

Flourless Brownies

1/3 cup butter	1/8 tsp salt
1 (15 oz) can "no salt added" black beans, drained and rinsed	2 tsp vanilla
	1/2 cup + 2 tbsp sugar
3 eggs	1/4 cup cocoa powder
1/2 cup chopped walnuts	1/2 cup semi-sweet chocolate chips



Preheat oven to 350 F. Melt butter in 8-inch square baking pan. In food processor blend beans, eggs, cocoa powder, salt, vanilla, sugar and butter. Blend until smooth. Transfer to a bowl. Stir in chocolate chips and nuts; spread in prepared butter pan. Bake at 350 F for 35 minutes.

Mexican Chocolate Pound Cake

1 (8-oz) pkg semi-sweet chocolate baking squares, coarsely chopped	
1 cup butter, softened	1 1/2 cup granulated sugar
4 large eggs	1/2 cup chocolate syrup
2 tsp vanilla extract	2 1/2 cups all-purpose flour
1 tsp ground cinnamon	1/4 tsp baking soda
1/8 tsp salt	1 cup buttermilk
Powdered sugar (optional)	Mexican Chocolate Sauce (optional)

Preheat oven to 325 F. Microwave chocolate baking squares 1 minute or until melted and smooth, stirring at 15-second intervals. Beat butter until creamy. Gradually add sugar and beat until light and fluffy. Add eggs one at a time and beat just until yellow disappears after each addition. Stir in melted chocolate, chocolate syrup and vanilla until smooth. Combine flour, cinnamon, baking soda and salt. Add to butter mixture alternately with buttermilk, beginning and ending with flour mixture. Beat at low speed until just blended. Pour batter into a greased and floured 10-inch tube pan. Bake at 325 F for 1 hour and 10 minutes or until a long wooden pick comes out clean. Cool in pan on wire rack 15 minutes. Remove from pan and cool completely. Sprinkle with powdered sugar, if desired. Serve with Mexican Chocolate Sauce.

Mexican Chocolate Sauce (optional)

1 (8-oz) pkg semi-sweet chocolate baking squares, coarsely chopped	3/4 cup whipping cream
	2 tbsp light brown sugar
1/4 tsp ground cinnamon	1/4 tsp almond extract
a pinch of salt	1 tbsp butter

Cook first 6 ingredients in a small saucepan over low heat, whisking occasionally, until mixture is smooth and chocolate is melted. Remove from heat and whisk in butter until melted. Serve immediately.

Dark Chocolate w/ Nuts & Seeds

1 lb dark chocolate (60 to 70 percent cacao)
1 1/4 cup roasted almonds, walnuts, pecans or peanuts
3/4 cup salted roasted pumpkin seeds & sunflower seeds



Line a baking sheet with parchment paper. Chop the chocolate and melt in a double boiler, stirring occasionally, until about two-thirds melted. Remove top pan from double boiler and stir chocolate until it is completely melted. Stir in the nuts and seeds. Spread onto the parchment paper in a 1/2 inch thick layer making sure the nuts & seeds are completely covers in chocolate. Refrigerate for about 10 minutes or until hardened. Remove from parchment paper and break into pieces.

Chocolate Orange Shortbread

1/3 cup softened butter	1/2 cup sugar
1 tsp vanilla	2 cups flour
2 tsp finely grated orange zest	1/4 cup cornstarch
1 1/2 cup semi-sweet chocolate chips (optional)	
1/4 cup granulated sugar (for coating bottom of glass)	

Preheat oven to 300 F. Mix butter, 1/2 cup sugar and vanilla until smooth. Blend in incremental amounts of flour and cornstarch. Mix in orange zest and 1 cup chocolate chips. Shape into 1-inch balls. Place on baking sheet. Dampen bottom of drinking glass and dip into 1/4 cup granulated sugar. Gently flatten each cookie until about 1/4 " thick. Repeat the granulated sugar dip after each flattening procedure to prevent sticking. Bake for 25 to 30 minutes until bottoms are set and begin to turn golden brown around the edges. Cool on tray for 5 minutes, then move to cooling rack. When completely cool, melt 2 tsp butter and 1/2 cup semi-sweet chocolate chips and blended together. Drizzle cookies with random lines of chocolate, if desired.

