

CHOCOLATE CABERNET COOKIES

2 1/4 c unbleached, all-purpose flour
1/3 c unsweetened cocoa powder
1 c (2 sticks) unsalted butter, at room temperature
2/3 c sugar
3/4 t salt
1 large egg white
1 t vanilla extract
1 c **Emily G's Cabernet Sauvignon Jam**
1 plastic squeeze bottle, with 1/8" opening

Preheat oven to 350° and line two baking sheets with parchment paper. Sift the flour and cocoa together and set aside. In a large mixing bowl, beat the butter, sugar, and salt on medium speed until smooth and creamy. Reduce speed to low and add the egg white and vanilla, blending until incorporated. Add the flour/cocoa mixture slowly, stopping the mixer and scraping the side of the bowl a couple of times, if needed. Scoop out the dough by rounded tablespoons and roll into balls. Place on the prepared cookie sheets and use your finger (or the underside of a teaspoon measuring spoon) to make an indentation in the center of each ball. (Make sure you don't press all the way through the bottom of the ball or else all of your jam will leak out!) Use a kitchen funnel and the back of a spoon to press jam through the funnel and into your plastic squeeze bottle. Replace top onto squeeze bottle. Squeeze jam into the indentation of each cookie.

Bake cookies for 16-18 minutes, or until the jam is bubbling. Remove from the oven and allow to cool on the pan for 5 minutes, then use a spatula to transfer them to a rack to cool completely. Store in an airtight container.

Makes 3 dozen cookies.

Recipe Contributed by:
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