

Russian Tea Cookie for Pinot Noir

These cookies go great with Paul Mathew Pinot Noir.

Ingredients:

2 Sticks of salted butter, softened

1/2 Cup powdered sugar

2 tsp vanilla extract

2 Cups all-purpose flour

1/4 tsp salt

Raspberry preserves

Directions:

1. Preheat oven to 325F.
2. In a large bowl, cream butter and sugar using an electric mixer.
3. Add vanilla (I have found that using the Finest Vanilla is the best), scrape down the side of the bowl as needed.
4. In a second bowl mix the flour and salt together and add flour mixture to butter and sugar mixture in small amounts at a time, blend until thoroughly combined, but do not over mix. The dough should be soft not too firm, this has a lot to do with the temperature of the dough, it helps if the butter is at room temperature.
5. Using a small ice cream scoop make even sized balls of dough.
6. Make a depression in each ball being careful not to split the sides of the cookie. Add raspberry preserve in the depression.
7. Place cookies on an ungreased cooking sheet (I use an air cushioned sheet), place in preheated oven and bake for 20 minutes but check cookies at 15 minutes.
8. When the cookies are golden brown around the edges of the bottom of the cookie remove from the oven.
9. Take the cookies off the cooking sheet immediately and place them on a cool sheet to stop the cooking.
10. Dust the cookies with a generous amount of powdered sugar. Apply additional sugar prior to serving.

Thank you to Alison & Jim Holman of San Francisco for sharing the recipe!