



## Pinot Noir Truffle Cookies

1 Box Testarossa Pinot Noir Truffles

½ Cup Powdered Sugar

After Baked:

2 Cups All Purpose Flour  
Powder

1 Cup Unsalted Butter

1 Cup Cocoa

½ teaspoons Salt

2 teaspoons Vanilla

Makes Approx. 2 dozen

Preheat oven to 325° F

Have all ingredients at room temperature.

Line your cookie sheets with parchment or wax paper.

Slice into quarters, each of the Testarossa Pinot Noir Chocolate Truffles.

In a large bowl, whisk together the flour and the salt.

In another large bowl, cream the butter and sugar. Mix with a mixer on medium speed until the mixture turns almost white in color. Scrape down the sides of the bowl. Add the vanilla and mix until combined. Add the flour mixture and mix at low speed until combined. Using a Tablespoon scooper (like a mini ice-cream scooper), place the rounds onto the cookie sheet about one inch apart. Gently press down the center of each ball with your thumb, making a “well” in the center of each cookie. Place the Testarossa Pinot Noir Chocolate Truffle quarters into each well. Bake 15 - 20 minutes until the edges start to brown. Remove from oven and let cool on cookie sheet for approximately 5 - 8 minutes. Put the cocoa powder into a large bowl and gently put each cookie into the bowl, lightly coating them with cocoa powder. Enjoy!

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