



Pinot Noir Chocolate Cherry Cookies

1 Package Testarossa Pinot Noir Chocolate Cherries
2 ½ Cups All Purpose Flour
Vanilla
½ teaspoons Baking Soda
½ teaspoons Salt

1 Cup Light Brown Sugar
½ Cup Granulated Sugar

1 Cup Unsalted Butter

2 Eggs
2 teaspoons

Makes Approx. 3 dozen

Preheat oven to 300° F

Have all ingredients at room temperature.

Line your cookie sheets with parchment or wax paper.

Slice in half, each of the Testarossa Pinot Noir Chocolate Cherries.

In a large bowl, combine the flour, baking soda, and salt. Whisk together and set aside.

In another large bowl, cream the butter and sugars. Mix with a mixer on medium speed until the mixture turns almost white in color. Scrape down the sides of the bowl. Add the eggs and vanilla mixing on low, just until combined. Again, scrape down the sides of the bowl. Next, add the flour mixture on low speed just until mixed together.

Using a Tablespoon scooper (like a mini ice-cream scooper), place the rounds onto the cookie sheet about two inches apart. Slightly flatten each ball into a disk, using the palm of your hand. Gently push the Testarossa Pinot Noir Chocolate Cherry halves, approximately three or four, into each cookie. Bake for 22-24 minutes until light golden brown. Cool and Enjoy!

Recipe by Shannon Costanza, shannon@testarossa.com