Chocolate-Banana Whoopie Pies

2 cups all-purpose flour	2/3 cup unsweetened cocoa
1 tsp baking soda	1/4 tsp salt
2 ripe bananas	1/3 cup sour cream
1 tsp vanilla extract	6 tbsp butter, softened
1 cup sugar	1 large egg
3/4 cup peanut butter	



Preheat oven to 350 F. Line 2 cookie sheets with parchment paper. Whisk flour, cocoa, baking soda & salt. Set aside. Mash enough bananas to make 1/2 cup. Mix mashed banana, sour cream and vanilla. Set aside. Save remaining banana for creamy filling. In a large bowl, beat butter and sugar until well combined. Beat in egg until well blended. Add flour mixture alternately with sour cream mixture, beginning and ending with flour mixture. Beat just until batter is smooth, scraping bowl occasionally. Put batter into a piping bag with a large round tip. Pipe batter onto prepared sheets. With wet fingertips, flatten tops. Bake 12 to 15 minutes or until centers spring back when lightly pressed. Cool completely on sheets on wire racks. Mash remaining banana and blend with peanut butter. Put mixture into a piping bag. Turn half of cookies flat side up. Pipe peanut butter mixture filling onto each. Top with remaining cookies sandwich-style. (May also use marshmallow cr me for filling instead of peanut butter, if desired.)

Dark Chocolate Waffles

2 cups all-purpose flour	1/2 cup cocoa powder
1/2 cup packed brown sugar	2 tsp baking powder
1 tsp baking soda	1 tsp kosher salt
3 large eggs, separated	2 cups buttermilk
6 oz. bittersweet chocolate, finely chopped	1/2 cup olive oil

Whisk sugar and dry ingredient together. Make a well in the center & add egg yolks, buttermilk, oil and vanilla. Blend with a fork and gradually incorporate dry ingredients until just combined. Beat egg whites in small bowl with electric mixer until soft peaks form. Working in 2 batches, fold egg whites into batter until just combined. Fold in chocolate. Heat a waffle iron until very hot; lightly coat with nonstick spray. Cook waffles until cooked through. Serve waffles with butter and syrup or whipped cream and fruit.

Cream Cheese Stuffed Chocolate Cupcakes

Filling

8 oz. cream cheese, softened
1 egg
2/3 cup semi-sweet chocolate chips (miniature chips worked best)

Cupcake

3 cups all-purpose flour
1/2 cup cocoa powder
1 tsp salt
3/4 cup vegetable oil
1 tbsp instant coffee crystals

1/2 cup sugar
1 tsp vanilla extract
2 cups sugar
2 tsp baking soda
2 cups hot water
2 tsp white vinegar
1 tbsp vanilla extract



Fudgy Frosting (optional)

1/2 cup butter
1 1/2 cups cocoa powder
1 cup heavy cream
1 tsp instant coffee crystals
Confectioners' sugar, as needed

1 1/2 cups superfine sugar
Pinch of salt
1/2 cup sour cream
1 1/2 tsp vanilla extract

Filling: Beat the cream cheese until soft. Add sugar, egg and vanilla and blend until smooth and creamy. Add the chips and mix a few seconds on low to just fold in.

Cupcakes: Preheat the oven to 350 F. In a large bowl, whisk the dry ingredients together. In a large measuring cup, combine the water, oil, vinegar, instant coffee and vanilla. Whisk into the dry ingredients until just combined. Don't worry if there are a few small lumps. Line 2 muffin tins with cupcake papers and fill each 1/2 full of batter. Drop a heaping teaspoon of the filling into the center of each. Add enough batter to each to fill each paper liner 2/3 full. Bake for 30 to 35 minutes. Cool the cupcakes completely. Frost, if desired.

Frosting: Melt the butter in a saucepan. Stir in the sugar, cocoa and salt. (It may look grainy.) In a bowl, combine the cream, sour cream and coffee. Whisk into the cocoa mixture and continue heating on low while stirring to dissolve the sugar grains. The mixture should get hot to the touch but never simmer or boil. Remove from the heat and stir in the vanilla. Let cool until it thickens and becomes spreadable, about 3 hours. If too thin, stir in some confectioners sugar.

Double Dark Chocolate Cookies

(The Healthy Version) (filler recipe only)

1/2 cup hazelnut meal
1/2 cup sorghum flour
1 1/2 tsp baking soda
1 ripe avocado
1 cup dates, chopped
1/2 tsp pure vanilla extract
1/2 cup dried cherries, cranberries or blueberries
1/2 cup chopped walnuts (optional)



1/2 cup almond meal
1 cup dark cocoa powder
1/4 tsp sea salt
3 tbsp coconut oil
1 large egg
1/4 cup cacao nibs (optional)

Whisk together flour, cocoa powder, baking soda and salt. Set aside. Using food processor, mix together avocado, vanilla, coconut oil, dates and egg until smooth and creamy. Add flour mixture in three portions, mixing each just until incorporated. Transfer to large mixing bowl and stir in cacao nibs, dried fruit and nuts. Place dough on wax paper and roll into logs. Refrigerate for a few hours till firm. Preheat oven to 350 F. Line the baking sheets with parchment paper. Cut dough into 1/2-inch slices and flatten slightly with moistened fingers. Bake for 9 minutes or until cookies look just baked. Do not over bake.

