

# Lemon Olive Oil Cookies

- 2 ½ cups flour
- ¾ cup sugar
- ¾ cup **B.R. Cohn Silver Label Cabernet Sauvignon**
- ½ cup **B.R. Cohn Meyer Lemon Olive Oil**
- 2 eggs
- 2 tsp vanilla extract
- ½ tsp baking powder
- ⅛ tsp cayenne pepper
- ⅛ tsp paprika
- Pinch salt

Preheat the oven to 375°. Combine all the dry ingredients. Beat the eggs with the **B.R. Cohn Meyer Lemon Olive Oil** and **Silver Label Cabernet Sauvignon**. Use a rubber spatula to stir the liquid mix into the dry one, just until well combined; if the mixture is stiff, add a little more wine. Drop by rounded teaspoons onto a lightly oiled cookie sheet and bake 12 to 15 minutes, or until lightly browned. Cool a couple of minutes, then remove the cookies to a rack to cool further. Olive oil remains unusual in sweet baked goods, but the flavor of extra virgin olive oil is a powerful and welcome addition to sweet and savory cookies, the type that are best nibbled with a glass of sweet wine. Olive oil is not butter, of course, and you will never get that incomparably tender crumb when using it in cookie dough. But olive oil does produce cookies with a caky interior and nicely crisped surface.



30 mins



2 dozen cookies



Pairs with **B.R. Cohn Silver Label Cabernet Sauvignon**

# B.R. COHN WINERY & OLIVE OIL COMPANY



Since its founding in 1990, the B.R. Cohn Olive Oil Company has greatly contributed to the emergence of California olive oil as a global competitor, winning numerous local and international awards as well as accolades from the gourmet world. Please come and visit the beautiful B.R. Cohn Winery & Olive Hill Estate Vineyards. Explore the rare 140-year old Picholine olive groves and discover our unique history.



 15000 Sonoma Hwy., Glen Ellen, CA 95442

 (800) 330-4064 ext. 117

 [www.brcohnoliveoil.com](http://www.brcohnoliveoil.com)

OLIVE OILS • GOURMET VINEGARS & FOOD PRODUCTS • ULTRA PREMIUM WINES