

BEST vineyards winery & distillery

Chocolate Lover's Weekend



Candied Orange Peel

6 thick-skinned Valencia or Navel Oranges
4 ½ cups Sugar, plus extra for rolling
1 ½ cups Water

Score oranges into quarters, cutting down only into the peel (not the fruit). Peel the skin and pith into large pieces reserving the orange for another recipe. Cut the peel into ¼" wide strips. Put the orange peels in a large saucepan with cold water to cover & bring to a boil. Pour off water. Repeat a second time. Drain peels and set aside.

Whisk the sugar with 1½ cups of water. Bring to a simmer and cook for 8 to 9 minutes (230 to 234°F on candy thermometer). Add the hot peels and simmer, gently reducing heat to retain a simmer. Cook until the peels get translucent, about 45 minutes. Resist the urge to stir the peels or you may introduce sugar crystals into the syrup. If necessary, swirl the pan to move the peels around. Drain the peels. Save the syrup for iced teas. Roll the peels in sugar and dry on a rack for 4 to 5 hours. (Or skip rolling in sugar and dry peels on a rack. Once dry, dip in your favorite chocolate.) Store in an airtight container. Yields about 2 cups of peels.

Lemon Blueberry Zucchini Bread

1 cup canola or vegetable oil	6 oz Greek Yogurt plain or lemon
1 tbsp lemon juice	3 eggs
2 cups sugar	3 cups all purpose flour
1 tsp baking soda	2 tbsp lemon zest
1 tsp salt	1 tsp vanilla extract
2 cups grated zucchini (about 1 large zucchini)	
1 cup fresh or frozen blueberries	



Lemon Glaze:

1 cup powdered sugar 1-2 tbsp lemon

Preheat oven to 350 degrees. Coat two 8 1/2" x 4 1/2" pans with baking spray. Cream together oil, Greek yogurt, lemon juice and sugar. Once combined, add in eggs, beating well after each addition. In a separate bowl, sift together flour, baking powder, baking soda, salt. Add in lemon zest and stir together. Add dry into wet ingredients and mix just until combined. Add in zucchini and vanilla extract and stir. Gently fold in blueberries. Divide batter evenly between the two pans. Bake for 55-60 minutes, or until a cake tester comes out clean. Allow to cool at least 10-20 minutes before removing from the pan and placing on a cooling rack

Glaze: Mix lemon juice and powdered sugar together until well combined. With bread on cooling rack, pour glaze over the bread. Sprinkle with any extra zest.



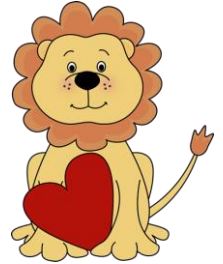
Potato Chip Clusters

9 ounces white baking chocolate, chopped
2 cups coarsely crushed ridged potato chips
1/2 cup chopped pecans, toasted

In a large microwave-safe bowl, melt white chocolate. Stir in potato chips and pecans. Drop by tablespoon onto baking sheets lined with waxed paper. Refrigerate until set.

Chocolate Comfort Cake

1 pkg dark chocolate cake mix (regular size)
1 pkg (3.9 oz.) instant chocolate pudding mix
4 large eggs, room temperature
1 cup sour cream
¾ cup canola oil
¾ cup brewed coffee
½ cup sugar
1/4 tsp salt
6 tbsp unsalted butter
4 oz. semi-sweet chocolate, chopped
2 oz unsweetened chocolate, chopped



In a large bowl, combine the first 7 ingredients: beat on low speed for 30 seconds. Beat on medium for 2 minutes. Pour into a well-greased 10" fluted tube pan. Bake at 350° until a toothpick inserted near the center comes out clean, 50-55 minutes. Cool for 10 minutes before removing from pan to a wire rack to cool completely. (Or fill standard cupcake liners ¾ full and bake 20-25 minutes.) Cool completely on wire racks.

In top of a double boiler, melt butter and chocolate. Stir occasionally until mixture is glossy and smooth. Drizzle over cake.

Healthy Chickpea Cookie Dough Dip

1 ½ cups chickpeas or white beans	1/8 tsp plus 1/16 tsp salt
Just over 1/8 tsp baking soda	2 tsp pure vanilla extract
2/3 cup packed brown sugar	
1/4 cup nut butter of choice (or allergy friendly substitute)	
Up to ¼ cup milk of choice (only if needed to thin dip)	
1/3 cup mini-semisweet chocolate chips	
2-3 tbsp oat flour, flax meal or almond flour, as needed to thicken	

Add all ingredient (except for chocolate chips) to a good food processor and process until very smooth. Then mix in the chocolate chips. Chill before serving.

To make a gluten free, dairy free & nut free dip, we used Oat milk, Oat Flour and Sunflower Butter. Warning – Using Sunflower Butter caused a reaction with the Chickpeas after 5 or 6 hours. Any of the dip exposed to air would turn a greenish blue. This only affected the appearance. It did not affect the taste.

Brownie Batter Hummus

1 – 15 oz. can Chickpeas (or Garbanzo beans)
½ tsp Baking Soda
¼ cup tahini
1/3 cup agave syrup
1/3 cup cocoa powder (Dutch process or dark chocolate)
1 tsp Vanilla extract
¼ tsp salt



Place the chickpeas/garbanzo beans in a medium saucepan and add the baking soda. Cover the chickpeas by several inches of water and bring to a boil over high heat. Continue to boil for 20 minutes or until the chickpeas look bloated, their skins are falling off and they are very soft. Drain the chickpea liquid into a glass-measuring cup and reserve for later. Rinse the chickpeas themselves under cool running water for about 30 seconds.

In the bowl of a food processor, add the cooled chickpeas, tahini, agave syrup, cocoa powder, vanilla, kosher salt, and 2 tablespoons water (or the water from the chickpeas, called aquafaba). Puree for 30 seconds then scrape down the bowl. Taste; if necessary, add a bit more syrup to your liking. Add additional 1 to 2 tablespoons water and puree again to come to a creamy consistency. May be stored refrigerated for 7 to 10 days. Serve with pretzels, pineapple, green apple slices, and strawberries.