



Party Perfect! An Herb Flavored Cookie to Serve with Wine

Janice Elder

Recipe: Lemony Sage and Basil-Flecked Cookies

About the Recipe from Janice: This is a rather unusual herb-enhanced cookie that won a grand prize in Freixenet contest, a trip for Larry and me to Sonoma in 2008. Our trip was wonderful, filled with champagne and wine tastings, cooking classes, great meals, and enjoying the many charms of the Sonoma wine country. We still fondly remember this wonderful trip.

Ingredients

- 1 cup sugar, divided usage
- ½ cup fresh basil leaves, loosely packed
- 1 tablespoon fresh sage leaves
- 2 ½ cups all-purpose flour
- 1 teaspoon baking powder

Dash of salt

1 cup unsalted butter, softened

1 3-ounce package cream cheese, softened

1 egg, lightly beaten

2 tablespoons fresh lemon juice

2 teaspoons grated fresh lemon zest

Additional granulated sugar

Glaze

1 cup powdered sugar

1 ½ tablespoons fresh lemon juice

Garnish – julienned basil or sage leaves or strips of lemon zest

Process ¼ cup of the sugar, basil and sage in a food processor until very well blended; reserve.

Mix together flour, baking powder and salt; reserve.

Using an electric mixer, beat butter and cream cheese. Add remaining ¾ cup sugar until fluffy. Add egg, lemon juice and zest; gradually add flour and *basil/sugar mixtures*. *Chill dough for 1 hour. Shape into 1-inch balls. Place 2 inches apart on a greased cookie sheet. Flatten with the bottom of a glass dipped in granulated sugar.*

Bake at 350 degrees for 9 to 12 minutes, or until set. Remove to wire racks.

Whisk together glaze ingredients; spread over cooled cookies. Garnish with basil, sage or lemon zest. Makes about 3 dozen cookies