



Bake Your Way To Great Prizes

(NAPSA)—A plate of delicious cookies and a glass of excellent Port sounds like the recipe for a great evening—but the right combination can bring you much more.

That's because the second annual Fonseca BIN 27 Port & Cookie Rumble has launched. The contest, which runs through November 15, 2013, seeks the best original cookie recipe to pair with Fonseca BIN 27 Port. To enter, upload a recipe and photo to Facebook.com/Fonsecabin27.

The judges, chocolatier Jacques Torres, cookbook author Dorie Greenspan and sommelier Peter Weltman, will select a Grand Prize winner; a People's Choice winner will come from Facebook votes.

The Grand Prize winner gets two tickets to the Food & Wine Classic at Aspen, a KitchenAid Freestanding Induction Range and a KitchenAid Pro Line Series 7-Qt Bowl Lift Stand Mixer. The People's Choice Prize is the KitchenAid Pro Line Stand Mixer.

To inspire you, Greenspan created this recipe:

BIN 27 Broundies (Round Brownies)

Yields about 24 Broundies

- 2 tablespoons BIN 27 Port**
- 2 tablespoons water**
- 1 cup dried cherries,
coarsely chopped**
- 5 tablespoons unsalted
butter, cut into pieces**
- 10 ounces semi- or
bittersweet chocolate
(divided), finely chopped**
- ¾ cup sugar**
- 2 large eggs, cold**
- ½ teaspoon fine sea salt**
- ¼ teaspoon freshly ground
black pepper**
- ⅓ cup all-purpose flour**

Position the racks to divide the oven into thirds and pre-heat the oven to 325 degrees F. Butter 2 muffin tins, dust the interiors with flour and tap out the excess, or use a baking spray. Bring the BIN 27 Port and water to a boil, reduce the heat to low, add the cherries and stir until the liquid evaporates. Turn the fruit into a bowl;



Chocolatier Jacques Torres (above) and cookbook author Dorie Greenspan (below) are two of the judges in a delicious cookies and Port recipe contest.



cool. Put the butter in a heat-proof bowl over a saucepan of simmering water; top with 6 ounces of the chopped chocolate. Heat, stirring, until melted—you'll have a thick, shiny mixture. Remove the bowl from the saucepan and beat in the sugar (the mixture will turn grainy—don't worry). One by one, beat in the cold eggs followed by the salt and pepper. Give the mix a few strong stirs, then gently stir in the flour. Add the cherries (and any liquid in the bowl) and the remaining chopped chocolate. Divide the batter evenly among the muffin tins. Bake the Broundies for about 20 minutes, or until the tops are uniformly dull; a toothpick inserted into the centers will come out clean. Cool the Broundies to room temperature in the tins and then unmold them.

For more information, visit www.fonseca.pt or tweet #Cookie Rumble.