baking soda, baking powder and salt; add alternately with water to creamed mixture. Blend until just combined; add candy. Pour into two greased and floured 9-inch layer pans. Bake at 350 F for 30 to 35 minutes or until toothpick comes out clean. Cool 10 minutes; remove from pans. Cool completely and frost.

**For fudge-type brownies omit baking soda and peppermint candy. Pour into a greased & floured 13x9-inch pan. Bake at 350 F for 25 to 30 minutes.

**Chocolate Cupcakes – Omit peppermint. Fill 30 paper-lined muffin cups 2/3 full with batter. Bake at 350 F for 20 to 25 minutes. Frost as desired.