



Persimmon Cookies

Recipe Loved By: Corinne's Sister

“From an old family recipe – this is a very spicy, very elegant holiday cookie.”

Paired with Berryessa Gap Vineyards 2017 Tempranillo

Ingredients

1/2 cup shortening	1/2 tsp ground cloves
1 cup granulated sugar	1/2 tsp ground cinnamon
1 egg	3/4 tsp ground nutmeg
1/2 tsp vanilla extract	1 cup raisins (we did not include in pairing)
2 cups all-purpose flour	1 cup chopped walnuts
1/2 tsp baking soda	1/4 tsp salt
1/2 tsp baking powder	1 cup persimmon pulp
1/4 tsp salt	

Instructions

1. Preheat oven to 350 degrees F (175 degrees C).
2. Cream together the shortening and sugar. Add egg and vanilla; mix well.
3. Sift together the flour, baking soda, baking powder, 1/4 teaspoon salt, cloves, cinnamon, nutmeg. Stir flour mixture into creamed sugar mixture.
4. Stir in the chopped nuts, raisins (not added in pairing), 1/4 teaspoon salt and persimmon pulp; mix well.
5. Drop by the teaspoonful on greased or parchment lined cookie sheet, Baker for 12 to 15 minutes. Transfer to wire racks to cool.



No Bake Cookies

Recipe Loved By: Nicole's Grandma

“No Bake Cookies are such a nostalgic childhood favorite! This recipe has that classic chocolate peanut butter flavor combo and the perfect chewy, fudgy texture. And I'm pretty sure they're the easiest cookies on the planet to make!”

Paired with Berryessa Gap Vineyards 2017 Petite Sirah

Ingredients

1/2 cup salted butter

1 1/2 cups granulated sugar

1/3 cup unsweetened cocoa powder

1/2 cup milk

1 tsp vanilla extract

2/3 cup creamy peanut butter

3 cups quick oats (do not use old fashioned oats)

Instructions

1. Line two baking sheets with parchment paper or set out approximately 29 cupcake liners.
2. In a 2.5 to 3-quart medium saucepan combine butter, sugar, cocoa, and milk.
3. Set over medium heat and cook stirring frequently until it reaches a full boil.
4. Allow mixture to boil 60 seconds without stirring.
5. Remove from heat, immediately add in vanilla, peanut butter and quick oats.
6. Stir mixture until well combined then, using a medium (2 Tbsp) cookie scoop or two spoons drop mixture onto lined baking sheets or into cupcake liners.
7. Allow to rest at room temperature until set, about 20 - 30 minutes (to speed up setting refrigerate).
8. Store cookies in an airtight container at room temperature.



Fig Newtons with Chocolate Drizzle

*Recipe Loved By: Carey's
Husband*

“The perfect combination of my favorite childhood cookie with my favorite chocolate!”

Paired with Berryessa Gap Vineyards 2016 Durif

Ingredients

for the fig filling:

- 1 1/2 pounds dried figs (prefer Calimyrna)
- 1 cup water
- 1/2 cup apricot preserves
- 1/4 dark rum
- 1 teaspoon ground cinnamon
- 1/2 teaspoon ground cloves

for the chocolate drizzle:

- 12 ounce bag of favorite bittersweet or dark chocolate chips (we like Ghirardelli Chocolate 60% Cacao Bittersweet Chocolate Premium Baking Chips)

for the cookie dough:

- 3 1/2 cups all-purpose flour
- 1/2 cup sugar
- 1 1/2 teaspoons baking powder
- 1/2 teaspoon salt
- 12 tablespoons (1 1/2 sticks) cold, unsalted butter, cut into 12 pieces
- 3 large eggs
- 2 teaspoons vanilla extract

Instructions

Line 2 cookie sheets or jelly roll pans with parchment or foil.

for the filling:

1. Use kitchen scissors to snip the stems from the figs and snip each fig into 5 or 6 pieces. In a large saucepan, combine the figs, water, apricot preserves, rum, cinnamon, and cloves. Stir to mix well.
2. Place the saucepan over medium heat and bring to a boil, stirring often. Reduce the heat to low and let the filling simmer until thickened, but not extremely thick, about 10 minutes. Cool the filling and purée it in a food processor with a metal blade. You can refrigerate both the filling and dough for a couple of days if you're preparing in advance.

for the cookie dough:

1. Combine the flour, sugar, baking powder, and salt in the bowl of a food processor fitted with the metal blade. Pulse several times to mix.
2. Add the butter and pulse repeatedly until the butter is finely mixed in, but the mixture is still cool and powdery. Add the eggs and vanilla and pulse repeatedly until the dough forms a ball.
3. Invert the bowl onto a floured work surface and carefully remove the blade. Briefly knead the dough 2-3 times to make it smooth.
4. Divide the dough into 6 pieces and roll each into a rope about 12" long. Place 1 rope on a floured work surface and press and roll it to make a rectangle of dough about 4' wide and 12" long. Pipe or spoon about 1/6 of the filling down the middle of the dough, spreading it about 2" wide with a small offset spatula. Use a pastry brush to paint the exposed dough with water, then lift up the dough all around to enclose the filling within a tube of dough. Pinch the seam closed where the 2 edges of the dough meet. Turn the filled piece of dough over so that the seam is on the bottom and transfer it to one of the prepared pans. Repeat with the remaining dough, placing 3 filled dough cylinders on each pan. Gently flatten the cylinders of dough with the palm of your hand.
5. When you are ready to bake the cookies, set the racks in the upper and lower thirds of the oven and heat to 350°F. Bake the cookies until the dough is set and golden, 15-20 minutes. About halfway through the baking, place the pan from the lower rack on the upper and vice versa, turning the pans back to front at the same time.
6. Cool the cookies on the pans.

for the chocolate drizzle:

1. Place chocolate chips in the top of double boiler over hot (not boiling) water and allow it to melt. Do not cover.
2. Use fork to drizzle over cooled fig newtons. Let chocolate harden (may refrigerate).
3. When they are cool, trim the edges and use a sharp knife to cut them into 2 1/2" lengths.
Makes about 30 cookies.