

# PETITE SIRAH COOKIES

## INGREDIENTS

- 1½ cups all-purpose flour
- ¾ cup cocoa powder
- 1 tsp salt
- 1 tsp baking soda
- ½ cup Irish butter
- ½ cup granulated cane sugar
- 1 cup light brown sugar, packed
- 1 large egg
- ½ tsp vanilla
- ½ cup Rubino Estates Winery's  
Riserva Petite Sirah
- 12 oz semisweet chocolate chips



RUBINO ESTATES  
A CAL-ITAL WINERY

## DIRECTIONS

1. *All ingredients should be at room temperature.*
2. *In a medium-sized bowl, sift the flour, cocoa powder, salt, and baking soda together. Set aside.*
3. *In the workbowl of a stand mixer, cream together the butter, granulated sugar, and brown sugar on medium speed. Scrape down the sides to ensure the ingredients combine.*
4. *With the mixer turned off, add the egg vanilla, and Petite Sirah. Combine on medium low until a smooth consistency is reached. At this point, your dough should be purple.*
5. *We recommend pausing for a moment and pouring a separate glass and taking a sip. It makes the process better.*
6. *Add the dry ingredient mixture in two increments, mixing to combine after each addition.*
7. *Once the flour is combined, add the chocolate chips. Mix until the chocolate chips are distributed.*
8. *Cover the dough and refrigerate for 30 minutes.*
9. *When ready to bake, preheat oven to 375° F.*
10. *Scoop rounded tablespoons onto a baking sheet lined with parchment paper, spaced at least 4 inches apart.*
11. *Bake for 8-10 minutes, rotating halfway through to ensure even baking.*
12. *Once removed from the oven, allow the cookies to cool on the pan for a few minutes, then transfer to a cooling rack.*