Sweet Wine Reduction/Syrup

1 bottle of your favorite wine (fruit or grape variety) 750 ml
1 1/2 cup granulated sugar

In a wok or large saucepan, mix wine and sugar. Bring to a boil. Continue to boil mixture until volume is reduced by half, about 30 to 45 minutes. Occasionally stir or swirl mixture gently in pan to prevent scorching in sides of pan as mixture is reduced. Remove from heat and let cool completely before transferring to a plastic squeeze bottle.

2014 T-Shirt Contest

Design our T-Shirt for 2014 and you could win \$75* plus 2 free T-shirts. Only requirement: Use the "BEST" logo (shown below) in your design.

Tell us how you think the final T-shirt should look.

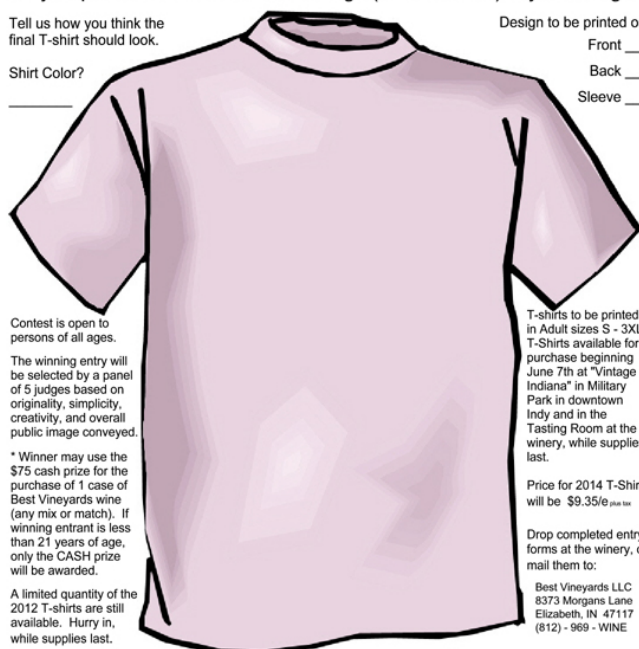
Shirt Color?

Design to be printed on:

Front

Back

Sleeve



Contest is open to persons of all ages.

The winning entry will be selected by a panel of 5 judges based on originality, simplicity, creativity, and overall public image conveyed.

* Winner may use the \$75 cash prize for the purchase of 1 case of Best Vineyards wine (any mix or match). If winning entrant is less than 21 years of age, only the CASH prize will be awarded.

A limited quantity of the 2012 T-shirts are still available. Hurry in, while supplies last.

T-shirts to be printed in Adult sizes S - 3XL. T-Shirts available for purchase beginning June 7th at "Vintage Indiana" in Military Park in downtown Indy and in the Tasting Room at the winery, while supplies last.

Price for 2014 T-Shirt will be \$9.35/ea plus tax.

Drop completed entries forms at the winery, or mail them to:

Best Vineyards LLC
8373 Morgans Lane
Elizabeth, IN 47117
(812) - 969 - WINE



Deadline for Entries is 7pm,
Sunday, April 6, 2014.

The winner will be announced
on our website on May 5, 2014.

www.bestvineyardswinery.com

Name _____
Address _____
Phone _____
e-mail _____

Double Dark Chocolate Cookies

(filler recipe only)

1/2 cup unsalted butter, softened
1/4 cup firmly packed dark brown sugar
1 cup all purpose flour
1/4 tsp kosher salt
1/4 tsp vanilla extract
1/3 cup dried cherries

2/3 cup granulated sugar
1 large egg
3/4 cup Dutch cocoa powder
1 tsp baking soda
3/4 cup semi-sweet chocolate chips

Whisk together flour, cocoa powder, baking soda and salt. Set aside. Using an electric mixer, beat butter, granulated sugar and brown sugar about 3 minutes. Add egg and vanilla. Mix well. Reduce mixer speed and add flour mixture in three portions, mixing each until just incorporated. Stir in chocolate chips and cherries. Place dough on wax paper and roll into logs. Refrigerate for a few hours till firm. Preheat oven to 350 F. Line the baking sheets with parchment paper. Cut dough into 1-inch slices and flatten slightly with moistened fingers. Bake for 15 minutes or until cookies look just baked. Do not over bake.